MOGO

DINNER



Dinner is our ritual.
A cuisine of fusion and exploration, designed to be savoured slowly. An invitation to share, discover and be inspired.

RAW

XO OYSTER 8 EACH
XO Amélie Oyster | Ponzu | Trout Roe | Chives | Lime Oil
Allergens: molluscs, fish, soy

DENTEX CEVICHE 16
Wild-caught Mediterranean dentex | Smoked Raisins | Crispy Capers | Wild Fennel Oil
Allergens: fish

RAW SALSICCIA DI BRA 16
Salsiccia di Bra | Smoked Mustard | Jerusalem Artichoke Chips | Porcini Powder
Allergens: mustard

SHARING

WAGYU SLIDERS (2 PZ) 16
Wagyu Mini Burger | 24-Month Comté | Caramelised Onion | Green Peppercorn Mayonnaise
Allergens: gluten, eggs, milk

WAGYU A5 60
100 g Kagoshima A5 Wagyu Flank Steak | White Miso & Ginger Ponzu | Steamed White Rice with Toasted Black Sesame
Allergens: soy, sesame, fish

MOGO'S FRIED 18
Fried Mediterranean Squid & Baby Octopus | Crispy Nori Polenta | Spicy Mayonnaise
Allergens: molluscs, fish, eggs

FRIED OYSTERS (2 PCS) 16
Thau "Spéciale de Claire" Oyster | Seaweed Panko | Horseradish Mayonnaise
Allergens: molluscs, gluten, eggs

SCALLOP & GUANCIALE SKEWERS (2 PCS) 16
Saint-Jacques Scallops | Norcia Guanciale | Jerusalem Artichoke Cream
Allergens: molluscs, milk

CHICKEN SKEWERS (2 PCS) 16
Piedmontese Moncucco Chicken | Roasted Spring Onion | Kefir | Sweet & Sour Sauce
Allergens: milk

CARDONCELLI MUSHROOM SKEWERS (2 PCS) 12
Charcoal-Grilled Cardoncelli Mushrooms | Charred Apple Cream | Crispy Puffed Rice | Rosemary Oil
Allergens: -

MAINS

ASSASSINA-STYLE NOODLES €18
Noodles all'Assassina | Andria Burrata Cream | Beetroot | Shichimi Togarashi
Allergens: gluten, milk

CAVATELLI PUGLIESI 22
Puglian cavatelli | Borlotti beans from Lamon | Smoked mussels | Parsley oil | Peperone di Senise oil
Allergens: gluten, molluscs

GNOCCHI WITH DUCK RAGÙ 22
Baked Gnocchi | White Garronese Duck Ragù | Treviso Radicchio | Charred Orange
Allergens: celery

GRILL
MIBRASA Charcoal Cooking | Quebracho Charcoal | Olive & Chestnut Wood for Slow Smoking

BLACK COD 26
Mibrasa-grilled black cod | Lardo di Colonnata | Veal jus | Roasted pumpkin cream | Acacia honey
Allergens: fish, milk, celery

MOGO ESCAROLE 16
Smooth-Leaf Escarole | Bread | Taggiasca Olives | Desalted Capers | Pine Nuts | Sultanas | Parsley | Lemon | EVO Oil | Black Olive Powder | Charred Lemon
Allergens: gluten, tree nuts

AVILEÑA BEEF SIRLOIN 9C 70
500 g Avileña Sirloin Steak
Allergens: -

GARRONESE SPIDER STEAK 24
Spider Steak | Green Peppercorn Jus | Ash-Roasted Onion | Brown Sugar
Allergens: mustard

SIDES

ASH-ROASTED SPROUTS & POTATOES 10
Brussels Sprouts | New Potatoes | Fresh Herbs | Smoked Salt
Allergens: -

CHARCOAL-GRILLED SWEET POTATO 8
Light Citrus Miso | Bitter Herb Oil
Allergens: soy

PEPPERS & TAGGIASCA OLIVES 8
Charcoal-Grilled Peppers | Taggiasca Olives
Allergens: -

DESSERTS

AUTUMN PASTRY 10
Crispy Puff Pastry | Vanilla Chantilly | Charcoal-Grilled Pears | Hazelnut Praline
Allergens: gluten, milk, eggs, tree nuts

CHERRY '86 10
Vanilla Panna Cotta | Cherry Fondant Centre | Maraschino Cherry
Allergens: milk

MOUSSE & GELATO 12
Dark Chocolate Mousse | Cocoa Crumble | EVO | Maldon Sea Salt | Burnt Milk Gelato
Allergens: milk, gluten, eggs

*We kindly inform our guests that the products served in this establishment may contain ingredients or processing aids considered allergens. Cross-contamination cannot be excluded, as we handle raw materials that may include such substances. Allergens are indicated next to each dish in accordance with EU Regulation 1169/2011. Products marked with * may be frozen at source or blast-chilled, depending on seasonality or the availability of fresh raw materials. For further information, please ask our staff.*

Cover Charge *€4*