

# Mambo Milano

## APERETIVO

<b>Arancini</b> - Mozzarella, black pepper, lemon zest, kiwi salsa and crème fraîche (one) . . . . .	18
<b>Fisherman's bruschetta</b> - sea fish, chushka pepper, shallots, parsley, burnt tomato cream and green onion (one) . . . . .	24
<b>Brioche stuffed with beef tartare</b> - mustard aioli, shallots, capers, tabasco and chives (one) . . . . .	24

## FIRST

### Focaccia

<b>Rosemary focaccia</b> 🌿 . . . . .	22
Alongside costello olives, hot pepper and paprika aioli	
<b>Pistachio pizzette</b> . . . . .	54
Mozzarella, goat gouda, green pistachio, pistachio cream and honey	
<b>"Onion soup" pizzette</b> . . . . .	52
Onion stew, goat gouda, parmesan and green onions	

### Crudo

<b>Sea fish sashimi</b> . . . . .	68
Fruit salsa, risotto puff, curry oil and crème fraîche	
<b>Ceviche</b> . . . . .	65
Sea fish, cucumber, celery, shallot, lemon zest, chili, parsley, labaneh, quinoa puff and green gazpacho	
<b>Fish carpaccio</b> . . . . .	64
Avocado, yogurt, pine nuts, tomato seeds, pickled radish, mint oil and green onion	
<b>Beef tartare</b> . . . . .	62
Shallot, rocket, parsley, capers, balsamic, tonnato aioli and seed twill	

### Verdure

<b>Roasted eggplant</b> 🌿 . . . . .	49
Brown butter, grape honey, yogurt cream, chopped almonds and squeezed tomato	
<b>Roasted greens on the plancha</b> 🌿 . . . . .	49
Fresh ginger, olive oil and brinza cheese	
<b>Local panzanella salad</b> 🌿 . . . . .	58
Cherry tomatoes, mint, basil, oregano, shallots, fresh chili, castello olives, brinza cheese and french toast	
<b>Lettuce salad</b> 🌿 . . . . .	58
Chopped endive, Sambuc vinaigrette, shallots, pecans, goat gouda cheese, seasonal fruit and quinoa puff	

### Pasta

<b>Gnudi pasta</b> . . . . .	58
Spinach, cream, lemon zest and parmesan	
<b>Mac &amp; cheese</b> . . . . .	52
Béchamel, cheddar and crumb crunch	
<b>Choux pastry parmesan gnocchi</b> . . . . .	54
Tomato, chilli, fresh thyme and basil	

## MAIN

### Pasta

<b>Tomato pappardella</b> - Tomato sauce, semi-dried tomatoes, basil, chilli and brinza cheese 🌿 . . . . .	68
<b>Aglio e Olio</b> - Tomatoes, anchovies, capers, parsley, red chili, artichoke alla romana, white wine and parmesan 🌿 . . . . .	68
<b>Zucchini &amp; Gorgonzola</b> - Cream, pesto, pistachio, parsley, lemon zest and parmesan . . . . .	68
<b>Carbonara</b> - Lamb bacon, egg yolks, butter, parsley, black pepper and parmesan . . . . .	74
<b>Polenta tortellini</b> - Butter, sage, shallot, black pepper, shimeji mushrooms, porcini powder and parmesan. . . . .	72
<b>Cheese agnolotti</b> - Butter, tomatoes, kalamata olives, spinach, white wine, lemon zest, oregano and fennel leaves . . . . .	74
<b>Pasta di vitello</b> - Chopped rump, demi-glas, roasted mushrooms, chestnuts, butter and black pepper . . . . .	98
<b>Sea food</b> - Linguine, shrimps, calamari, mussels and rich sea stock . . . . .	124

### Meat & Fish

<b>Sea fish fillet</b> - Zucchini pasta, lemon butter, crunchy crumbs and mashed potato . . . . .	124
<b>Sea Bream à la Plancha</b> - Tartar sauce and roasted potatoes with gremolata . . . . .	118
<b>Boneless chicken thigh with herbs</b> - Roasted greens and chicken stock . . . . .	74
<b>Beef fillet 200gr</b> - Spinach fondue, four seasons pepper sauce and mashed potato. . . . .	168
<b>Cut of fresh home aged beef</b> . . . . .	58 per 100gr

Side dishes - Mashed potato 18 | Roasted potatoes 16 | Torn chips 16 | Green salad 14

## PIZZA

<b>Margherita</b> - tomato sauce, mozzarella fresca and basil 🌿 . . . . .	59
<b>Toppings:</b> costello olives / garlic confit / red onion / cherry tomato confit / mozzarella fresca / smoked mozzarella / parmesan - 8 artichoke / lamb bacon / ortiz anchovies / pepperoni - 12	
<b>Pepperoni</b> - tomato sauce, smoked mozzarella, fresh chilli pepper . . . . .	72
<b>Eggplant</b> - tomato sauce, mozzarella fresca, brinza, eggplant, olives, and fresh za'atar 🌿 . . . . .	68
<b>Funghi</b> - truffle bechamel, roasted mushrooms, thyme, garlic confit, mozzarella fresca and parmesan . . . . .	72
<b>Green</b> - pesto sauce, mozzarella fresca, tomato confit, basil and pine nuts 🌿 . . . . .	68
<b>Four cheese</b> - bechamel, mozzarella fresca, brinza cheese, parmesan, tomme cheese and spring onions . . . . .	68
<b>Carbonara</b> - bechamel, mozzarella, parmesan, black pepper, spring onion and lamb bacon . . . . .	74

\*The cheese used on vegan pizza is by Gvinachio (cashew cheese)