

Mambo Milano

APERETIVO

Arancini - Mozzarella, black pepper, lemon zest, fruit salsa and crème fraîche (1 pcs)	22
Fisherman's bruschetta - sea fish, chushka pepper, shallots, parsley, burnt tomato cream and green onion (1 pcs)	26
Brioche stuffed with beef tartare - mustard aioli, shallots, capers, tabasco and chives (1 pcs)	26

FIRST

Focaccia

Rosemary focaccia 🌿	26
Alongside costello olives, hot pepper and paprika aioli	
Pistachio pizzette	56
Mozzarella, goat gouda, green pistachio, pistachio cream and honey	
"Onion soup" pizzette	54
Onion stew, goat gouda, parmesan and green onions	

Crudo

Sea fish sashimi	74
Fruit salsa, risotto puff, curry oil and crème fraîche	
Ceviche	69
Sea fish, cucumber, celery, shallot, lemon zest, chili, parsley, labaneh, quinoa puff and green gazpacho	
Fish carpaccio	68
Avocado, yogurt, pine nuts, tomato seeds, pickled radish, mint oil and green onion	
Beef tartare	65
Shallot, rocket, parsley, capers, balsamic, tonnato aioli and seed twill	

Verdure

Roasted eggplant 🌿	52
Brown butter, grape honey, yogurt cream, chopped almonds and squeezed tomato	
Roasted greens on the plancha 🌿	54
Fresh ginger, olive oil and brinza cheese	
Local panzanella salad 🌿	65
Cherry tomatoes, mint, basil, oregano, shallots, fresh chili, castello olives, brinza cheese and french toast	
Lettuce salad 🌿	69
Chopped endive, Sambuc vinaigrette, shallots, pecans, goat gouda cheese, seasonal fruit and quinoa puff	

Pasta

Gnudi pasta	62
Spinach, cream, lemon zest and parmesan	
Choux pastry parmesan gnocchi	58
Tomato, chilli, fresh thyme and basil	

MAIN

Pasta

Tomato pappardella - Tomato sauce, semi-dried tomatoes, basil, chilli and brinza cheese 🌿	72
Aglie e Olio - Tomatoes, anchovies, capers, parsley, red chili, artichoke alla romana, white wine and parmesan 🌿	72
Zucchini & Gorgonzola - Cream, pesto, pistachio, parsley, lemon zest and parmesan	72
Carbonara - Lamb bacon, egg yolks, butter, parsley, black pepper and parmesan	78
Polenta tortellini - Butter, sage, shallot, black pepper, shimeji mushrooms, porcini powder and parmesan.	78
Cheese agnolotti - Butter, tomatoes, kalamata olives, spinach, white wine, lemon zest, oregano and fennel leaves	78
Pasta di vitello - Chopped rump, demi-glas, roasted mushrooms, chestnuts, butter and black pepper	106
Sea food - Linguine, shrimps, calamari, mussels and rich sea stock	128

Meat & Fish

Sea fish fillet - Zucchini pasta, lemon butter, crunchy crumbs and mashed potato	132
Sea Bream à la Plancha - Tartar sauce and roasted potatoes with gremolata	124
Boneless chicken thigh with herbs - Roasted greens and chicken stock	78
Beef fillet 200gr - Spinach fondue, four seasons pepper sauce and mashed potato.	178
Cut of fresh home aged beef	Price per 100gr
New York sirloin on the bone 54 T-bone sirloin and filet on the bone 62 Prime rib entrecôte on the bone 62	

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

PIZZA

Margherita - tomato sauce, mozzarella fresca and basil 🌿	62
Toppings: costello olives / garlic confit / red onion / cherry tomato confit / mozzarella fresca / smoked mozzarella / parmesan - 8 artichoke / lamb bacon / ortiz anchovies / pepperoni - 12	
Pepperoni - tomato sauce, smoked mozzarella, fresh chilli pepper	75
Eggplant - tomato sauce, mozzarella fresca, brinza, eggplant, olives, and fresh za'atar 🌿	72
Funghi - truffle bechamel, roasted mushrooms, thyme, garlic confit, mozzarella fresca and parmesan	75
Green - pesto sauce, mozzarella fresca, tomato confit, basil and pine nuts 🌿	72
Four cheese - bechamel, mozzarella fresca, brinza cheese, parmesan, tomme cheese and spring onions	72
Carbonara - bechamel, mozzarella, parmesan, black pepper, spring onion and lamb bacon	79

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