

Mambo Milano

APERETIVO

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

FIRST

Focaccia

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

Crudo

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

Verdure

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

Pasta

Gnudi pasta	58
Spinach, cream, lemon zest and parmesan	
Mac & cheese	52
Béchamel, cheddar and crumb crunch	
Choux pastry parmesan gnocchi	54
Tomato, chilli, fresh thyme and basil	

MAIN

Pasta

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

Meat & Fish

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

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

PIZZA

Margherita - tomato sauce, mozzarella fresca and basil 🌿	59
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	72
Eggplant - tomato sauce, mozzarella fresca, brinza, eggplant, olives, and fresh za'atar 🌿	68
Funghi - truffle bechamel, roasted mushrooms, thyme, garlic confit, mozzarella fresca and parmesan	72
Green - pesto sauce, mozzarella fresca, tomato confit, basil and pine nuts 🌿	68
Four cheese - bechamel, mozzarella fresca, brinza cheese, parmesan, tomme cheese and spring onions	68
Carbonara - bechamel, mozzarella, parmesan, black pepper, spring onion and lamb bacon	74

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