

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)	28

FIRST

Focaccia

Rosemary focaccia 🌱	26
Alongside costello olives, hot pepper and paprika aioli	
Pistachio pizzette	58
Mozzarella, goat gouda, green pistachio, pistachio cream and honey	
"Onion soup" pizzette	56
Onion stew, goat gouda, parmesan and green onions	

Crudo

Sea fish sashimi	78
Fruit salsa, risotto puff, curry oil and crème fraîche	
Ceviche	72
Sea fish, cucumber, celery, shallot, lemon zest, chili, parsley, labaneh, quinoa puff and green gazpacho	
Fish carpaccio	72
Avocado, yogurt, pine nuts, tomato seeds, pickled radish, mint oil and green onion	
Beef tartare	68
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 🌱	68
Cherry tomatoes, mint, basil, oregano, shallots, fresh chili, castello olives, brinza cheese and french toast	
Lettuce salad 🌱	68
Chopped endive, Sambuc vinaigrette, shallots, pecans, goat gouda cheese, seasonal fruit and quinoa puff	

Pasta

Gnudi pasta	64
Spinach, cream, lemon zest and parmesan	
Choux pastry parmesan gnocchi	59
Tomato, chilli, fresh thyme and basil	

MAIN

Pasta

Tomato pappardella - Tomato sauce, semi-dried tomatoes, basil, chilli and brinza cheese 🌱	74
Aglie e Olio - Tomatoes, anchovies, capers, parsley, red chili, artichoke alla romana, white wine and parmesan 🌱	74
Zucchini & Gorgonzola - Cream, pesto, pistachio, parsley, lemon zest and parmesan	74
Carbonara - Lamb bacon, egg yolks, butter, parsley, black pepper and parmesan	79
Polenta tortellini - Butter, sage, shallot, black pepper, shimeji mushrooms, porcini powder and parmesan.	79
Cheese agnolotti - Butter, tomatoes, kalamata olives, spinach, white wine, lemon zest, oregano and fennel leaves	79
Pasta di vitello - Chopped rump, demi-glas, roasted mushrooms, chestnuts, butter and black pepper	109
Sea food - Linguine, shrimps, calamari, mussels and rich sea stock	129

Meat & Fish

Sea fish fillet - Zucchini pasta, lemon butter, crunchy crumbs and mashed potato	134
Sea Bream à la Plancha - Tartar sauce and roasted potatoes with gremolata	126
Boneless chicken thigh with herbs - Roasted greens and chicken stock	79
Beef fillet 200gr - Spinach fondue, four seasons pepper sauce and mashed potato.	188
Cut of fresh home aged beef	Price per 100gr
New York sirloin on the bone 56 T-bone sirloin and filet on the bone 64 Prime rib entrecôte on the bone 64	

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

PIZZA

Margherita - tomato sauce, mozzarella fresca and basil 🌱	64
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	76
Eggplant - tomato sauce, mozzarella fresca, brinza, eggplant, olives, and fresh za'atar 🌱	74
Funghi - truffle bechamel, roasted mushrooms, thyme, garlic confit, mozzarella fresca and parmesan	76
Green - pesto sauce, mozzarella fresca, tomato confit, basil and pine nuts 🌱	74
Four cheese - bechamel, mozzarella fresca, brinza cheese, parmesan, tomme cheese and spring onions.	74
Carbonara - bechamel, mozzarella, parmesan, black pepper, spring onion and lamb bacon	81

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