



MOOD

ALONGSIDE OUR MENU, WE OFFER *Daily specials*
FEATURING INGREDIENTS AVAILABLE
ONLY FOR A *limited time*. OUR TEAM
WILL INTRODUCE THE CURRENT SELECTION AT YOUR TABLE.

OUR DAILY SPECIALS ARE PRESENTED AT YOUR TABLE BY OUR DINING ROOM TEAM.

LUNCH: CLOSING TIME 16:00

LAST ORDERS FOR DESSERTS
AND DIGESTIFS MUST BE
PLACED BY 15:30.

DINNER: CLOSING TIME 01:00

LAST ORDERS FOR DESSERTS
AND DIGESTIFS MUST BE
PLACED BY MIDNIGHT.

ON SUNDAYS, THESE TIMES ARE EXTENDED BY 30 MINUTES.

OUR KITCHEN TEAM
ALESSIO TORRACA, ANTONIO VILLAMAINA, MARCO PECORARO,
LUCA VESSA, PASQUALINA IMPARATO, DOMENICO BOTTIGLIERO

SLICED MEATS TASTING*PORTIONS OF APPROXIMATELY 100 G*

FAUSTO GUADAGNI LARDO DI COLONNATA	16
HALF PORTION	8
SMOKED GOOSE SPECK	18
HALF PORTION	9
BLACK ANGUS PICANHA	24
HALF PORTION	12
JAPANESE WAGYU BRESAOLA	50
HALF PORTION	25
JUAN PEDRO DOMEQ 100% IBÉRICO DE BELLOTA HAM	50
HALF PORTION	25

SELECTION OF 4 FRENCH CHEESES / 7**25***JAMS, COMPOTES AND HONEY ARE AVAILABLE ON REQUEST***THE CHEESES / 7**

BRILLAT-SAVARIN - COW'S MILK	12
MIMOLETTE VIEILLE - COW'S MILK	12
COMTÉ MARCEL PETITE - COW'S MILK	15
ROQUEFORT BLUE CHEESE - SHEEP'S MILK	12

THE PRICES LISTED BESIDE EACH CHEESE ARE FOR INDIVIDUAL PORTIONS

SELECTION OF 3 ITALIAN CHEESES / 7	10
SELECTION OF 4 ITALIAN CHEESES / 7	13
SELECTION OF 5 ITALIAN CHEESES / 7	16

THE CHEESES / 7

JAMS, COMPOTES AND HONEY ARE AVAILABLE ON REQUEST

NONNO PEPPE BUFFALO MOZZARELLA - BUFFALO MILK	9
CASEIFICIO AURORA BUFFALO TOMACCIA WITH RED BERRIES - BUFFALO MILK	10
CASEIFICIO AURORA MATURED BUFFALO STRACCHINO - BUFFALO MILK	11
FATTORIA SAVOIA SEMI-AGED CACIOCAVALLO - BUFFALO MILK	7
PARMIGIANO REGGIANO AGED 60 MONTHS - CASEIFICIO 4 MADONNE	15
PARMIGIANO REGGIANO AGED 100 MONTHS - CASEIFICIO 4 MADONNE	18
CASEIFICIO AURORA GOAT'S BLUE CHEESE - GOAT'S MILK	10
CASEIFICIO AURORA JERSEY BLUE CHEESE - COW'S MILK	9

THE PRICES LISTED BESIDE EACH CHEESE ARE FOR INDIVIDUAL PORTIONS

STARTERS

BLACK ANGUS TARTARE / 3, 10, 12 WITH CAPERS, SHALLOT, MUSTARD, TABASCO AND EGG YOLK	20
ITALIAN WAGYU TARTARE / 3, 4, 9, 12 WITH LEMON OIL, TUNA SAUCE, CHARGRILLED LETTUCE AND BEEF JUS	25
BLACK ANGUS TARTARE WITH OLIVE OIL, MALDON SALT AND BLACK TRUFFLE	25
GLAZED SUCKLING PIG BELLY / 9, 12 WITH COOKED GRAPE MUST, TURNIP GREENS IN TWO TEXTURES AND PICKLED GINGER	20
CHARGRILLED SQUID / 14 WITH SMOKED FENNEL, POMEGRANATE AND PARSLEY OIL	18
ORTO IN MOVIMENTO / 7* SEASONAL VEGETABLES, PREPARED WITH CREATIVITY AND TECHNIQUE	20

EGGS

EGG COOKED AT 68°C WITH POTATO PURÉE, CHIVE OIL, BEURRE BLANC AND ASETRA CAVIAR / 3, 4, 7, 12	40
EGG COOKED AT 68°C WITH POTATO PURÉE, PARMIGIANO SAUCE, CHIVE OIL AND BLACK TRUFFLE / 3, 7	25
EGG COOKED AT 68°C WITH POTATO PURÉE, PARMIGIANO SAUCE AND A LARD AND PEPPER CRUMBLE / 3, 7	18

*INGREDIENTS VARY ACCORDING TO SEASON AND AVAILABILITY. PLEASE ASK OUR STAFF FOR ALLERGEN INFORMATION

FIRST COURSES

BOTTONI PASTA FILLED WITH BRAISED BEEF CHEEK, BRAISING JUS, PARMIGIANO SAUCE AND CHIVE OIL / 1,3,7,9	20
LUMACHINE PASTA IN SEAFOOD BROTH WITH CUTTLEFISH INK POWDER AND LEMON OIL / 1,4,9,12,14	28
TAGLIATELLE WITH FAUSTO GUADAGNI LARDO, PARMIGIANO AND TOASTED HAZELNUT POWDER / 1,7,8	20
TAGLIOLINI WITH NORMANDY BUTTER, PARMIGIANO AND BLACK TRUFFLE / 1,3,7	25

MAIN COURSES

CHARGRILLED LAMB WITH CARROTS IN THREE TEXTURES / 7,9,12	30
BRESSE CHICKEN BREAST AND THIGH WITH CHARGRILLED BABY LETTUCE, CAESAR DRESSING AND PARMIGIANO CROUTONS / 1,3,4,7,9,10,12	30
IBÉRICO SUCKLING PIG WITH MARINATED RED CABBAGE, KIMCHI MAYONNAISE AND POTATO MILLEFEUILLE / 1,3,4,6,7,12	25
PATAGONIAN TOOTHFISH / 4,9 SEARED "GLACIER 51" WITH SMOKED CHICKPEAS AND SHIITAKE MUSHROOMS	45

FROM THE GRILL

BONE-IN STEAKS TO SHARE

MINIMUM WEIGHT 1 KG — RECOMMENDED FOR AT LEAST 2 PEOPLE

SPANISH WAGYU	150 / kg
AUSTRALIAN WAGYU	200 / kg
USA BLACK ANGUS	120 / kg
IRISH ANGUS	120 / kg

SIRLOIN TAGLIATA

WAGYU A5 BMS 12 KOBE JAPAN APPROX 150GR	110
WAGYU A5 BMS 10/12 HOKKAIDO JAPAN APPROX. 150GR	60
USA BLACK ANGUS APPROX. 250GR	40
ARGENTINIAN BLACK ANGUS APPROX. 250GR	30

ENTRECÔTE

USA BLACK ANGUS APPROX. 250GR	55
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FILLET

POLISH HEIFER BEEF APPROX. 250GR	33
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AT MOOD, STEAK BECOMES AN EXPERIENCE

USING THE REVERSE-SEARING METHOD, EACH STEAK IS GENTLY COOKED AT A LOW TEMPERATURE, THEN SEARED OVER HIGH HEAT FOR A JUICY CENTRE AND A CRISP, AROMATIC CRUST.

CHOOSE YOUR CORE TEMPERATURE:

52°C, 55°C OR 60°C, AND ENJOY THE BALANCE OF TENDERNESS AND FLAVOUR.

RESERVE YOUR STEAK IN ADVANCE TO ENJOY A COOKING PROCESS CAREFULLY CONSIDERED IN EVERY DETAIL.

OUR CHATEAUBRIAND / 3,7,9

120

AVAILABLE BY ADVANCE RESERVATION — 600 GR

CUT FROM THE FINEST PART OF THE BEEF FILLET, OUR CHATEAUBRIAND IS COOKED SLOWLY AND GENTLY TO PRESERVE ITS FLAVOUR AND TENDERNESS. SERVED WITH BÉARNAISE SAUCE AND BEEF JUS.

SIDES

SAUTÉED ESCAROLE WITH OLIVES AND CAPERS	7
SAUTÉED TURNIP GREENS	8
PUNTARELLE CHICORY SHOOTS WITH ANCHOVIES AND LEMON / 4	10
MIXED SALAD	10
ICEBERG LETTUCE, ROCKET, FENNEL AND RADISHES	
ROAST POTATOES	6
CHIPS	6
POTATO PURÉE WITH NORMANDY BUTTER / 7	10
POTATO PURÉE WITH NORMANDY BUTTER AND BLACK TRUFFLE / 7	13

WATER

SAN BENEDETTO WATER	3
FERRARELLE WATER	3
SAN PELLEGRINO WATER	4
EVIAN WATER	5

BREAD AND COVER CHARGE
PER PERSON

4

MOOD

Tasting MENU - 90

8 COURSES

ITALIAN WAGYU TARTARE / 3, 4, 9, 12
WITH LEMON OIL, TUNA SAUCE, CHARGRILLED LETTUCE AND BEEF
JUS

GLAZED SUCKLING PIG BELLY / 9, 12
WITH COOKED GRAPE MUST, TURNIP GREENS IN TWO TEXTURES
AND PICKLED GINGER

EGG COOKED AT 68°C / 3, 7
WITH POTATO PURÉE, PARMIGIANO SAUCE, CHIVE OIL AND
BLACK TRUFFLE

BRAISED BEEF CHEEK BOTTONI / 1, 3, 7, 9
FILLED PASTA WITH BRAISING JUS, PARMIGIANO SAUCE AND
CHIVE OIL

IBÉRICO SUCKLING PIG / 1, 3, 4, 6, 7, 12
WITH MARINATED RED CABBAGE, KIMCHI MAYONNAISE AND
POTATO MILLEFEUILLE

JAPANESE WAGYU TATAKI / 3, 4, 12
WITH PONZU, TUNA SAUCE AND SWEET-AND-SOUR CUCUMBER

CHEESES — ITALY VS FRANCE / 7
COMTÉ MARCEL PETITE — COW'S MILK
PARMIGIANO REGGIANO AGED 60 MONTHS

DESSERT / 3, 7, 8
PISTACHIO AND HONEY

LUNCH: PLEASE ORDER BY 14:00

DINNER: PLEASE ORDER BY 22:00

WINE *pairing* - 90

TO ACCOMPANY THE 8 COURSE TASTING MENU

GRAND CRU 045
LAFALISE FROISSART

2021 VALENTINI
TREBBIANO D'ABRUZZO DOC BIO

VIGNETI DELLE DOLOMITI IGT PINOT NERO
"MUSCHELKALK"
2022 ABRAHAM

BAROLO DOCG
"DEL COMUNE DI SERRALUNGA"
2022 STEFANO PORRO

AMARONE DELLA VALPOLICELLA CLASSICO
"SANT'URBANO"
SPERI 2018

MALVASIA DELLE LIPARI DOC
2023 CARLO HAUNER

ALLERGEN INFORMATION

IN ACCORDANCE WITH REGULATION (EU) NO 1169/2011, PLEASE NOTE THAT THE FOOD AND DRINKS SERVED MAY CONTAIN SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES.

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS AND PRODUCTS THEREOF
3. EGGS AND PRODUCTS THEREOF
4. FISH AND PRODUCTS THEREOF
5. PEANUTS AND PRODUCTS THEREOF
6. SOYBEANS AND PRODUCTS THEREOF
7. MILK AND PRODUCTS THEREOF
8. NUTS
9. CELERY AND PRODUCTS THEREOF
10. MUSTARD AND PRODUCTS THEREOF
11. SESAME SEEDS AND PRODUCTS THEREOF
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN AND PRODUCTS THEREOF
14. MOLLUSCS AND PRODUCTS THEREOF

THE NUMBERS SHOWN BESIDE EACH DISH REFER TO THE ALLERGENS LISTED ABOVE. PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.