



The best ideas don't come from reason
but from a lucid visionary folly.

Lunch: restaurant closes at 4pm.

The last order for desserts and digestives
must be placed strictly by **3.30 pm**

On Sundays the hours are extended by 30 minutes.

Dinner: local closing by 1am.

The last order for desserts and digestives
must be placed strictly by **00.00.**

*Chef: **Giovanni Mellone***

Cured meats

Charcuterie tasting

Portions of about 100 g recommended for two people.

Le rarità (for two people) 35 €

Mangalica pig head sausage 16 €

Mangalica mortadella 10 €

Smoked baked ham Macelleria Cillo 12 €

Goose speck 16 €

Awarded as the best non-pork cured meat.

Mangalica Lard 15 €

Japanese Wagyu Bresaola 50 €

Hams

Cecina de leon

Premium 18 months 24 €

Graziano's Parma ham

30 months 16 €

Jamon Iberico de Bellota

Ibèricos Montellano - Salamanca

Quality, flavour, tradition, health are the fundamental principles on which Montellano's work is based.

Montellano is one of the companies with the most experience and prestige in the sector, for over four generations they have carefully selected the raw material and all the manufacturing processes are carried out by hand.

Located in the province of Salamanca, at an altitude of 800 metres, Montellano ages its hams and other products in natural dryers where they acquire all the flavor and characteristics that make Iberian cured meats unique.

Jamon de Bellota 100% Iberico Pata Negra
Salamanca 45 €

Ibérico Puro Maldonado - Extremadura

Maximum expression of the Iberian tradition, coming from the pastures of Extramadura, an ideal ecosystem for the conservation and breeding of 100% Iberian pigs. These pigs, which represent only 2-3% of the Iberian species, are fed almost exclusively on acorns, and have an area of approximately 2 hectares of land in which they graze freely. Equipped with an intense red color, brilliant due to the effect of intramuscular fat, which gives it the characteristic greasiness due to the acorn-based diet. On the palate it presents an intense and persistent flavour, characterized by extreme meltability. A unique experience.

Jamon de Bellota 100% Iberico Pata Negra
Extremadura 45 €

Cheeses

**Jams, compotes and honey
are served on request.**

French cheese tasting

5 types 18 €

French cheese

Brillat-Savarin (cow milk) 8 €

Epoisses (cow milk) 8 €

Reblochon (cow milk) 8 €

Comte (cow milk) 11 €

Roquefort (sheep's milk) blue cheese 12 €

Italian cheese tasting

3 types 9 €

4 types 11 €

5 types 13 €

Italian cheese

Buffalo mozzarella (buffalo milk)
Caseificio Tenuta Bianca 9 €

Tomaccia di bufala with red fruits
Caseificio Aurora (buffalo milk) 10 €

Ripe buffalo stracchino with lavender
Caseificio Aurora (buffalo milk) 11 €

Linusal (primo sale with flax seeds) (cow milk)
Fattoria Savoia 7 €

Semi-seasoned Caciocavallo (cow milk)
Fattoria Savoia 7 €

Stracchinata caciotta (cow milk)
Fattoria Savoia 7 €

Toma di Pietro (cow milk)
Fattoria Savoia 7 €

Parmigiano Reggiano 60 months
(cow milk) 13 €

Sweet Gorgonzola (cow milk) 8 €

Blue of the Moncenisio (cow milk) 8 €

Blue Jersey cow (cow milk)
Caseificio Aurora 9 €

Gran Sardo (sheep's milk) 11 €

Stravecchio Sardinian Pecorino
(sheep's milk) 8 €

Aged fior di capra (goat milk) 8 €

Bianco capra (goat milk)
Caseificio Aurora 9 €

Goat Blue (goat milk) blue cheese
Caseificio Aurora 10 €

Special cutting boards

Caseificio Aurora cutting board by Paolo Amato

Paolo Amato cutting board 15 €
*Ripe buffalo stracchino, goat square, buffalo Tomaccia,
white goat cheese, Jersey Blue*

Caseificio Savoia cutting board

Savoia cutting board 12 €
*Primo sale, stracchinata caciotta, toma di Pietro,
Caciocavallo aged 8 months (exclusive to MOOD- best
Pezzata Rossa cheese of Italy 2019)*

Appetizers

Beef tartare with mushrooms, truffle, crispy
porcini mushrooms and mustard 20 €
Contains: mustard

Beef tartare with Cantabrian anchovies,
and chicory tips 16 €
Contains: fish, soy

Beef tartare, oil and Maldon salt 12 €

NEW

Pork belly with grilled fennel
and BBQ sauce 18 €
Contains: sulphites, mustard

VEGETARIAN

Artichoke in double consistency with
pecorino and parsley sauce 13 €
Contains: milk derivatives, eggs

VEGETARIAN

68° egg,
Parmigiano Reggiano sauce, potatoes,
onion and prized black truffle 18 €
Contains: milk derivatives, eggs



Torchon of foie gras with compote
of oranges, pan brioche
and black cherry 18 €
Contains: dairy products, eggs, gluten

Fried cod with tzatziki sauce and red
pepper flavoured with vinegar 18 €
Contains: fish, milk derivatives, gluten, sulphites

First courses

NEW

Tagliolini with Normandy butter and
prized black truffle from Bagnoli Irpino 25 €
Contains: gluten, milk derivatives, egg

Candele alla Genovese with Montoro onions,
beef and cacioricotta 16 €
Contains: gluten, milk derivatives

Homage to Ragù 18 €
Mafalde with real Neapolitan ragù
with cacioricotta
Contains: gluten, milk derivatives

NEW

Spaghetti Vicidomini with red prawn,
champignon and provolone 22 €
Contains: gluten, milk derivatives, shellfish

NEW

Bread dumplings with sausage
and broccoli 16 €
Contains: gluten, milk derivatives, egg

NEW / VEGETARIAN

Pea cream with asparagus
and artichokes 14 €



Our selection of meat

The Grill



JACK'S CREEK

Select the best Wagyu and Black Angus cattle fed on Australian grains. Awarded a gold medal as the best steak in the world.



Jack's Creek WAGYU

Our exclusive flagship product of purebred Wagyu, fed 500 days only grain is intricately marbled, offering a tender and succulent taste sensation. **Halal: Yes**



Jack's Creek WAGYU X

400 days Grain Fed our Wagyu F1 is the union of two breeds Wagyu and Black Angus. Juicy and succulent, this beef is a truly unique eating experience. **Halal: Yes**



Jack's Creek BLACK ANGUS

180 Day Grain Fed With a Marble Score of up to 5+, our pure Black Angus beef is renowned for its consistently exceptional eating quality. **Halal: Yes**



Greater Omaha Gold Label

It is one of the best known Black Angus farms in the United States, it involves a diet based on natural pastures and a final 'refinement' with corn and cereals for at least 250 days before slaughter.



John Stone

At the heart of our business is a selection process that we believe is unsurpassed in terms of quality and consistency.



Ojo de Agua

Ojo de Agua farms are located in Patagonia and Balcarce, known as the best land in the world for raising livestock. The Argentine gauchos boast a century of experience in the selection of Black Angus and Hereford.

Steaks

Jack's Creek Wagyu X F1 Australia 30 € /hg

Jack's Creek Black Angus Australia 12 € /hg

Greater Omaha Black Angus Usa 12 € /hg

John Stone Angus Ireland 10 € /hg

Striploin cut obtained from the sirloin

WAGYU Jack's Creek Australia 120 €
circa 200gr

WAGYU A5 bms10/12 Japan 90 €
circa 150gr

WAGYU X F1 Jack's Creek Australia 100 €
circa 300gr

Black Angus Jack's Creek Australia 50 €

Angus Ojo de Agua Argentina 28 €

Ribeye

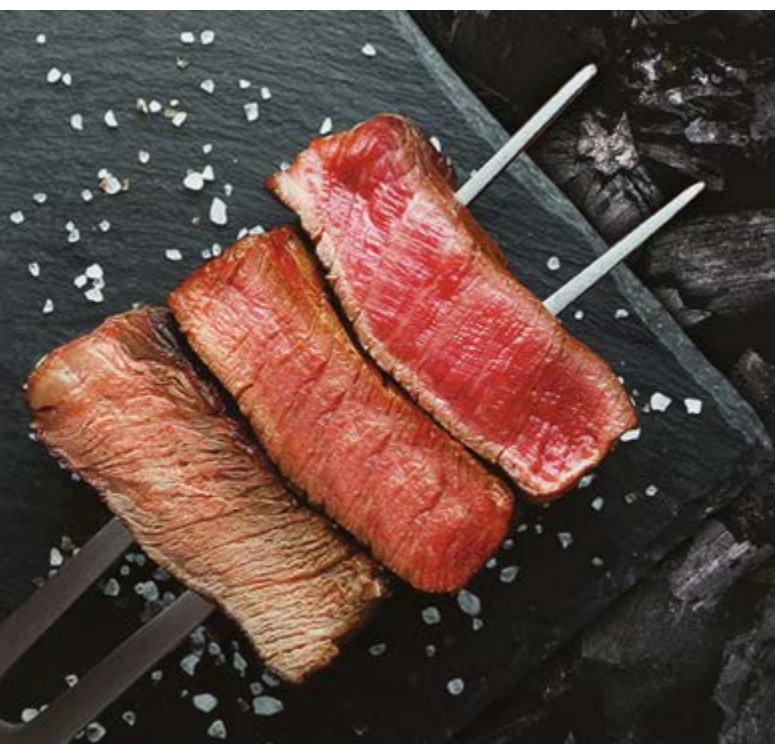
WAGYU X Jack's Creek Australia 100 €

Black Angus Jack's Creek Australia 50 €

Red Hereford Ireland 28 €

Fillet steak

Fillet steak Ojo de Agua Argentina 28 €



At Mood we firmly believe that well-cooked meat is better than well-done.

This is one of the reasons why we will never serve it over a boiling lava rock.

Quality meats, cooked to their best, have no need to be reheated and will remain tender from the first to the last bite.

N. B. Book your steak cooked with the reverse searing method in advance to try a unique experience.

Second courses

THE MOST REQUESTED



Iberian pig marinated in Tamari,
red cabbage cumin marinated,
crispy potatoes and oriental mayonnaise
ALMA IBERICA selection 25 €
Contains: gluten, dairy products, eggs, soy

NEW Roasted duck breast with
porcini mushrooms and berries 25 €

NEW Irish beef stew with peas
and roasted spring onion 22 €

NEW Cod with soft potato
and papacelle 23 €
Contains: fish, milk derivatives, sulphites

ITALY - CAMPANIA
Smoked pork chop 18 €

NEW Fillet "omaggio a Rossini"
Seared beef fillet with foie gras,
black truffle and Madeira sauce 50 €

Our Chateaubriand 15 € /hg
Available upon reservation Obtained from the noblest
part of the fillet, it is prepared with a long and delicate
cooking in order to preserve all the taste and tenderness.
It is served with Bernese sauce and beef jus.

Side dishes

Iceberg salad, rocket
and cherry tomatoes 6 €

Baked potatoes 6 €

Potato chips 6 €

Escarole, capers and olives 6 €

Red cabbage marinated
in vinegar and cumin 6 €

Baked pumpkin with herbs 6 €

Chicory tips with anchovies and lemon 8 €

Sauteed broccoli,
garlic, oil and hot pepper 7 €

We will be happy to ask you what temperature
you prefer the meat at: 52°C, 55°C or 60°C;


We explain why:

- 52°C - Myosin denatures and begins to coagulate, the meat is succulent, with a beautiful bright colour.
- 55°C - Myosin is coagulated, the meat is still moist and juicy, pale red colour.
- 60°C - Myoglobin begins to transform, collagen begins to contract and water is expelled; the color is pink, medium cooking.

At Mood the meat is cooked with the reverse searing method, which consists of first cooking the meat at a temperature of 52°C and then grilling it on a surface at a very high temperature to "seal" the external part.

The reverse sear allows us to have great control over the Maillard reaction, the process that causes the surface of the meat to have a tasty and very aromatic crust due to the caramelization of the sugars.

Thanks to this cooking method you will be able to enjoy meat with a perfectly pink internal part, with homogeneous cooking and a browned, aromatic and crunchy surface.



NOTE TO CUSTOMERS

Please report any allergies or intolerances, considering that our kitchen does not have a specific laboratory for celiac disease and that all allergens may be present in this menu.

As required by current regulations, the rapid blast chilling system is used in this room of food temperatures (-18 °C).

Bread and cover charge 3 € per person