

Mamo Restaurant

323 W Broadway Between Canal St and Grand St 10013-2226 · +16469644641 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI / STARTERS 9

Gamberi Rossi, Burrata, Anguria, Cetrioli	\$32.00
red shrimp, burrata, watermelon, cucumber, scallions	
Tonno Scottato, Capperi, Indivia	\$24.00
seared tuna, endives, capers, citrus dressing	
Insalata di Polpo e Ceci	\$20.00
octopus, chickpeas, tomatoes, lemon, cherry peppers	
Carciofi alla Giudia, Cacio e Pepe	\$21.00
fried artichokes, cacio e pepe	
Melanzane alla Parmigiana	\$20.00
eggplant alla parmigiana	
Zucchine, Mozzarella, Pomodori Infornati Avocado, Salsa Alle Acciughe	\$22.00
zucchini, mozzarella, confit tomatoes, avocado, light anchovy dressing	
Carote, ricotta, pistacchi, arance	\$20.00
roasted carrots, whipped ricotta, pistachios, orange	
Come a Capri	\$19.00
heirloom tomatoes, burrata, basil	
Julius Salad	AVAILABLE OPTIONS
baby arugula, cherry tomatoes, shaved parmesan	\$13.00
	add mozzarella & avocado: \$8.00

PIZZE / PIZZAS 2

Margherita	\$19.00
tomato, cantal cheese, basil	
Focaccia Al Tartufo	\$60.00
parmesan, cantal cheese, fresh truffle	

PRIMI 6

La Nostra Cacio & Pepe	\$20.00
fresh calabrian maccheroni, cheese, black pepper, lemon, sage	

Rigatoni all'Amatriciana	\$19.00
rigatoni, crispy bacon, tomato sauce, pecorino	
Capelli d'Angelo, gamberi e pistacchi	\$36.00
angel hair, shrimps, pistachios	
Maltagliati Verdi alla Bolognese	\$24.00
housemade green maltagliati bolognese sauce	
Risotto Al Tartufo	\$60.00
risotto with fresh truffle	
Raviolini Al Tartufo	\$60.00
ravioli with fresh truffle	

SECONDI 6

Sogliola Selvatica, Broccoli, Patate Fritte, e Salsa Al Limone e Capperi	\$65.00
wild dover sole, broccoli, french fries, lemon caper	
Halibut Al Cartoccio con Fonduta di Tartufo	\$38.00
halibut baked in foil with truffle fondue	
Branzino, Salsa Mediterranea, Riso Venere	\$36.00
branzino, italian black rice, mediterranean sauce	
Polletto Arrosto con Verdure di Stagione	\$32.00
roasted chicken, seasonal vegetables	
Tagliata di Manzo, Patate Saltate	\$44.00
12 oz New York Strip Steak, sauteed potatoes	
Costoletta di Vitello alla Milanese con Insalata e Pomodorini	\$52.00
veal chop Milanese, green salad, cherry tomatoes	

CONTORNI / SIDE DISHES 3

Fagiolini alla Bolognese	\$12.00
string beans bolognese	
Patatine Fritte con Tartufo e Parmigiano	\$20.00
french fries, truffle, parmigiano	
Broccoli al forno	\$10.00
roasted broccoli	

COCKTAILS 11

Mamo Negroni

Orange infused Boodles Gin, aperol, sweet vermouth

Il Giardiniere

Tanqueray dry Gin, cucumber, basil, mint, st. germain, lime juice

La Dolce Vita

Tanqueray Gin, gaieté française, fresh raspberries, honey, egg white, lavender

Mango N° 5

Ketel one, mango, watermelon, hibiscus syrup, honey, lemon juice, egg white

Violetta

Kete one, cherry liquor, hibiscus syrup, lemon juice, egg white

La Vie en Rose

Grey goose, gaiete francaise, fresh strawberries, rose water, rosé champagne

Blueberries Thyme

Pierde Almas Mezcal, blueberries, lime juice, hibiscus syrup, egg white

Pantera Rosa

Pierde Almas Mezcal, cocchi rosa, cardamom amaro, lemon juice, egg white)

Fragolita

Maestro Dobel diamante, cointreau, strawberries, lime juice, agave

Don Fico

1800 Anejo Cristalino, fresh figs, lime juice, tonic water

New York Press

Bushmills 10yrs, muddled cherries, lemon juice, honey

APERITIF 7

Aperol Spritz

\$16.00

Rose' Piscine

\$14.00

Americano

\$16.00

Negroni Sbagliato

\$16.00

Pastis Ricard

\$14.00

Frenchie

\$16.00

Boulevardier

\$16.00

CLASSICS 6

Dry Martini

\$18.00

Dirty Martini

\$18.00

Espresso Martini

\$18.00

Espresso Martini with Truffle	\$33.00
Vesper Martini	\$18.00
Single Malt Old Fashioned	\$20.00

BEER ²

Menabrea Bionda	\$10.00
Menabrea Ambrata	\$10.00

DOLCI / DESSERTS ⁵

Crema bruciata, frutti di bosco	\$15.00
crème brûlée, berries	
Budino al cioccolato, g elato all a nocciola	\$12.00
chocolate pudding, hazelnut ice cream	
Affogato Alle Fragole	\$12.00
vanilla ice cream, warm strawberries	
Tiramisù	\$10.00
tiramisu	
My Son's Sundae	\$16.00
vanilla gelato, stracciatella chocolate, crumble, whipped cream, hot chocolate sauce	

COGNAC AND BRANDY ¹²

Armagnac de Montal VSOP	\$16.00
Grappa Nonino	\$15.00
Grappa Banfi	\$15.00
Grappa Bonollo	\$18.00
Grappa Gra' it	\$15.00
Remy Martin VSOP	\$19.00
Remy Martin 1738	\$20.00
Remy Martin XO	\$28.00
Hennessy VSOP	\$18.00
Hennessy XO	\$50.00
Hennessy Paradis	\$150.00

Hennessy Black **\$20.00**

FORTIFIED WINES ⁴

Fonseca Bin **\$12.00**

Taylor Fladgate **\$12.00**

Cockburns **\$15.00**

Limoncello **\$12.00**

LOUIS XIII ¹

Louis XIII

AVAILABLE OPTIONS

1/2 oz: \$90.00

1 oz: \$180.00

2 oz: \$360.00

CHAMPAGNES ⁷

Veuve Clicquot **\$110.00**

Moët & Chandon Grand Vintage Rosé 2012 **\$180.00**

La Grande Dame 2006 **\$200.00**

Dom Perignon 2006 **\$390.00**

Dom Perignon 2003 Rosé **\$690.00**

Krug, Grande Cuvée **\$395.00**

Perrier-Jouet Grand Brut **\$300.00**

ROSÉ, OF COURSE FROM ST. TROPEZ ³

Le P'tit Bertaud 2019 **\$60.00**

Coeur de Rosé Prestige 2018 **\$70.00**

Coeur de Rosé Prestige (Magnum) 2017 **\$150.00**

CHAMPAGNE ³

Veuve Clicquot **\$20.00**

Moët & Chandon Grand Vintage Rosé 2012 **\$35.00**

Dom Perignon 2006 **\$50.00**

WHITE WINE ⁵

Domaine de la Croix Belle, Chardonnay 2018	\$16.00
Martini & Sohn, Pionot Grigio 2018	\$16.00
Bruno Giacosa "Roero" Arneis 2018	\$18.00
Michel Girard, Sancerre 2019	\$20.00
Château Latour-Martillac, Pessac-Leognan 2014	\$28.00

ROSÉ ²

Le P'tit Bertaud 2019	\$15.00
Coeur de Rosé Prestige 2018	\$15.00

RED WINE, FRANCE ²⁹

Clos Magne Figeac, St. Emilion 2016 (Bordeaux)	\$70.00
Gigondas, Domaine du Grapillon d'Or 2017 (Rhône Valley)	\$80.00
Château Haut Selve, Graves 2018 (Bordeaux)	\$80.00
Château Carteau, St. Emilion 2016 (Bordeaux)	\$95.00
Châteauneuf-du-Pape, Château Mont Thabor 2016 (Rhône Valley)	\$115.00
Louis Latour, Santenay Pinot Noir 2017 (Burgundy)	\$120.00
Clos de Langres Monopole, Côte de Nuit 2014 (Burgundy)	\$140.00
Réserve de la Comtesse, Pauillac 2012 (Bordeaux)	\$145.00
Château Lalande Borie, St. Julien 2016 (Bordeaux)	\$170.00
Domaine d'Ardhuy, Nuit St. George 2017 (Burgundy)	\$175.00
Echo de Lynch Bages, Pauillac 2014 (Bordeaux)	\$180.00
E.Guigal, Côte Rotie 2016 (Rhône Valley)	\$205.00
Château Gloria, St. Julien 2016 (Bordeaux)	\$210.00
Château Prieure - Lichine, Margaux 2012 (Bordeaux)	\$215.00
Château Giscours, Margaux 2014 (Bordeaux)	\$220.00
Château Lynch Bages, Pauillac 2012 (Bordeaux)	\$320.00
Clos Vougeot, Domaine d'Ardhuy 2012 (Burgundy)	\$370.00
Château Montrose, Saint Estephe 2007 (Bordeaux)	\$375.00
Château la Conseillante, Pomerol 2011 (Bordeaux)	\$390.00

Château Beychevelle, St. Julien 2010 (Bordeaux)	\$450.00
Château Figeac, St. Emilion Grand Cru 2010 (Bordeaux)	\$560.00
Château Angelus, St. Emilion 2008 (Bordeaux)	\$650.00
Château Canon, St. Emilion 2000 (Bordeaux)	\$700.00
Cos d'Estournel, Saint Estephe 2000 (Bordeaux)	\$800.00
Château Leoville las Cases, St. Julien 2009 (Bordeaux)	\$950.00
Château Margaux 2004 (Bordeaux)	\$1,200.00
Château Cheval Blanc, St. Emilion 2002 (Bordeaux)	\$1,600.00
Château Mission Haut Brion, Pessac-Leognan 2000 (Bordeaux)	\$2,300.00
Château Haut Brion, Pessac-Leognan 2009 (Bordeaux)	\$2,600.00

RED WINE, ITALY 29

Montecucco Rosso 2016 (Toscana)	\$60.00
Musella, Valpolicella Superiore Ripasso DOC 2016 (Veneto)	\$75.00
Chianti Classico Riserva DOCG 2016 (Toscana)	\$80.00
Cascina del Torcc, Barolo 2015 (Piemonte)	\$80.00
Crociani, Vino Nobile di Montepulciano, Riserva 2015 (Toscana)	\$90.00
Inferi, Dama Marramiero Montepulciano 2015 (Abruzzo)	\$95.00
Marion Teroldego 2015 (Veneto)	\$100.00
Basarin, Barbaresco 2017 (Piemonte)	\$100.00
Damijan, Rosso Prealit 2014 (Friulu-Venezia Giulia)	\$125.00
Armilla, Brunello di Montalcino 2014 (Toscana)	\$130.00
Bruno Giacosa, Barbera d'Alba - Falletto 2017 (Piemonte)	\$135.00
Masi "Costasera" Amarone 2015 (Veneto)	\$145.00
Serbolino "Il Picchio", Brunello di Montalcino DOCG 2014 (Toscana)	\$145.00
Serra della Contessa, Etna Benanti 2013 (Sicilia)	\$150.00
Musella, Amarone della Valpolicella Riserva DOCG 2012 (Veneto)	\$160.00
Ressia, Barbaresco Riserva Oro DOCG 2013 (Piemonte)	\$200.00
Le Macioche, Brunello di Montalcino 2011 (Toscana)	\$190.00

Marion, Amarone della Valpolicella 2015 (Veneto)	\$210.00
Donnafugata, Mille e Una Notte 2016 (Sicilia)	\$220.00
Poggio Antico, Brunello di Montalcino 2010 (Toscana)	\$235.00
Pio Cesare, Barolo 2016 (Piemonte)	\$240.00
Ceretto, Barbaresco - Bernadot 2016 (Piemonte)	\$250.00
Tolaini, Picconero 2011 (Toscana)	\$260.00
Sandrone, Barolo le Vigne 2015 (Piemonte)	\$280.00
Bertani Amarone 2009 (Veneto)	\$300.00
Le Macchiole, Scio 2016 (Toscana)	\$390.00
Bruno Giacosa, Barbaresco - Asili 2017 (Piemonte)	\$480.00
Bruno Giacosa, Barolo Falletto 2016 (Piemonte)	\$540.00
Ornellaia 2017 (Toscana)	\$580.00

WHITE WINE, FRANCE 13

Château Chatelard Bourgogne 2018 (Burgundy)	\$60.00
Pouilly Fumé, Domaine du Bouchot 2017 (Loire Valley)	\$70.00
Pouilly Fuissé, Baronne du Chatelard 2016 (Burgundy)	\$75.00
Michel Girard, Sancerre 2019 (Loire Valley)	\$85.00
Chablis 1er Cru, Domaine de la Meulière 2017 (Burgundy)	\$95.00
Domaine d'Ardhuy Ladoix 2018 (Burgundy)	\$110.00
Château Latour-Martillac, Pessac-Leognan 2014 (Bordeaux)	\$115.00
Clos de Langres, Monopole Côte de Nuit 2017 (Burgundy)	\$140.00
Domaine Marc Morey & Fils, Chassagne Montrachet 2015 (Burgundy)	\$220.00
Domaine Jean-Louis Chavy Puligny Montrachet 2016 (Burgundy)	\$240.00
Domaine d'Ardhuy Corton Charlemagne 2013 (Burgundy)	\$340.00
Y d'Yquem 2015 (Bordeaux)	\$380.00
Petit Cheval Blanc 2016 (Bordeaux)	\$500.00

WHITE WINE, ITALY 13

Gavi di Gavi la Ghibellina 2019 (Piemonte)	\$60.00
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Martini & Sohn, Pionot Grigio 2018 (Trentino)	\$70.00
Vermentino Lugore Sardus Pater 2018 (Sardegna)	\$70.00
Sella & Mosca Terre Bianche Torbato 2014 (Sardegna)	\$70.00
Nosiola, Vigneti delle Dolomiti 2015 (Trentino)	\$75.00
Bruno Giacosa "Roero" Arneis 2018 (Piemonte)	\$85.00
Umani Ronchi 'Vecchie Vigne' Verdicchio 2017 (Marche)	\$90.00
Cantina Terlano, Vorberg 2016 (Trentino)	\$105.00
Quintodecimo Greco di Tufo 2017 (Campania)	\$120.00
Quintodecimo "Exultet" 2017 (Campania)	\$125.00
Damijan, Ribolla Gialla IGT 2014 (Friulu-Venezia Giulia)	\$135.00
Cantina Terlano, Quarz 2017 (Trentino)	\$160.00
Pietramarima Etna Bianco Superiore Benanti 2015 (Sicilia)	\$210.00

WEEKEND BRUNCH 26

Chicken salad	\$25.00
Golden beets, burrata, avocado	\$22.00
Eggplant alla parmigiana	\$20.00
Fried artichokes, cacio e pepe	\$21.00
Boston lettuce, bacon, blue cheese, candied walnuts	\$18.00
French toast, banana caramel	\$18.00
Pancake, berry whipped cream	\$22.00
Donuts, nutella, white chocolate	\$18.00
Smoked salmon, asparagus, sour cream	\$24.00
Ricotta toast, truffle, honey, avocado	\$29.00
Scrambled eggs, smoked salmon, avocado	\$22.00
Mushrooms, truffle and cheese omelette	\$38.00
Green frittata, burrata	\$22.00
Truffle Pizza	\$50.00
Bacon, egg and cheese Pizza	\$26.00

Margherita Pizza	\$19.00
Truffle raviolini	\$50.00
Maccheroni cacio e pepe	\$20.00
Rigatoni bolognese	\$19.00
Truffle halibut	\$38.00
Double cheeseburger	\$24.00
Veal milanese	\$52.00
Croque monsieur	AVAILABLE OPTIONS
+ add truffle +15	\$22.00
	\$37.00
Brussels sprouts, paprika, pecorino, lemon	\$12.00
French fries, truffle, parmigiano	\$20.00
Sides	AVAILABLE OPTIONS
Bacon Avocado Smoked salmon Ham	\$8.00
	\$4.00
	\$12.00
	\$6.00