



SALADS

add anchovies+2, add chicken+6
add salmon +8, add shrimp +9

MODO MIO ♥ Mixed baby greens, tomato, fennel, fresh mozzarella in balsamic vinaigrette	12	TRICOLORE Radicchio, arugula, Belgian endive and shaved parmesan in balsamic vinaigrette	14
CAESAR Chopped romaine, grated parmesan, herbed croutons and Caesar dressing	10	VERDE Mixed baby greens, Roma tomatoes and balsamic vinaigrette	8
ITALIANA Chopped romaine lettuce, prosciutto, mortadella, mushrooms, Roma tomatoes, Provolone cheese, Caesar and balsamic dressing	14	BURRATA ♥ Thinly sliced heirloom tomatoes, red onions, arugula, fresh burrata cheese and aged balsamic	14
FRUTTA Fresh arugula, pear, kiwi and sweet corn in lemon vinaigrette	12	SPINACI Fresh spinach, dried cranberries, sliced apples, toasted almonds, bacon, green onions in a Caesar and balsamic dressing	12

APPETIZERS

CAPRESE POMODORO Fresh mozzarella, heirloom tomatoes, basil, and extra virgin olive oil	12	SHRIMP SCAMPI Large prawns sautéed in white wine, lemon and garlic, served with grilled tomato and arugula	16
ANTIPASTO Assorted Italian charcuterie, marinated artichokes and provolone	14	CALAMARETTI ♥ (sautéed, not fried) Calamari in a light tomato broth with black olives, capers, garlic and basil	14
MOSAICO Roasted peppers, goat cheese, sun dried tomatoes	12	ZUPPA GAMBERI Shrimp and clams in a tomato broth with fresh herbs	14
CARPACCIO Thinly sliced raw filet mignon topped with arugula and shaved parmesan	14	ZUPPA DEL GIORNO Soup of the day	8

PASTA

add chicken +6, add sausage +7, add shrimp +9

VERDURE (Vegetarian)

CARNE (Meat)

MELANZANE ♥ Rigatoni with tomatoes, eggplant, and marinara, topped with shaved parmesan	18	BOLOGNESE Homemade tagliatelle in a meat sauce of ground beef and pork with tomato, and minced vegetables	20
ORTOLANA Angel hair pasta with fresh vegetables, served in a light tomato sauce	16	PIGNOLI Penne pasta with free range chicken, broccoli, sun dried tomato, pine nuts and our famous Modo Mio sauce (tomato, pesto and cream)	20
GNOCCHI Fresh made gnocchi served in our famous Modo Mio sauce (tomato, pesto and cream)	18	SALSICCIE Farfalle pasta with sausage, Kalamata olives, capers, tomato, basil and asparagus, and marinara	20
LASAGNA VERDURE Hand made pasta, layered with minced fresh vegetables, herbed ricotta and marinara; topped with provolone	18	LASAGNA CARNE Handmade spinach pasta, layered with ground beef and pork and, herbed ricotta and marinara, topped with provolone	22
TRE FUNGHI Homemade spinach tagliatelle tossed with Portobello, shiitake and white mushrooms in a garlic and white wine sauce	18	SHORT RIB RAGOUT ♥ Short rib ragout slow cooked in a burgundy wine sauce, tossed with handmade pappardelle	22

Gluten-free quinoa and corn penne pasta available upon request for a \$2.50 additional charge

♥ = Most loved

PASTA

PESCE (Fish)

CARTOCCIO ♥ Shrimp, mussels, clams, and calamari tossed with spaghetti and a light tomato sauce	26	SALMONE VODKA Fresh pappardelle with salmon, pink vodka sauce, fresh tomato and basil	
VONGOLE Fresh clams sautéed in white wine, garlic and onion, tossed with linguine	18	-Fresh salmon -Smoked salmon	20 21

RISOTTO

RAVIOLI

DELL'ORTO Slow cooked Arborio rice tossed with fresh lemon, carrots, zucchini, asparagus, peas and celery; -add grilled salmon	18 26	DELLO CHEF Handmade ravioli filled with ricotta cheese and spinach in a pink sauce	18
DEL PADRE Slow cooked Arborio rice tossed with sautéed free range chicken breast, asparagus and spinach	20	POLLO Handmade ravioli filled with chicken breast, ricotta and fresh spinach, served in a roasted Roma tomato sauce	20
PESCATORE ♥ Slow cooked Arborio rice with clams, mussels, calamari and shrimp in a light tomato sauce	24	ZUCCA ♥ Handmade ravioli filled with butternut squash, ricotta cheese in a butter and sage sauce	18

MEAT AND FISH

Served with roasted potatoes and sautéed vegetables

or

your choice of penne *or* linguine pasta *with* marinara *or* oil/garlic *or* + \$2 Bolognese

POLLO (Chicken)

VITELLO (Veal)

BATTUTA Sautéed free-range breast of chicken with white wine, lemon, herbs and capers	22	SCALOPPINE LIMONE Thinly pounded veal top round sautéed with lemon and white wine	26
DIAVOLA Free-range chicken breast sautéed with stone ground mustard and balsamic vinegar	22	MILANESE Pounded breaded veal chop, served with chopped arugula and Roma tomato	44
SICILIANA ♥ Breaded free-range chicken breast sautéed with lemon, white wine, capers, chili flakes and Marsala	22	GRIGLIA Thinly pounded grilled veal medallions topped with sautéed Portobello mushrooms and onions in Marsala	28
VALDOSTANA Free range breast of chicken, spinach, provolone cheese, prosciutto in a Marsala wine, tomato sauce	24	NODINO MODO MIO ♥ Thick-cut, bone in veal chop, grilled and brushed with herbs and olive oil	46

PARMIGIANA MODO MIO

Eggplant	Chicken	Veal
18	24	46

CARNE (Meat)

PESCE (Fish)

MANZO Premium 9-10oz. New York steak (<i>whole or sliced</i>), marinated with herbs and extra virgin olive oil	36	SALMONE ♥ Sautéed wild salmon with white wine, lemon and capers	32
AGNELLO Grilled lamb chops marinated with rosemary and garlic	32	CIOPPINO Clams, mussels, shrimp, calamari and salmon and seasonal white fish in a light tomato broth	34
POLPETTONE Ground pork and beef Italian style meatloaf thinly sliced and topped with shiitake mushrooms and Marsala wine sauce	22	PESCE DEL GIORNO Fish of the day, as described by your server	Q.M.

GRAZIE E ARRIVEDERCI, A PRESTO