



MODO MIO

rustic italian kitchen

APPETIZERS

CAPRESE POMODORO 8

Fresh mozzarella, heirloom tomato, basil, and extra virgin olive oil

MOSAICO 8

Roasted bell peppers with goat cheese and sun dried tomatoes

FRITTATA 10

Vegetable omelet with zucchini, onions, bell peppers and potato; topped with provolone cheese

CARPACCIO MANZO 10

Thinly sliced filet mignon topped with arugula and shaved parmesan

ANTIPASTO 10

Prosciutto, salami, mortadella, artichokes, provolone

ZUPPA DEL GIORNO 8

Soup of the day

CARPACCIO SALMONE 10

Smoked salmon with capers, arugula, and onion in lemon dressing

CALAMARETTI 10

Sautéed calamari in light tomato sauce with black olives and capers

ZUPPA GAMBERI 10

Shrimp, clams, garlic and basil in a tomato broth

SALADS

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

VERDE 6

Mixed green salad with tomatoes in balsamic vinaigrette

ITALIANA 12

Chopped romaine lettuce, prosciutto, mortadella, provolone cheese, mushrooms, tomatoes in Caesar & balsamic vinaigrette

TRICOLORE 9

Radicchio, arugula, Belgian endive, parmesan in balsamic vinaigrette

MODO MIO 8

Mixed baby greens, tomato, fennel, and fresh mozzarella in balsamic vinaigrette

PESCE 18

Steamed mussels, clams, calamari, shrimp, salmon and seasonal whitefish, served on a bed of mixed greens with asparagus and tomato in lemon dressing

SALMONE 18

Grilled salmon atop arugula, radicchio, mushrooms, asparagus, tomato and marinated artichoke in lemon dressing

FRUTTA 8

Fresh arugula with kiwi, pear and sweet corn in lemon dressing

SPINACI 11

Fresh spinach, dried cranberries, sliced apples, toasted almonds, bacon, green onions in a Caesar and balsamic dressing

CAESAR SALAD 8

Chopped romaine, grated parmesan, herbed croutons and Caesar dressing

PANINI

- side choice of mixed greens or Caesar salad -

POLLO 10

Grilled chicken, gorgonzola cheese and sun dried tomatoes with onion, arugula and balsamic vinegar

ITALIANO 10

Prosciutto, salami, and provolone cheese, with mixed greens, onion and mayonnaise

RISOTTO

ORTO LIMONE 12

With fresh lemon, peas, carrots, zucchini, celery, and asparagus

PESCATORE 16

With mussels, clams, calamari, and shrimp in marinara

DEL PADRE 14

With broiled free-range chicken, asparagus and spinach

PASTA

MELANZANE 12

Rigatoni with marinara, eggplant and shaved parmesan

GNOCCHI 11

Handmade gnocchi in a tomato, pesto, and cream sauce

ORTOLANA 12

Angel hair pasta with fresh vegetables in a light marinara sauce

TRE FUNGHI 13

Homemade spinach tagliatelle tossed with mixed mushrooms in a garlic and white wine sauce

LASAGNA VERDURE 14

Handmade pasta sheets, layered with minced seasonal vegetables and herbed ricotta in marinara sauce

VONGOLE 14

Linguine tossed with fresh Manilla clams sautéed in white wine with garlic and onion

SALMONE VODKA

Fresh pappardelle with salmon, pink vodka sauce, fresh tomato and basil

-Fresh salmon 14

-Smoked salmon 15

CARTOCCIO 18

Spaghetti, shrimp, mussels, clams and calamari in a light tomato broth

LASAGNA CARNE 16

Handmade spinach pasta sheets, layered with Bolognese, sausage and herbed ricotta in marinara sauce

PROSCIUTTO PISELLI 12

Handmade flat noodles with ham, peas and onions, tossed in olive oil, herbs, garlic and white wine

BOLOGNESE 14

Handmade flat noodles tossed with our slow cooked beef and pork meat sauce

PIGNOLI 14

Penne pasta with free range chicken, broccoli, sun dried tomato, pine nuts and our famous Modo Mio sauce; tomato, pesto and cream sauce

Substitute gluten-free quinoa and corn penne pasta \$2.50

RAVIOLI

ZUCCA 13

Handmade ravioli filled with butternut squash and ricotta cheese in a butter and sage sauce

DELLO CHEF 12

Ricotta cheese and spinach filled ravioli in a pink sauce

POLLO 14

Handmade ravioli filled with chicken breast, ricotta and fresh spinach, served in a roasted Roma tomato sauce

CARNE E PESCE

Served with roasted potatoes and sautéed vegetables

or

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

SCALOPPINE LIMONE 18

Thinly pounded veal top round Sautéed with white wine and lemon sauce

GRIGLIA 18

Grilled veal top round with sautéed Portobello mushrooms, rosemary and onions in a marsala wine sauce

POLPETTONE 16

A traditional Italian meatloaf of beef and pork, sliced and topped with shiitake mushrooms and marsala gravy

SCALOPPINE SALMONE 18

Pan seared salmon medallions sautéed in white wine with lemon and capers

PESCE DEL GIORNO

Fish of the day
QM

PETTO 12

Pounded grilled free-range breast of chicken with olive oil and herbs

MILANESE 14

Pounded breaded free-range breast of chicken served with chopped tomatoes and arugula

-SICILIANA 15

-PARMIGIANA 15

BATTUTA 14

Pounded sautéed free-range breast of chicken with herbs, capers, white wine and lemon sauce