

# antipasti

Calamari a Modo Mio 16

fried calamari - portobello - shaved parmigiano - sriracha - balsamic reduction

Polpette con Ricotta 13

housemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Salsiccia 15

broccoli rabe - housemade pork sausage - cherry tomatoes - garlic - oil

Bruschetta 11

jersey tomatoes - basil - onion - sea salt - extra virgin olive oil

Antipasto Italiano 18

cured meats and cheeses

Cozze alla Napolitana 15

p.e.i. mussels - lemon white wine OR marinara

Vongole al Limone 15

little neck clams - garlic - lemon - white wine

Calamari al Padella 15

sautéed calamari - cherry tomatoes - garlic - basil - lemon white wine

Burrata Fritta 15

panko crusted - creamy burrata - pesto cream

# insalate e zuppe

Insalata della Casa 10

mixed baby greens - housemade fresh mozzarella - roasted peppers - portobella - balsamic vinaigrette

Torre di Caprese 12

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabietola e Arugula 12

arugula - roasted beets - pickled radish - goat cheese - pistachio - raspberry vinaigrette

Cesare 10

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Zuppa del Giorno MP

# pasta

Pasta a Modo Mio 28

pappardelle - mushrooms - short rib ragú

Tagliatelle Bolognese 24

bolognese - housemade fresh mozzarella - tomato basil sauce

Rigatoni alla Salsiccia 23

housemade pork sausage - broccoli rabe - cherry tomatoes - garlic white wine

Gnocchi alle Noci 25

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka 23

panchetta - peas - vodka rosé sauce

Capellini al Granchio 30

jumbo lump crab - spinach - cherry tomatoes - lemon - white wine

Linguine di Mare 29

clams - calamari - mussels - shrimp

Linguine alla Spiaggia 27

clams - garlic - lemon - white wine

Ravioli al Funghi 24

wild mushrooms - ricotta cheese - roasted sage - mascarpone cream sauce

Linguine Fra Diavolo 27

jumbo shrimp - cherry tomatoes - spicy marinara

# risotti

Aurora 29

shrimp - scallops - grappa rosé

Pesto e Capesante 29

scallops - cherry tomatoes - pesto cream sauce

Funghi 26

wild mushrooms - truffle oil - parmesan cream sauce



**A Modo Mio**

- ristorante -

dinner

# vitello

A Modo Mio 31

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana 28

prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola 27

olives - artichokes - oregano - cherry tomatoes - white wine pomodoro

Francese 27

capers - lemon - white wine - capellini

Parmigiano 26

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

# carne

Brasato al Barolo 34

braised short ribs - creamy risotto - barolo reduction

Maiale Ripieno 30

pork chop - prosciutto - mozzarella - mushroom demi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



**A Modo Mio**

- ristorante -

dinner

# pollo

A Modo Mio 29

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello 25

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo 27

shrimp - cherry tomatoes - spicy marinara

Caprese 25

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano 24

mozzarella - pomodoro sauce - linguine

Al Gorgonzola 28

mushrooms - shrimp - gorgonzola cream

served with vegetables and potatoes

# pesce

Branzino al Limone 31

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone 31

jumbo lump crab - asparagus - lemon - white wine

Mahi Mahi 29

arugula - cherry tomatoes - saffron white wine - capellini

# sides

spinach 9

roasted potatoes 6

pasta - garlic - oil 9

broccoli rabe 9

pasta - pomodoro 9

Executive Chef - Antonio Gonzalez

Each dish is made to order; please allow extra time. Thank you.

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For your convenience, 20% gratuity will be added to parties of 6 or more.