

antipasti

Calamari a Modo Mio 13.95

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

Polpette con Ricotta 11.95

housemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Salsiccia 12.95

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

Bruschetta 8.95

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

Antipasto Italiano 16.95

cured meats and cheeses

Cozze alla Napolitana 11.95

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

Vongole al Limone 12.95

little neck clams - garlic - lemon - white wine

Calamari al Padella 13.95

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

insalate e zuppe

Insalata della Casa 9.95

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

Torre di Caprese 11.95

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabietola e Arugula 10.95

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

Cesare 8.95

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Zuppa del Giorno MP

pasta

Pasta a Modo Mio 22.95

pappardelle - mushrooms - short rib ragú

Tagliatelle Bolognese 20.95

bolognese - housemade fresh mozzarella - tomato basil sauce

Rigatoni alla Salsiccia 20.95

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

Gnocchi alle Noci 21.95

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka 20.95

panchetta - peas - vodka rosé sauce

Capellini al Granchio 25.95

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

Linguine di Mare 25.95

clams - calamari - mussels - shrimp

Linguine alla Spiaggia 23.95

clams - garlic - lemon - white wine

Ravioli al Funghi 21.95

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

Linguine Fra Diavolo 24.95

jumbo shrimp - cherry tomatoes - spicy marinara

risotti

Aurora 27.95

shrimp - scallops - grappa rosé

Pesto e Capesante 25.95

scallops - cherry tomatoes - pesto cream sauce



A Modo Mio

- ristorante -

dinner

vitello

A Modo Mio 29.95

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana 25.95

prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola 24.95

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

Francese 24.95

capers - lemon - white wine - capellini

Parmigiano 23.95

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

carne

Brasato al Barolo 28.95

braised short ribs - creamy risotto - barolo reduction

Maiale Ripieno 27.95

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 24.95

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello 22.95

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo 24.95

shrimp - cherry tomatoes - spicy marinara

Caprese 22.95

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano 21.95

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

pesce

Branzino al Limone 28.95

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone 27.95

jumbo lump crab - asparagus - lemon - white wine

Mahi Mahi 28.95

arugula - cherry tomatoes - saffron white wine - capellini

sides

spinach 6

roasted potatoes 4

pasta - garlic - oil 7

broccoli rabe 8

pasta - pomodoro 6

Executive Chef - Antonio Gonzalez

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

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

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