

A Modo Mio New Year's Eve 2020

\$49 Dine-In

Call 609.486.5455 today!
Reservations are limited.

\$40 Take-Out ONLY

Orders must be placed by
10pm on 12/30. We are
unable to accommodate
same day orders.

Starters

Arugula

goat cheese – poached pears – prosciutto –
almonds – raspberry vinaigrette

Cesare

romaine - garlic crostini - shaved parmigiano -
housemade caesar dressing

Burrata

roasted beets – speck – figs – pistachio dust

Zuppa di Pesce

shrimp - mussels - clams – calamari – scallops
– tomato basil broth

Carciofi

artichokes - mozzarella – prosciutto – panko –
pesto cream

Lobster Bisque

tomatoes - basil oil – touch of cream – sea salt

Entrees

Pasta a Modo Mio

pappardelle - mushrooms - short rib ragú

Lobster Ravioli

jumbo shrimp – scallops - spinach – cherry
tomatoes – grappa rose sauce

Spinach Linguine

jumbo lump crab – lobster tail – grape
tomatoes – spicy marinara

Airline Chicken

saffron risotto - jumbo shrimp – cherry
tomatoes – lemon - herbs

Vitello al Funghi

veal medallions - jumbo lump crab – porcini –
asparagus – roasted red peppers – demi

Veal Chop Parmigiana

bone in veal chop – panko - mozzarella -
pomodoro sauce – pappardelle

Brasato al Barolo

braised short ribs – mushroom risotto – au jus

Osso Bucco

braised pork shank – pappardelle – au jus

Branzino

jumbo shrimp – sun dried tomatoes –
artichokes – lemon white wine

Barramundi

jumbo lump crab – cherry tomatoes – spinach
risotto – saffron broth

Dessert

Chef's Selection