



A Modo Mio Catering Menu

Serves 4 to 6 people
MUST call 24 hours in advance to order



Antipasti

Calamari a Modo Mio \$45

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

Polpette con Ricotta \$40

housemade meatballs - ricotta - basil - pomodoro sauce

Bruschetta \$30

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

Cozze alla Napolitana \$35

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

Vongole al Limone \$40

little neck clams - garlic - lemon - white wine

Calamari al Padella \$45

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

Insalate

Insalata della Casa \$30

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

Torre di Caprese \$45

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabetola e Arugula \$35

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

Cesare \$35

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Pasta Fresca e Risotti

All of our pastas are made fresh daily

Pasta a Modo Mio \$75

pappardelle - mushrooms - short rib ragu

Tagliatelle Bolognese \$60

bolognese - housemade fresh mozzarella - tomato basil sauce

Gnocchi alle Noci \$65

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka \$60

panchetta - peas - vodka rosé sauce

Capellini al Granchio \$100

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

Linguine di Mare \$100

clams - calamari - mussels - shrimp

Linguine alla Spiaggia \$75

clams - garlic - lemon - white wine

Ravioli al Funghi \$65

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

Risotto Aurora \$100

shrimp - scallops - grappa rosé

Risotto Pesto e Capesante \$100

scallops - cherry tomatoes - pesto cream sauce

Vitello

A Modo Mio \$105

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana \$80

prosciutto - sage - mozzarella - lemon - white wine

Francese \$80

capers - lemon - white wine - capellini

Parmigiano \$75

mozzarella - pomodoro sauce

Carne

Brasato al Barolo \$105

braised short ribs - creamy risotto - barolo reduction

Pollo

A Modo Mio \$95

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello \$75

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo \$95

shrimp - cherry tomatoes - spicy marinara

Caprese \$75

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano \$75

mozzarella - pomodoro sauce

Pesce

Branzino al Limone \$95

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone \$95

jumbo lump crab - asparagus - lemon - white wine

Mahi Mahi \$90

arugula - cherry tomatoes - saffron white wine

Sides

Sauteed spinach \$30

Roasted potatoes \$30

Broccoli rabe \$40

Pasta - garlic - oil \$35

Pasta - pomodoro \$35

Please call 609.486.5455 to order