

antipasti

Calamari a Modo Mio 17

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

Polpette con Ricotta 14

housemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Salsiccia 16

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

Bruschetta 12

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

Antipasto Italiano 21

cured meats and cheeses

Cozze alla Napolitana 16

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

Vongole al Limone 16

little neck clams - garlic - lemon - white wine

Burrata Fritta 16

panko crusted - creamy burrata - pesto cream

insalate e zuppe

Insalata della Casa 11

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

Torre di Caprese 14

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabietola e Arugula 14

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

Cesare 12

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Zuppa del Giorno MP

pasta

Pasta a Modo Mio 31

pappardelle - mushrooms - short rib ragú

Tagliatelle Bolognese 26

bolognese - housemade fresh mozzarella - tomato basil sauce

Rigatoni alla Salsiccia 25

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

Gnocchi alle Noci 28

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka 25

panchetta - peas - vodka rosé sauce

Capellini al Granchio 36

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

Linguine di Mare 33

clams - calamari - mussels - shrimp

Linguine alla Spiaggia 28

clams - garlic - lemon - white wine

Ravioli al Funghi 25

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

Linguine Fra Diavolo 28

jumbo shrimp - cherry tomatoes - spicy marinara

risotti

Aurora 33

shrimp - scallops - grappa rosé

Pesto e Capesante 33

scallops - cherry tomatoes - pesto cream sauce



A Modo Mio

- ristorante -

dinner

vitello

A Modo Mio 34

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana 28

prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola 28

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

Francese 28

capers - lemon - white wine - capellini

Parmigiano 26

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

carne

Brasato al Barolo 36

braised short ribs - creamy risotto - barolo reduction

Maiale Ripieno 34

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 32

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello 26

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo 28

shrimp - cherry tomatoes - spicy marinara

Caprese 27

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano 25

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

pesce

Branzino al Limone 33

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone 33

jumbo lump crab - asparagus - lemon - white wine

sides

spinach 9

roasted potatoes 7

pasta - garlic - oil 9

broccoli rabe 9

long hots 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.