



A Modo Mio Catering Menu

Serves 6-8 people

MUST call 24 hours in advance to order



Antipasti

Calamari a Modo Mio \$60

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

Polpette con Ricotta \$50

housemade meatballs - ricotta - basil - pomodoro sauce

Bruschetta \$40

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

Cozze alla Napolitana \$45

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

Vongole al Limone \$60

little neck clams - garlic - lemon - white wine

Calamari al Padella \$60

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

Insalate

Insalata della Casa \$50

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

Torre di Caprese \$60

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabetola e Arugula \$55

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

Cesare \$55

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Pasta Fresca e Risotti

All of our pastas are made fresh daily

Pasta a Modo Mio \$95

pappardelle - mushrooms - short rib ragu

Tagliatelle Bolognese \$80

bolognese - housemade fresh mozzarella - tomato basil sauce

Gnocchi alle Noci \$100

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka \$90

panchetta - peas - vodka rosé sauce

Capellini al Granchio \$160

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

Linguine di Mare \$130

clams - calamari - mussels - shrimp

Linguine alla Spiaggia \$95

clams - garlic - lemon - white wine

Ravioli al Funghi \$85

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

Risotto Aurora \$140

shrimp - scallops - grappa rosé

Risotto Pesto e Capesante \$140

scallops - cherry tomatoes - pesto cream sauce

Vitello

A Modo Mio \$130

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana \$100

prosciutto - sage - mozzarella - lemon - white wine

Francese \$100

capers - lemon - white wine - capellini

Parmigiano \$95

mozzarella - pomodoro sauce

Carne

Brasato al Barolo \$150

braised short ribs - creamy risotto - barolo reduction

Pollo

A Modo Mio \$105

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello \$85

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo \$105

shrimp - cherry tomatoes - spicy marinara

Caprese \$85

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano \$85

mozzarella - pomodoro sauce

Pesce

Branzino al Limone \$150

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone \$150

jumbo lump crab - asparagus - lemon - white wine

Mahi Mahi \$140

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