

antipasti

Calamari a Modo Mio

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

Polpette con Ricotta

housemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Salsiccia

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

Ricotta e Miele

whipped ricotta - sea salt - walnuts - local honey - balsamic reduction - grilled crostini

Antipasto Italiano

cured meats and cheeses

Cozze alla Napolitana

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

Vongole al Limone

little neck clams - garlic - lemon - white wine

Burrata Fritta

panko crusted - creamy burrata - pesto cream

insalate e zuppe

Insalata della Casa

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

Torre di Caprese

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabietola e Arugula

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

Cesare

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Zuppa del Giorno

pasta

Pasta a Modo Mio

pappardelle - mushrooms - short rib ragú

Papardelle al Nonna

meatballs - sausage - whipped ricotta - marinara

Rigatoni alla Salsiccia

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

Gnocchi alle Noci

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka

panchetta - peas - vodka rosé sauce

Capellini al Granchio

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

Linguine di Mare

clams - calamari - mussels - shrimp

Linguine alla Spiaggia

clams - garlic - lemon - white wine

Ravioli al Funghi

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

Linguine Fra Diavolo

jumbo shrimp - cherry tomatoes - spicy marinara

risotti

Aurora

shrimp - scallops - grappa rosé

Pesto e Capesante

scallops - cherry tomatoes - pesto cream sauce



A Modo Mio

- ristorante -

dinner

vitello

A Modo Mio

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana

prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola

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

Vitello Carciofi

shrimp - artichokes - cherry tomatoes - caper lemon white wine - capellini

Parmigiano

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

carne

Brasato al Barolo

braised short ribs - creamy risotto - barolo reduction

Maiale Ripieno

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

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo

shrimp - cherry tomatoes - spicy marinara

Caprese

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano

mozzarella - pomodoro sauce - linguine

Francese

capers - lemon - white wine - capellini

served with vegetables and potatoes

pesce

Bronzino

french cut whole Bronzino - capers - basil - lemon white wine - capellini

Salmone

jumbo lump crab - asparagus - lemon - white wine

sides

spinach
broccoli rabe

roasted potatoes
long hots

pasta - garlic - oil
pasta - pomodoro

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.