

MATERA PACKAGE

\$50 PER PERSON

*PRICE DOES NOT INCLUDE TAX OR GRATUITY



A MODO MIO
RISTORANTE

M A T E R A P A C K A G E

A N T I P A S T O

SERVED FAMILY STYLE

BRUSCHETTA

crostini - jersey
tomatoes -
onion - basil -
sea salt

CALAMARI FRITTA

fried calamari -
sriracha -
balsamic
reduction

I N T E R M E Z Z O

SERVED INDIVIDUALLY

HOUSE SALAD

spring mix - jersey tomatoes
- cucumbers - house made
balsamic vinaigrette

M A I N

SALMONE

asparagus - lemon
- white wine

POLLO FRANCESE

egg - capers -
lemon - white wine
- capellini

PASTA A MODO MIO

pappardelle -
mushrooms -
shredded short rib
ragu

RAVIOLI FUNGHI

wild mushrooms -
sage cream sauce

POLLO PARMIGIANO

mozzarella -
pomodoro sauce -
linguinie

VITELLO

SALTIMBOCCA

prosciutto -sage -
mozzarella -lemon
- white wine

RIGATONI ALLA VODKA

pancetta - peas -
vodka sauce



D E S S E R T

CHEF'S SELECTION
served family style





PERUGIA PACKAGE

\$55 PER PERSON

*PRICE DOES NOT INCLUDE TAX OR GRATUITY



A MODO MIO
RISTORANTE

ANTIPASTO

SERVED FAMILY STYLE

ANTIPASTO
assortment of
gourmet cured
meats, cheeses
and
accompaniments

CALAMARI FRITTA

fried calamari -
sriracha -
balsamic
reduction

I N T E R M E Z Z O

GUEST'S CHOICE

ARUGULA
organic baby
arugula - goat
cheese -
walnuts -
cherry
tomatoes -
honey lemon
dressing

SHRIMP BISQUE

CAESAR
romaine -
garlic croutons
- shaved
parmesan -
house made
caesar

ENTREE

PASTA A MODO MIO

pappardelle -
mushrooms -
shredded short rib
ragu

SALMONE
asparagus - lemon
- white wine

VITELLO FRANCESE

egg - capers -
lemon - white wine
- capellini

POLLO PARMIGIANO

mozzarella -
pomodoro sauce -
linguine

GNOCCHI
walnuts - balsamic
reduction -
gorgonzola cream
sauce

BRASATO AL BAROLO

braised short ribs -
risotto - Barolo
reduction

POLL CAPRESE

Jersey tomatoes -
fresh mozzarella -
pesto white wine

LINGUINE GAMBERONI

jumbo shrimp -
broccoli rabe -
cherry tomatoes -
garlic oil

DESSERT

CHEF'S SELECTION
SERVED FAMILY STYLE



Santeramo Package

\$65 Per Person

Price does not reflect taxes or gratuity.

ANTIPASTO

served family style

Calamari Fritta

fried calamari - Sriracha - balsamic
reduction

Bruschetta Mista

crostini - Jersey tomatoes - onion
- basil - sea salt

Antipasto

assortment of gourmet cured
meats, cheeses and
accompaniments

INTERMEZZO

guests' choice

Barbabietola

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

Caesar

romaine - garlic croutons -
shaved parmesan - house made
caesar

Lobster Bisque

ENTREE

Pasta a Modo Mio

pappardelle - mushrooms -
shredded short rib ragu

Pollo Parmesan

mozzarella - pomodoro sauce -
linguine

Pollo Arianna

jumbo shrimp - portabella
mushrooms - grappa blush sauce

Vitello Gamberoni

jumbo shrimp - cherry tomatoes -
capers - lemon white wine

Brasato al Barolo

braised short rib- risotto - Barolo
reduction

Ravioli al Granchio

jumbo lump crab meat - spinach -
roasted red pepper - cream sauce

Linguine di Mare

clams - mussels - calamari -
shrimp - lemon white wine

Risotto con Bosco e

Tartufo

wild mushrooms - truffle oil -
marscapone cream sauce

Branzino al Limone

cherry tomatoes - basil - lemon -
white wine

DESSERTS

Chef's Choice - served family style



A MODO MIO
RISTORANTE