

antipasti

Calamari a Modo Mio 18

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

Polpette con Ricotta 16

housemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Salsiccia 17

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

Ricotta e Miele 15

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

Antipasto Italiano 23

cured meats and cheeses

Cozze alla Napolitana 16

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

Vongole al Limone 17

little neck clams - garlic - lemon - white wine

Burrata Fritta 16

panko crusted - creamy burrata - pesto cream

insalate e zuppe

Insalata della Casa 12

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 35

pappardelle - mushrooms - short rib ragú

Papardelle al Nonna 29

meatballs - sausage - whipped ricotta - marinara

Rigatoni alla Salsiccia 28

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

Gnocchi alle Noci 29

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka 29

panchetta - peas - vodka rosé sauce

Capellini al Granchio 41

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

Linguine di Mare 37

clams - calamari - mussels - shrimp

Linguine alla Spiaggia 29

clams - garlic - lemon - white wine

Ravioli al Funghi 28

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

Linguine Fra Diavolo 33

jumbo shrimp - cherry tomatoes - spicy marinara

risotti

Aurora 37

shrimp - scallops - grappa rosé

Pesto e Capesante 37

scallops - cherry tomatoes - pesto cream sauce



A Modo Mio

- ristorante -

dinner

vitello

A Modo Mio 36

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana 29

prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola 29

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

Vitello Carciofi 34

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

Parmigiano 28

mozzarella - pomodoro sauce - linguine

served with vegetables and potatoes

carne

Brasato al Barolo 37

braised short ribs - creamy risotto - barolo reduction

Maiale Ripieno 35

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 34

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello 29

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo 32

shrimp - cherry tomatoes - spicy marinara

Caprese 29

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano 28

mozzarella - pomodoro sauce - linguine

Francese 28

capers - lemon - white wine - capellini

served with vegetables and potatoes

pesce

Bronzino 39

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

Salmone 39

jumbo lump crab - asparagus - lemon - white wine

sides

spinach 12

roasted potatoes 8

pasta - garlic - oil 10

broccoli rabe 12

long hots 12

pasta - pomodoro 10

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.