



A Modo Mio Catering Menu

Serves 6-8 people

MUST call 24 hours in advance to order



Antipasti

Calamari a Modo Mio \$85

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

Polpette con Ricotta \$65

housemade meatballs - ricotta - basil - pomodoro sauce

Bruschetta \$50

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

Cozze alla Napolitana \$65

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

Vongole al Limone \$80

little neck clams - garlic - lemon - white wine

Calamari al Padella \$85

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

Insalate

Insalata della Casa \$60

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

Torre di Caprese \$80

jersey tomatoes - housemade fresh mozzarella - prosciutto - basil oil

Barbabetola e Arugula \$75

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

Cesare \$70

romaine - garlic croutons - shaved parmigiano - housemade caesar dressing

Pasta Fresca e Risotti

All of our pastas are made fresh daily

Pasta a Modo Mio \$120

pappardelle - mushrooms - short rib ragu'

Tagliatelle Bolognese \$95

bolognese - housemade fresh mozzarella - tomato basil sauce

Gnocchi alle Noci \$115

walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka \$115

panchetta - peas - vodka rosé sauce

Capellini al Granchio \$210

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

Linguine di Mare \$160

clams - calamari - mussels - shrimp

Linguine alla Spiaggia \$115

clams - garlic - lemon - white wine

Ravioli al Funghi \$105

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

Risotto Aurora \$175

shrimp - scallops - grappa rosé

Risotto Pesto e Capesante \$175

scallops - cherry tomatoes - pesto cream sauce

Vitello

A Modo Mio \$160

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Saltimbocca alla Romana \$120

prosciutto - sage - mozzarella - lemon - white wine

Francese \$120

capers - lemon - white wine - capellini

Parmigiano \$115

mozzarella - pomodoro sauce

Carne

Brasato al Barolo \$195

braised short ribs - creamy risotto - barolo reduction

Pollo

A Modo Mio \$145

jumbo lump crab meat - spinach - mozzarella - cognac rosé

Portobello \$105

portobello mushrooms - roasted red peppers - white wine demi glaze

Fra Diavolo \$145

shrimp - cherry tomatoes - spicy marinara

Caprese \$105

jersey tomatoes - housemade fresh mozzarella - pesto white wine

Parmigiano \$105

mozzarella - pomodoro sauce

Pesce

Branzino al Limone \$210

shrimp - cherry tomatoes - basil - lemon - white wine

Salmone \$210

jumbo lump crab - asparagus - lemon - white wine

Sides

Sauteed spinach \$45

Roasted potatoes \$35

Broccoli rabe \$55

Pasta - garlic - oil \$45

Pasta - pomodoro \$45

Please call 609.486.5455 to order