antipasti

Calamari a Modo Mio 12.95
portobello - shaved parmigiano - sriracha - balsamic reduction

Polpette con Ricotta 10.95
homemade meatballs - ricotta - basil - pomodoro sauce

Rapini e Fagioli 8.95
broccoli rabe - cannellini beans - garlic - oil

Bruschetta Mista 8.95
Jersey tomatoes - eggplant caponata

Antipasto Italiano 14.95
cured meats and cheeses

Melanzane alla Napoleone 9.95
eggplant - fresh mozzarella - garlic pomodoro sauce

Mozzarella Fritta 9.95
prosciutto - panko - pesto cream sauce

Cozze alla Napolitana 10.95
P.E.I. Mussels - garlic lemon white wine OR marinara

Vongole al Limone 11.95
Little neck clams - garlic - lemon - white wine

insalate e zuppe

Insalata a Modo Mio 9.95
Jersey tomatoes - cucumber - olives - red onion - capers - feta - oil - red wine vinegar

Torre di Caprese 11.95
Jersey tomatoes - fresh mozzarella - prosciutto - basil oil

Barbabietola 8.95
roasted beets - pickled radish - goat cheese - pistachio - champagne vinaigrette

Cesare 7.95
romaine - kale - garlic croutons - homemade Caesar dressing

Arugula 9.95
Organic arugula - goat cheese - walnuts - honey lemon dressing

Zuppa a Modo Mio 6.95
red pepper - tomato - bisque

Zuppa del Giorno MP

pasta

Pasta a Modo Mio 20.95
pappardelle - mushrooms - short rib ragú

Lasagna alla Campagnola 18.95
bolognese - fresh mozzarella - Béchamel cream sauce

Rigatoni al Boscaiola 19.95
Italian sausage - mushrooms - white wine cream sauce

Gnocchi Dolce 18.95
walnuts - balsamic reduction - gorgonzola cream sauce

Rigatoni alla Vodka 17.95
panchetta - peas - vodka rosé sauce

Fettuccine con Funghi 18.95
Wild mushrooms - mascarpone cream sauce

Orecchiette al Salmone 20.95
salmon - peas - aurora cream sauce

Capellini al Granchio 22.95
Jumbo lump crab - spinach - cherry tomatoes - lemon - white wine

Linguine di Mare 23.95
clams - calamari - mussels - shrimp

Orecchiette alla Veneziana 22.95
scallops - cherry tomatoes - pesto cream sauce

Linguine alla Spiaggia 21.95
clams - garlic - lemon - white wine

Ravioli al Granchio 23.95
jumbo lump crab - spinach - roasted red pepper cream sauce

Spaghetti e Gamberoni 22.95
jumbo shrimp - broccoli rabe - cherry tomatoes - spicy garlic oil

A Modo Mio
- ristorante -

dinner

risotti

Frutti di Mare 23.95
clams - calamari - mussels - shrimp

Bosco e Tartufo 21.95
wild mushrooms - truffle oil - mascarpone cream sauce

vitello

Gamberoni 26.95
jumbo shrimp - cherry tomatoes - capers - lemon - white wine

Saltimbocca alla Romana 23.95
prosciutto - sage - mozzarella - lemon - white wine

Pizzaiola 22.95
olives - artichokes - oregano - cherry tomatoes - mozzarella - white wine pomodoro

Francese 22.95
capers - lemon - white wine

Parmiggiano 21.95
mozzarella - pomodoro sauce

Served with vegetables and potatoes

carne

Brasato al Barolo 26.95
braised short rib - crispy polenta - Barolo reduction

Maiale Ripieno 25.95
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

Arianna 23.95
jumbo shrimp - portobello - Grappa rosé sauce

Ripieno 22.95
prosciutto - spinach - mozzarella - marsala demi

Fiorentino 21.95
spinach - mushrooms - provolone - white wine cream sauce

Caprese 21.95
Jersey tomatoes - fresh mozzarella - pesto white wine

Parmiggiano 20.95
mozzarella - pomodoro sauce

pesce

Branzino al Limone 28.95
scallops - cherry tomatoes - basil - lemon - white wine

Salmone 26.95
jumbo lump crab - asparagus - lemon - white wine

Tilapia Francese 22.95
spinach - capers - cherry tomatoes - white wine

sides

Spinach 6

Broccoli rabe 6

Broccoli 5

Roasted potatoes 4

Pasta - garlic - oil 5

Pasta - pomodoro 5

bevande

Bottled water 6.00

Soda 2.50

Iced Tea 2.50

Coffee 2.50

Hot Tea 2.50

Espresso 2.50

Cappuccino 3.50

Latte 3.50

dolci

Assorted homemade desserts 7.00