

MODO • MIO


da maurizio

antipasto misto

Antipasti Modo Mio AI, C, G, F, L, B, K, 1, 2, 4 **15 €**
beef carpaccio, scallops, Involtini Parma, Melanzane con Asiago, bell pepper with tuna creme, Mozzarella Caprese and bruschette

As a starter für 2 or as maincourse for 1.
For 3-4 persons we recommend 2 portions.

insalata e bruschetta

Insalata Mista AI, C, G, F, K, 1, 2, 4, 9  **7 €**
Mixed salad with arugula, olives, cucumber, cerry tomatoes, artichokes and peperoni, with a creamy balsamic seasoning, with bruschetta

Choose your topping:

Tonno D, 4 **+ 3 €**

Tonno and onions

Parma HI, G **+ 4 €**

Prosciutto crudo, Bufalomozzarella and Grana

Gamberi B **+ 5 €**

Shrimps with garlic-herb-season


Filetto C **+ 9 €**

ca. 100g beef-filet,
Bufalomozzarella and Grana

Bruschette AI, C, K, 2, 4  **6 €**
roasted bread with seasoned tomatoes, topped with arugula and grates of grana cheese

Bruschette Modo Mio AI, C, K, 2, 4 **8 €**
roasted bread - variation of toppings

antipasti

Melanzane con Asiago AI, G  **11 €**
eggplant rolls filled with asiago cheese, in a tomato pesto sauce with cream, served with bruschette

Involtini di Prosciutto Parma AI, C, G, 2, 4 **12 €**
oven baked prosciutto rolls in a cream sauce, filled with zucchini and mozzarella, topped with arugula and grates of grana cheese, served with bruschette

Carpaccio di Manzo AI, C, G, F, K, 1, 4 **12 €**
thin slices of raw beef filet, seasoned with olive oil and lemon, with fresh mushrooms and grates of grana cheese on top of arugula, served with roasted bread slices

Vitello Tonnato AI, C, G, D, F, K **12 €**
thin sliced veal, with a tuna creme, capers and bell pepper, served with roasted bread slices

Capesante e Zucchini AI, C, G, L **15 €**
gratinated scallops, on top of zucchini spaghetti, seasoned with lemon and olive oil with arugula, served with bruschette

Tatar di Filetto C **16 €**
fresh and raw arg. beef filet tatar (150 g), seasoned with lemon, onion, parsley and olive oil, with a row egg and bruschette

Tatar di Tonno D **16 €**
fresh and raw tuna tatar (150 g), seasoned with lemon, onion, parsley and olive oil, with and bruschette

pasta

Spaghetti Aglio e Olio ^{AI}  **8 €**
Spaghetti Aglio, Olio e Scampi ^{AI, B, L} **22 €**
cherry tomatoes, parsley, garlic and olive oil
- optional with prawns in the shell

Spaghetti Carbonara ^{AI, C, G, 2} **11 €**
(italian style - without cream) with egg yolk,
pancetta bacon and pecorino cheese

Fiocchi da Maurizio ^{AI, C, G, F, 2, 4} **13 €**
filled with cheese and pear, in a cream sauce,
topped with prosciutto

Tagliatelle ai Gamberi ^{AI, B, C} **13 €**
with 10 shrimps, arugula and cherry tomatoes,
in a herb garlic sauce

Fettuccine al Salmone ^{AI, C, D} **13 €**
with fresh grilled salmon (120 g) and cherry
tomatoes, in a herb garlic sauce

Spaghetti Chitarra al Tartufo ^{AI, C, G}  **19 €**
Gnocchi al Tartufo ^{AI, C, G}  **19 €**
thick spaghetti or gnocchi, in a pecorino
truffle sauce with pepper, topped with pecorino
cheese and truffle

Garganelli al Arrabbiata ^{AI, C, G}  **11 €**
type of pasta, in a spicy tomato sauce with
garlic

Garganelli Filetto e Porcini ^{AI, G} **16 €**
type of pasta, arg. beef filet points (120 g)
and porcini mushrooms, in a spicy tomato
sauce with garlic

Garganelli N'duja Modo Mio ^{AI, C, C, I, 2, 4} **16 €**
type of pasta, with arg. beef filet points
(120g) and zucchini, in a spicy n'duja cream
sauce, with grates of grana cheese

Panzerotti alle Verdure ^{AI, C, G, 2}  **12 €**
filled with ricotta and spinach, in a vegetable
cream sauce, topped with arugula

Cannelloni al Parma ^{AI, C, G, I, 2, 4} **12 €**
homemade pasta roll, filled with minced prosciutto,
on top of grilled cherry tomatoes, in a
herb-garlic sauce, topped with arugula

Lasagne della Casa ^{AI, C, G, I, 2, 4} **12 €**
lasagna with bolognese béchamel sauce
and ham, topped with melted mozzarella

Linguine al Vulcano ^{AI, C, G, D, L, B} **16 €**
with seafood and cherry tomatoes, in a herb
garlic sauce, covered with a crusty pizza
bread

Pesce & Carne

Salmone alla Griglia C, F, D, G, I 20 €
Tonno alla Griglia C, F, D, G, I 22 €
Sogliola alla Griglia C, F, D, G, I **Tagespreis**
grilled fresh salmon filet, tunasteak or sole (220g), in a herb garlic sauce and lemon, with cherry tomatoes, served with zucchini spaghetti salad

Scampi alla Griglia C, F, G, B, I 22 €
grilled prawns in the shell, in a herb garlic sauce and lemon, with cherry tomatoes, served with zucchini spaghetti salad

Filetto alla Griglia G 22 €
Grilled arg. beef filet (220g), served with herb garlic butter, lemon and zucchini spaghetti salad

Filetto N'duja Modo Mio G, 4, 2 28 €
arg. beef filet (220g), in a spicy n'duja cream sauce, topped with arugula, with spaghetti chitarra aside

Filetto al Tartufo G 31 €
arg. beef filet (220g), in a creamy pecorino truffle sauce, topped with pecorino cheese and truffle, with spaghetti chitarra aside

Tagliata Caprese 1, 3, 4, F, K, G 28 €
grilled and sliced arg. beef filet (220g), with buffalo mozzarella, cherry tomatoes and basil, on top of a mixed salad

Sides

Tagliatelle AI 4 €
Panfried potatoes 4 €
Grilled Vegetables 4 €
Small Salad C, F, K, I, 2, 4, 9 4 €
Zucchini spaghetti-Salad 4 €
seasoned with lemon and olive oil

Menu

Menu Grande (ab 2 Pers. möglich) p.P. 48 €
5-Course-Menu, adjusted to the seasonal, choice is made by the cook. Starter, Pasta, Fish Maincourse (ca. 100g), Meat Maincourse (ca. 100g), Dessert

Menu (ab 2 Pers. möglich) p.P. 38 €
5-Course-Menu, adjusted to the seasonal, choice is made by the cook. Starter, Pasta, Fish Maincourse (ca. 100g) or Meat Maincourse (ca. 100g), Dessert


Bei Fragen zu Allergenen & Zusatzstoffen fragen Sie unser Personal.


Pizza

Pizza Juventino AI, G, D, 2, K 11 €
with mozzarella, tomato sauce, tuna, capers, anchovies, and olives (spicy, salty)

Pizza Parma AI, G, 2, 4 11 €
with mozzarella, tomato sauce, prosciutto, cherry tomatoes, arugula and grates of grana cheese

Pizza Diavola Italiana AI, G, 2, 4 11 €
with mozzarella, tomato sauce and rucola, topped with freshly cut thin slices of spicy italian salami and grates of grana cheese

Pizza Vera AI, G, K, 3, 4  14 €
with mozzarella, tomato sauce, buffalo mozzarella, cherry tomatoes, arugula, grana cheese and balsamic reduction

Pizza Tartufo AI, G  18 €
with mozzarella, porcini mushrooms, a creamy pecorino truffle sauce, arugula, grates of grana cheese and truffle

kids

Kids Pasta Napoli A1, G **5 €**
Pasta of choice with tomato sauce
and Grana

Kids Pasta Burro A1, G **5 €**
Pasta of choice with butter and Grana

Pizza Margherita A1, G **sm. 5 € lg. 7 €**
with tomato sauce, mozzarella and oregano

dessert

Tiramisú A1, G, H2, H3, I1 **sm. 4 € lg. 6 €**
with Cantuccini

Schokosoufflé A1, C, G, F **sm. 3 € lg. 5 €**

Panna Cotta G **sm. 3 € gl. 5 €**
with Strawberry-, Choco- or Caramelsauce

Dessert Modo Mio A1, G, H2, H3, I1, F **9 €**
mixed dessert platter



VEGETARIAN

1	Mit Farbstoffen	I1	Koffeinhaltig	H1	Pinikerne
2	Mit Konservierungsstoffen	I2	Alkoholfaltig	H2	Haselnüsse
3	Geschwefelt	I3	Chininhaltig	H3	Mandel
4	Mit Antioxidationsmitteln	A1	Gluten Weizen	H4	Walnüsse
5	Mit Phosphat	A2	Gluten Gerste	I	Sellerie
6	Mit Geschmacksverstärker	B	Krebse	J	Senf
7	Mit Nitritpökelsalz und Nitrat	C	Eier	K	Schwefeldioxid und Sulfit > 10mg kg/l
8	Geschwärzt	D	Fisch	L	Weichtiere
9	Mit Süßungsmitteln	E	Erdnüsse	M	Lupine
10	Enthält eine Phenylalaninquelle	F	Soja	N	Sesam
		G	Milch		

M O D O • M I O
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Take Away and Shop

Thermobox for take away orders	small 7€ large 10 €
Modo Mio Geschenkbox present-box	47 €
Cookbook - Un pizzico di sale my cookbook with recipe and stories of my life	35 €
Auberginencreme homemade eggplant-creme 150-170g	3 €
Cazzetti & Crema 10 pizzabreadsticks with 150-170g eggplant-creme	6 €
Salsa della Nonna tomatoesauce from my mother in Italy - 750ml bottle	8 €
Bärlauchpesto homemade wild garlic pesto 150-170g	8 €
Trüffelcreme homemade truffle-creme 150g	12 €
N'Duja Paste pork and chili paste 2x 75g	6 €
Limoncello Pugliese lemon liqueure 20% vol. - 500ml bottle	10 €
Marsala grape liqueure 20% vol. - 500ml bottle	7 €
RUMMO Pasta different types	2,5 € - 3 €