

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

Antipasti Grande AI, C, G, F, L, B, K, 1, 2, 4 **19 €**
two more seasonal components

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, onions (only in Mista an Tonno) with a creamy balsamic seasoning

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

Bruschette Modo Mio AI, C, G, 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, with bruschetta

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, with bruschetta

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, with roasted bread

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

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

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, with bruschetta

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

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 AI, G, 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 G, 4, 2 26 €

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

extra sides

Tagliatelle A1 4 €

Rosemary potatoes 4 €

Grilled Vegetables 4 €

Small Salad C, F, K, I, 2, 4, 9 4 €

Zucchinispaghetti-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

Please ask our staff for informations regarding allergenes.

kids

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

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

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, C, H2, H3, I1, F **8 €**
mixed dessert platter



VEGETARIAN

1	Mit Farbstoffen	I1	Koffeinhaltig	H1	Pinenkerne
2	Mit Konservierungsstoffen	I2	Alkohohlaltig	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		