

antipasti saison

Roastbeef Carpaccio

16 €

With sliced artichokes in oil, topped with grana padano cheese

Tatar di Salmerino ^D

18 €

Char tartare with yellow beets, on frisée, arugula, and mixed greens dressed with herb gremolata

Tessino Asparagi ^{A1, C}

18 €

Fresh bread from Ticino spread with wild garlic pesto, topped with asparagus, cherry tomatoes, and burrata, garnished with arugula and Grana Padano shavings

Pinsa Asparagi Bärlauch ^{A1, G}

18 €

Roman "Pizza Art" with cherry tomato sauce, cooked asparagus, mozzarella, and wild garlic, served with grated Granapadano cheese

primi saison

Strozapreti Asparagi e Filetto ^{A1, C, G} 19 €

Pasta with cherry tomatoes, sautéed asparagus, and Argentinean beef tenderloin tips, in a herb-garlic sauce

Troccoli Bärlauch ^{A1, C, G, H1, H4, H6}

21 €

Fresh pasta with flavourful "Cacio e Pepe" sauce and wild garlic pesto

Ricciole alle Verdure ^{A1, C, G}

19 €

Homemade pasta rolls cannelloni-style, filled with cream cheese, with mediterranean vegetables and cherry tomatoes, with herb and garlic sauce

Pappardelle Pistachio ^{A1, C, G, H5}

20 €

Fresh pasta with a creamy sauce made with pistachio and Pecorino cheese
+ 80-100g of raw tuna cubes: 4€

Sfogliata Asparagi e Salmone ^{A1, C, G, D} 23 €

Lasagna with asparagus and wild garlic, topped with fresh salmon, béchamel and mozzarella, garnished with Grana and arugula, served with cherry tomato-basil sauce.

Carbonara Asparagi ^{A1, C, G}

18 €

(In Italian style - without cream!) With egg yolk, guanciale bacon, cooked asparagus, and Pecorino Romano cheese.

 Optional veggie version without salmon: 19€

secondi saison

Tonno Asparagi ^D

€33

Approximately 200g-220g tuna steak on sautéed asparagus, with cherry tomatoes and garlic, served with smashed potatoes

Filetto Asparagi ^{C, G, A1}

41 €

200g Argentine beef fillet on a creamy, velvety wild garlic sauce, with cooked asparagus, served with tagliatelle pasta

Saltimbocca di Salmerino ^{A1, D, C, G} 30 €

Fillet of Arctic char in a creamy, velvety wild garlic sauce, with cooked asparagus and Parma ham, served with tagliatelle pasta

„Burger“ MODO MIO Asparagi ^{C, G, A1, 2, 4} 30 €

Pasta pouches filled with burrata & sundried tomato, layered with approximately 200g of Argentine premium sirloin tagliata, topped with melted provola cheese, served with fresh asparagus and mixed salad.

antipasti modo mio classics

Antipasti Modo Mio AI, C, G, F, L, B, K, 1, 2, 4 18 €

our classic appetizer plate: with beef carpaccio, scallops on zucchini spaghetti, stuffed ham rolls, grilled bellpepper with tunacream, stuffed eggplant rolls in tomato pesto sauce and buffalo mozzarella caprese, served with bruschette

As an appetizer for 2 or as a main course for 1 person. For 3-4 people we recommend 2 portions „in the middle“.

Tatar di Vitello Tonnato C, G, 2, 4, D 18 €

Veal tartar dressed with olive oil and lemon on a cream of tuna, capers and anchovies

Tatar di Tonno D, G 18 €

Tatar of fresh tuna with gremolata, on white beet tartar with burrata and fris e salad

Melanzane Asiago AI, G 4Stk. 13 €

Eggplant rolls filled with Asiago cheese, on tomato cream sauce and basil pesto, with arugula and grana shavings, served with bruschetta

Insalata Mista AI, C, G, F, K, 1, 2, 4, 9 kl. 5 gr. 7 €

Mix of fris e, arugula and pick lettuce with cucumbers, cherry tomatoes, artichokes and onions, with our homemade balsamic cream dressing

Carpaccio di Manzo AI, C, G, F, K, 1, 4 14 €

thinly sliced raw fillet of beef, dressed with olive oil and lemon, with fresh mushrooms and grated grana, on rocket salad, served with toasted bread

Involtini al Crudo AI, C, G, 2, 4 4Stk. 14 €

baked raw ham rolls in cream sauce, stuffed with zucchini and mozzarella, with arugula and grana shavings, served with bruschetta

Bruschette AI, G, K, 2, 4 7 €

four pieces, with dressed diced tomatoes, arugula and grated grana cheese

Bruschette Modo Mio AI, G, K, 2 9 €

four toasted breads, different toppings

primi modo mio classics

Fiocchi da Maurizio AI, C, G, F, 2, 4 **18 €**
fresh pasta stuffed with cheese and pear, covered with raw ham and grana in cream sauce

Troccoli Caprese AI, G, HI **20 €**
fresh spaghettoni, with burrata, on cherry tomato basil sauce, with pine nuts and grana cheese

Strozzapreti N'duja AI, G, C, I, 2, 4 **19 €**
fresh pasta, with ca. 120g arg. beef tenderloin tips and zucchini, in a spicy N'duja cream sauce (spicy salami paste), with grated grana and arugula

Cannelloni al Crudo AI, C, G, I, 2, 4 **17 €**
Pasta rolls filled with raw ham ragú, on a bed of roasted cherry tomatoes with herb-garlic sauce, gratinated with grana in the oven, covered with arugula - salty!

Spaghetti al Tartufo AI, C, G, D **23 €**
thick fresh spaghetti, on a creamy, salty pecorino truffle cream sauce, sprinkled with pecorino and truffle + 120g beef tenderloin tips 6€

Strozzapreti Filetto e Porcini AI, G **19 €**
fresh pasta, with approx. 120g arg. Beef tenderloin tips and porcini mushrooms, in a spicy-spicy tomato sauce with garlic and grana

Linguine al Vulcano AI, C, G, D, L, B **20 €**
noodles, with seafood and cherry tomatoes, on a spicy herb-garlic sauce, baked with a crispy bread cover

Lasagne della Casa AI, C, G, I, 2, 4 **17 €**
Lasagna with bolognese bechamel sauce topped with mozzarella and grana cheese

secondi modo mio classics

Filetto Tagliata C, F, G, I **36 €**

Sliced arg. Fillet of beef (220g) with buffalo mozzarella, salt flakes and olive oil, on a salad of arugula, frisée and pick lettuce, with cherry tomatoes, dressed with our homemade balsamic cream dressing

Filetto N'duja Modo Mio G, 4, 2 **37 €**

200g arg. Fillet of beef in a spicy N'duja cream sauce (spicy salami paste), covered with arugula, served with noodles

Filetto al Tartufo G, AI, C, D **41 €**

200g arg. Fillet of beef on truffle pecorino cream, with arugula and truffle shavings, served with noodles

Cestino di Mare AI, C, F, G, B, I **29 €**

Black tiger prawns, mussels and polpo pieces on a spicy herb garlic sauce with cherry tomatoes and arugula, served in bread

Tonno Tagliata C, F, D, G, I **32 €**

Sliced seared tuna steak (220g) with buffalo mozzarella, lava salt and olive oil, on a salad of arugula, frisée and pick lettuce, with cherry tomatoes, dressed with our homemade balsamic cream dressing

Pesce del Giorno alla Griglia D, A **Marketprice**

Fish of the day (220g) with herb-garlic oil, cherry tomatoes and lava salt, with a zucchini spaghetti salad with lemon and olive oil

Salmone alla Griglia D, AI **26 €**

roasted salmon fillet (220g) with herb-garlic oil, cherry tomatoes and lava salt, with a zucchini spaghetti salad with lemon and olive oil

Gamberoni alla Griglia C, F, G, B, I **25 €**

Black Tiger shrimp dressed with herb garlic oil & cherry tomatoes, on a salad of arugula, frisée and pick lettuce, with cherry tomatoes dressed with our homemade balsamic cream dressing