

antipasti di stagione

Frisella Chanterelle Tartare ^G 16 €

Frisella ("washed bread" from Apulia) with chanterelle and porcini mushroom tartare, served with approximately 120g of beef tartare, seasoned with gremolata

Bufala Bosco ^{A1, C} 18 €

Buffalo mozzarella with fresh porcini and chanterelle mushrooms, on a bed of herb-garlic-cherry tomato sauce, garnished with arugula and Grana Padano shavings

Tatar di Salmerino e Capesante ^{DB} 25 €

Arctic char and scallop tartare with AKI caviar, served with yellow beet and frisée salad, dressed with herb gremolata

Pinsa Bosco ^{A1, G} 18 €

Roman-style "pizza" with cherry tomato sauce, fresh chanterelle and porcini mushrooms and mozzarella, sprinkled with arugula and Grana shavings

primi di stagione

Troccoli Al Gin ^{A1, D, G, 12} 20 €

Long, thicker spaghetti with sautéed salmon pieces, deglazed with gin, in a creamy sauce

Ricciole Bosco ^{A1, C, G} 19 €

Homemade pasta rolls filled with cream cheese, with chanterelle and porcini mushrooms, and cherry tomatoes in a herb-garlic sauce

Sfogliata Bosco ^{A1, C, G} 24 €

Lasagna with fresh chanterelle and porcini mushrooms, in a cream sauce with mozzarella, garnished with Grana and arugula

Scialatielli alla Rucola ^{A1, G, H1, H4} 21 €

Fresh pasta with chanterelle and porcini mushrooms, in homemade arugula-walnut pesto, garnished with Pecorino

Scialatielli Vongole e Fagiolini ^{A1, G, B} 25 €

Pasta with fresh Venus clams and long, thin green beans, in a lightly spicy cherry tomato sauce with garlic

Pasta Specialties

The following special dishes are available in either a regular portion or a larger portion, approximately 1/3 larger. normal | größer

Cappelli Al Pistacchio ^{A1, C, G, H2, H5, D} 21€ | 28€

Large pasta pockets filled with burrata and hazelnut, in a cream sauce made with pistachio and Pecorino, served with tuna sashimi

Tortelloni al Capocollo ^{A1, C, G, D} 20€ | 26€

Pasta pockets filled with aged Italian Capocollo di Martina Franca ham and burrata, with fresh porcini mushrooms in truffle sauce

secondi di stagione

Heilbutt Al Pistacchio ^{A1, D, C, G, H2, H5} 35 €

Grilled halibut fillet with creamy pistachio sauce, served with pasta pockets filled with hazelnut and burrata, garnished with pistachio and Pecorino

Filetto Bosco oder Tonno Bosco ^{D, A1} 33 €

220g Argentine beef fillet or tuna steak on fresh chanterelle mushrooms, porcini mushrooms, and cherry tomatoes, in a herb-garlic sauce, served with ribbon noodles

Our fresh pasta is handmade in Apulia, at the Pastificio Milanese pasta factory in Bari.

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