

antipasti stagione

Zuppa di Zucca e Porcini ^{A1,G} 7 €

Pumpkin and porcini mushroom cream soup, served with fresh bread.

Frisella Bufala_C

16 €

Frisella ("washed bread" from Apulia) with buffalo mozzarella, pumpkin, cherry tomatoes, and herb-garlic oil.



Sashimi al Pistacchio ^{A1,C}

18 €

Slices of fresh, raw tuna on a bed of zucchini spaghetti, dressed with lemon, olive oil, and pine nuts, accompanied by a pistachio and Cacio e Pepe cream.

Tatar Salmerino e Capesante ^{D,B}

25 €

Arctic char and scallop tartare with AKI caviar, accompanied by yellow beetroot and frisée salad, with herb gremolata.

Pinsa Zucca ^{A1,G}

18 €

Roman-style "pizza" with mozzarella, cherry tomato sauce, friarielli (Italian stem broccoli), sausage, and pumpkin, grated Grana cheese.

primi stagione

Troccoli Cacio Pepe e Zucca ^{A1,G} 21 €

Thick, long spaghetti with pumpkin cream, Argentine beef tenderloin tips, Pecorino cheese and fresh pepper.

Scialiatelli al Ragù ^{A1,G,D}

21 €

Pasta with a tomato-based, truffled ragù made of wild boar and venison, topped with Grana Padano.

Ricciole Zucca e Gin ^{A1,C,G,I2} 20 €

Homemade pasta rolls filled with cream cheese on a bed of pumpkin cream, topped with seared salmon deglazed with gin and sprinkled with grated Grana cheese.

Gnocchi alla Pera ^{A1,C,G,H4}

20 €

Gnocchi with Gorgonzola, pear, radicchio, and walnuts, sprinkled with grated Grana cheese.

Sfogliata Bosco ^{A1,C,G} 24 €

Lasagna with fresh chanterelles and porcini mushrooms in a cream sauce with mozzarella, garnished with Grana cheese and arugula.

Cappelli al Pistacchio ^{A1,C,G,H2,H5,D}

23 €

Large pasta filled with burrata and hazelnuts, served on a cream of pistachio and Pecorino, with tuna sashimi.

Tortelloni Neri ai Gamberi ^{A1,C,G,B} 23 €

Black tortelloni filled with shellfish on a velvety pumpkin cream, garnished with prawn tartare.

Cuscini al Capocollo ^{A1,C,G,D}

23 €

Pasta filled with aged Italian cured ham (Capocollo di Martina Franca) and burrata, with fresh porcini mushrooms in truffle sauce.

secondi stagione

Coda di Rospo ^{A1,D,C,G} 35 €

Grilled monkfish fillet with fresh mussels, in a prawn reduction, served with fresh pasta.

Filetto/Tonno Zucca e Porcini ^{D,A1} 35 €

220g Argentine beef tenderloin or tuna fillet on pan-fried pumpkin and fresh porcini mushrooms (subject to availability), with cherry tomatoes and herb-garlic oil, with fresh pasta.

Cozze al Vino / al Pomodoro ^{(K),B,A1} 18 €

Fresh mussels in white wine or spicy tomato sauce, topped with pizza bread.

Our fresh pasta is handmade in Apulia, at the Pasta Manufactory Pastificio Milanese (Bari).

You can also purchase our dry Rummo pasta here!

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 frisée 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 frisée, 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