

antipasti

Antipasti Modo Mio AI, C, G, F, L, B, K, 1, 2, 4 20 €


our classic starter platter: with beef carpaccio, scallops on zucchini spaghetti, stuffed ham rolls, stuffed eggplant rolls in tomato pesto sauce,


Bell pepper with tuna cream and buffalo mozzarella Caprese, served with bruschette

As a starter for 2 or as a main course for 1 person. For 3-4 people we recommend 2 portions "in the middle".

Tatar di Tonno D, G 19 €
Tartar of fresh tuna gremolata,
on white beetroot tartare with burrata and fris  e

Tartar di Vitello Tonnato C, G, 2, 4 19€
Veal tartare, seasoned with olive oil and
lemon, on a cream of tuna, capers and
anchovies

Melanzane Asiago AI, G  4 pieces 13 €
Eggplant rolls filled with Asiago cheese, with
tomato cream sauce and basil pesto, with
rocket, Grana shavings and bruschetta

Insalata Mista AI, C, G, F, K, 1, 2, 4, 9  small 5 € • large 8 €
Fris  e, rocket and lettuce with cucumbers, cherry
tomatoes, artichokes and onions, with homemade
balsamic cream dressing & bruschetta

Carpaccio di Manzo AI, C, G, F, K, 1, 4 17 €
Thinly sliced raw beef fillet, seasoned with olive
oil and lemon, with fresh mushrooms and Grana
shavings, toasted bread

Involtini al Crudo AI, C, G, 2, 4 4 pieces, 15 €
baked raw ham rolls in cream sauce, filled with
zucchini and mozzarella, with rocket, Grana
shavings and bruschetta


Bruschetta AI, G, K  7 €
four pieces, with seasoned tomato cubes,
rocket and Grana shavings

Bruschette Modo Mio AI, G, K 9 €
four toasted breads with different toppings

primi

Fiocchi di Maurizio AI, C, G, F, 2, 4 19€
Fresh pasta filled with cheese and pear, in
cream sauce with raw ham, Grana

Spaghetti al Tartufo AI, C, G, D 24 €
thick fresh spaghetti, in a creamy, salty
pecorino truffle cream sauce, sprinkled with
pecorino and truffle
+ 120g beef fillet tips 6€

Troccoli Caprese AI, G, HI  22 €
fresh spaghetti, with burrata, in cherry
tomato-basil sauce, with pine nuts, Grana

Strozzapreti Filetto e Porcini AI, G 20 €
fresh pasta, with approx. 120g of beef fillet tips
and porcini mushrooms, in a spicy tomato sauce
with garlic and Grana

Strozzapreti N'duja AI, G, C, 1, 2, 4 20 €
fresh pasta, with approx. 120g of beef fillet tips
and zucchini, in a spicy N'duja cream sauce
(spicy salami paste), Grana + rocket

Linguine al Vulcano AI, C, G, D, L, B 22 €
thin ribbon noodles, with seafood and cherry
tomatoes, in a spicy herb-garlic sauce, baked
with a crispy bread lid

Lasagne della Casa AI, C, G, 1, 2, 4 19 €
Lasagne with Bolognese-B  chamel sauce,
baked with mozzarella cheese and Grana

secondi

Filetto Tagliata C, F, G, I **36 €**
Sliced arg. beef fillet (approx. 200- 220g) with buffalo mozzarella, salt flakes and olive oil, on a salad of rocket, frisée and lettuce, with cherry tomatoes and our homemade balsamic cream dressing

Filetto al Tartufo G, A1, C, D **39 €**
approx. 200-220g arg. beef fillet with truffle-pecorino cream, with rocket and truffle shavings, served with tagliatelle

Filetto N'duja Modo Mio G, 4, 2 **37 €**
approx. 200-220g of beef fillet in a spicy N'duja cream sauce (spicy salami paste), garnished with rocket, served with tagliatelle

Cestino di Mare A1, C, F, G, B, I **29 €**
Black tiger prawns, mussels and polpo pieces in a spicy herb-garlic sauce with cherry tomatoes and rocket, served in a bread plate

Tonno Tagliata C, F, D, G, I **32 €**
Sliced, fried tuna steak (approx. 200-220g) with buffalo mozzarella, lava salt and olive oil, on rocket, frisée and lettuce with cherry tomatoes, dressed with our homemade balsamic cream dressing

Pesce del Giorno alla Griglia D, A1 **daily price**
Fish of the day (approx. 200-220g) with herb-garlic oil, cherry tomatoes and lava salt, with a zucchini spaghetti salad with lemon and olive oil

Salmone alla Griglia D, A1 **25 €**
fried salmon fillet (approx. 200-220g) with herb-garlic oil, cherry tomatoes and lava salt, with zucchini spaghetti salad with lemon

Gamberoni alla Griglia C, F, G, B, I **25 €**
Black tiger prawns, seasoned with herb-garlic oil & cherry tomatoes, on a rocket, frisée and lettuce with cherry tomatoes, with homemade balsamic cream dressing

dessert

Tiramisu A1, G, H2, H3, I1 **8€**
in a glass, house style (with cantuccini)

chocolate soufflé A1, C, G, F **7€**
warm chocolate cake with a soft center

Panna Cotta G **7€**
with strawberry, chocolate or caramel sauce

Crema Catalana al Pistacchio G, H5 **8€**
layered dessert made from crema and pistachio cream

Dessert Modo Mio A1, G, H2, H3, I1, F **10€**
Three desserts, chefs selection

shop

gift box **49€**
Cookbook, 500ml homemade Limoncello/Marsala, pasta from RUMMO, glass straws and more.

Cookbook "Un pizzico di sale" **39€**
With many recipes and anecdotes from Maurizio's life & his family.

Truffle cream (150g jar) **12€**
Use/freeze within 4-5 days.

N'duja (2x75g, vacuum packed) **6€**
Calabrian paste made from pork and chili - a kind of spicy salami. Use within 7-10 days or freeze.

"Rummo" pasta **from 2.5€**
Maurizio's favorite pasta brand for home.

Olive oil (500ml) **11 €**
Our olive oil from Benevento, Italy.

antipasti stagione

Sashimi Bärlauch G, H1, H4 **20 €**
Tuna sashimi on zucchini noodles,
dressed with wild garlic pesto and asparagus

Bell pepper Vitello Tonnato D **18 €**
Grilled bell peppers with tonnato cream
and apple capers, topped with veal
carpaccio

Frisella agli Asparagi A1, G, H1, H4 **18 €**
Boiled asparagus, wild garlic pesto, and
buffalo mozzarella, served on Frisella
("soaked" traditional bread from Apulia)

Insalata Mare D, B **22 €**
Baby octopus on a tower of tuna tartare,
exotic fruits, fennel, and avocado

primi stagione

Gnocchi Bärlauch A1, C, G, H1 **23 €**
Served in a Parmesan nest with fresh asparagus
in a creamy four-cheese wild garlic sauce, gar-
nished with arugula, Grana and pine nuts

Troccoli Carbonara Asparagi A1, C, G **23€**
(Italian style - without cream!) With egg yolk,
guanciale, cooked asparagus pieces, and
Pecorino Romano (savory)

Sfogliata Bärlauch A1, C, G **23 €**
Lasagna with asparagus and wild garlic
mozzarella béchamel sauce, au gratin with
Parmesan, garnished with Grana Padano
and arugula

Fusilloni al Pollo e N'duja A1, C, G **21 €**
Giant spiral pasta with chicken fillet pieces
and 'Nduja (spicy) in a creamy tomato
sauce

Primi MODO MIO Deluxe Pasta-dishes with more fish & meat.

Paccheri ai Gamberi e Asparagi A1, C, B **28 €**
Pasta with prawn ragù and asparagus,
in herb-garlic oil and cherry tomatoes,
garnished with arugula

Granotti nel Giardino A1, C, G **28 €**
Whole grain pasta pockets filled with ricotta,
lime, and Taralli, on a fava bean purée,
topped with approx. 120g Arg. beef fillet

Cappelli del Prete A1, C, G, H1, H4, I1 **28 €**
Large "priest hat" pasta pockets filled with
purple potato and cheese, on sautéed
asparagus, topped with coffee-cured tuna,
dressed with wild garlic pesto and pine nuts

Ricciole al Salmone A1, C, G, D **24 €**
Pasta rolls filled with cream cheese,
on a herb-garlic cherry tomato sauce with
fresh salmon, garnished with arugula and
Grana Padano shavings

secondi stagione

Burger MODO MIO A1, C, G **42 €**
Two large "Cappelli del Prete" pasta pockets
filled with purple potato and cheese, with
approx. 150g Argentine beef fillet and Scamorza
in between, served with a cheesy wild garlic-
asparagus sauce, garnished with wild herb salad

Filetto/Tonno nel Giardino (D) A1, G, C **42 €**
220g Argentine beef fillet or tuna steak
on a fava bean purée, served with
homemade gnocchi in a light tomato sauce,
garnished with arugula

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

You can purchase our dry Rummo pasta here!