

antipasti stagione

Tatar Tonno e Melone ^D

20 €

Tuna tartare with honeydew melon, with olive oil and lemon

Bufala e Rapa ^G

15 €

Buffalo mozzarella on a bed of Cima di Rapa, sautéed with garlic and olive oil

Frisella Salmone ^{A1, G, D}

20 €

Wild salmon tartare with burrata and caramelized onions on frisella ("washed" bread from Apulia)

Antipasto Vegetariano ^{A1, G, C}

13 €

Marinated bell peppers with eggplant cream, eggplant rolls, buffalo mozzarella, cherry tomatoes, zucchini spaghetti, with bruschetta

Insalata MODO MIO ^{G, (D)}

18 €

Mixed wild herbs, frisée and arugula with tomatoes, olives, cucumbers, artichokes and buffalo mozzarella, served with tuna OR 100g Argentinian beef fillet strips

Insalata Mare Calda ^{B, L}

18 €

Seafood salad, served lukewarm, with mussels, clams, shrimp, calamari and octopus, in a warm herb-garlic-cherry tomato oil

primi stagione

Orechiette alla Checca ^{A1, C, G}

18 €

Orecchiette pasta, served lukewarm, with mozzarella, basil and parmesan, in a warm herb-garlic-cherry tomato sauce

Tagliolini Carbonara e Pfiffer ^{A1, C, G}

22 €

With egg yolk, guanciale (Italian cured pork cheek), fresh chanterelle mushrooms and Pecorino Romano (Italian-style - no cream!)

Sfogliata Estate ^{A1, C, G}

24 €

Lasagna with porcini and chanterelle mushrooms in a creamy mozzarella sauce, garnished with Grana Padano and arugula

Fusilloni ai Gamberi ^{A1, C, B}

28 €

Pasta with gamberi ragù in herb-garlic oil and cherry tomatoes, garnished with arugula (spicy!)

Primi MODO MIO

Deluxe Pasta-dishes with more meat/fish

Fiocchoni alla Pera ^{A1, C, G, D, H5}

26 €

Three large fiocchi filled with cheese and pear on pistachio cream, with pistachio crunch and Pecorino, topped with approx. 100g tuna sashimi

Bauletti al Tartufo ^{A1, C, G, D}

28 €

Giant pasta pocket (1 piece) filled with Cacio e Pepe, in a truffle cream sauce, served with approx. 120g Argentinian beef fillet, topped with Pecorino & truffle shavings

secondi stagione

Filetto del Prete ^{A1, C, G}

38 €

Approx. 200g Tagliata di Filetto on large "popé's hat" pasta pockets, filled with purple potato and cheese, served with chanterelle and porcini ragù

Filetto/Tonno Primavera ^{(D) A1, G, C}

38 €

220g Argentinian beef filet or tuna steak on chanterelle-porcini-mushroom ragù, served with tagliatelle, topped with arugula

dolci stagione

Frutta Estate 7 € ^G

Fresh stone fruit on a light yogurt cream

Caffè Leccese 3 € ^{11, H3}

Hidden gem from Apulia!
Espresso on ice, with a splash of Italian almond syrup

„Espressino“ 3 € ^{G, 11}

Iced coffee sorbet cream, served in a glass (from July 15th)

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.