

Zuppa Del Giorno 6

Chef's daily soups

Funghi ai Prezzemolo 8

*Wild mushrooms, garlic, and
white truffle oil*

Capesante in Padella 16

Pan seared diver scallops

Scampi ai Gamberi 16

Spicy shrimp, garlic and lemon

Antipasto Moda 20

*Artisan cheeses, olives, seafood,
and meats*

Frito Misto 20

*Crispy shrimp, scallops, and
calamari*

Moda Cheese Plate 20

*Fresh and dried fruits, nuts, and
crostini*

Broccoli Palermo 7

Broccoli rabe with provolone cheese

Fingerling Potatoes 6

*With rosemary and extra virgin
olive oil*

Insalata Mista 9

Mixed green salad

With shrimp or grilled chicken 6

Insalata Caesar 10

Romaine with Caesar dressing

With shrimp or grilled chicken 6

Insalata Rucola e Asiago 12

Arugula, beets, asiago and pear

Insalata Caprese 14

*Fresh tomato, basil, and
mozzarella*

Insalata Nicoise Moda 15

*Poached tuna with Mediterranean
vegetables and greens*

*All salads available full or
half size*

Five-Course

Chef's Tasting Menu

\$59 per person

Prix Fixe Menu

\$40 per person

Moda Dolce

Tiramisu 9

With biscotti

Mango Cheesecake 10

Lemon vanilla sauce and whipped cream

Polenta Cake 11

Fresh berries and gelato

Moda Chocolate Cake 12

Dark chocolate cake with pomegranate sauce and gelato

Cheese Platter 16

A variety of cheese with dry and fresh fruit, nuts, and crostini

Assorted Gelatos and Sorbets 8

Coffee

Moka D'Oro Coffee 4

Americano 5

Espresso 5

Doppio 8

Macchiato 5.5

Latte 5.5

Cappuccino 5.5

Dessert wines and Cordials

Port 12

Muscat 16

Grand Marnier 12

Cognacs

Hennessey 14

Courvoisier 16

Remy XO 44