

MODO·MIO

CUCINA ITALIANA

TAKE-AWAY MENU

PASTA

Tagliolini ai gamberi, germogli di
rughetta e pomodorini
Hand cut tagliolini with Shark Bay
tiger prawns, micro rocket and grape tomatoes / **36**

Paglia e fieno ai funghi con porcini e
scamorza affumicata (V)
'Straw and Hay' tagliatelle with creamy mushroom
porcini sauce and smoked scamorza cheese (V) / **32**

Pappardelle di grano saraceno con ragù di cinghiale
Buckwheat pappardelle with boar ragù
and grated montasio / **36**

Ravioli Mantovani di ricotta e zucca
con burro e salvia (V)
Pumpkin and ricotta ravioli with
sage butter and amaretti crumb (V) / **34**

Rigatoni con sugo d'agnello e ricotta salata
Rigatoni with lamb and tomato sauce
and ricotta salata / **34**

CONTORNI

Broccolini (V)
Sautéed broccolini with chilli, garlic
and pecorino (V) / **13**

Patate arrostate al forno a legna con sughetto
di pollo e rosmarino
Wood fired oven baked potatoes with
chicken jus and rosemary / **13**

Carote saltate con pesto e squacquerone (V)
Baby carrot, basil pesto and squacquerone cheese (V) /
12

Caponata Palermitana (V)
Palermo style eggplant caponata (V) / **12**

Insalata del giardino (V)
Mixed salad with seasonal vegetables (V) / **12**

PIZZA E PANE

Pane all'aglio (V)
Garlic bread (V) / **12**

Margherita (V)
Fior di latte, San Marzano
tomato D.O.P. and basil (V) / **28**

Capricciosa
Fior di latte, San Marzano tomato D.O.P., ham,
mushrooms, artichokes and Gaeta olives / **30**

Prosciutto
Fior di latte, San Marzano tomato D.O.P., 24 month
aged prosciutto di Parma, shaved parmigiano
reggiano, fresh rocket / **32**

Napoletana
Fior di latte, San Marzano tomato
D.O.P., anchovies, olives and capers / **30**

Vegetarian (V)
Fior di latte, San Marzano tomato D.O.P.,
zucchini, eggplant, capsicum and artichokes (V) / **30**

Diavola
Fior di latte, San Marzano tomato D.O.P., soppressa,
grilled capsicum, red onion and chilli oil / **30**

Boscaiola
Fior di latte, San Marzano D.O.P.,
smoked ham and mushroom / **30**

Suprema
Fior di latte, San Marzano D.O.P., 24 months aged
prosciutto di Parma, cacciatore and olives / **32**

(V) Vegetarian

This menu will be disposed of after single use.
Please use touchless payment where possible.

A surcharge of 10% applies on public holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.