

MODO·MIO

CUCINA ITALIANA

ANTIPASTI

Crudo di ricciola al limoncello con finocchi novelli,
aneto e colatura di alici di Cetara

Lightly cured kingfish with limoncello dressing,
baby fennel, dill, chilli and Cetara's colatura / **26**

Polpo e patate con maionese di polpo

Fremantle octopus with olives, potatoes
and octopus mayonnaise / **26**

Selezione di affettati e olive

Selection of Italian cured meat with marinated
olives and pickled vegetables / **26**

Filetto di vitello scottato con fonduta di toma

Piemontese e crema di tartufo
Seared veal fillet with toma Piemontese
fondue and truffle sauce / **28**

Albese di Wagyu affumicato con rucola, grana e sale ai porcini

Smoked Wagyu carpaccio with rocket,
shaved Grana Padano and porcini salt / **27**

Tonno scottato con caponata di melanzane
alla Palermitana e bottarga

Seared tuna with eggplant caponata and bottarga / **26**

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 and fresh rocket / **32**

Diavola

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

Vegetarian (V)

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

PASTA

Tagliolini ai gamberi, germogli di rucetta e pomodorini

Hand cut tagliolini with Shark Bay tiger prawns,
chilli, micro rocket and grape tomatoes / **36**

Paglia e fieno ai funghi con porcini e
scamorza affumicata (V)

'Straw and Hay' tagliatelle with creamy porcini and
mushroom sauce and smoked scamorza cheese (V) / **32**

Pappardelle con ragù di cinghiale,
gallinelle e fonduta di montasio

Pappardelle with boar ragù, chanterelles
and montasio fondue / **36**

Ravioli Mantovani di ricotta e zucca
con burro e salvia (V)

Pumpkin and ricotta ravioli with sage butter
and amaretti crumb (V) / **34**

Gnocchi con sugo d'agnello e ricotta salata

Gnocchi with lamb, tomato sauce and ricotta salata / **34**

Tonnarelli alla vaccinara con ricotta di bufala

Home made Roman style spaghetti with ox tail
vaccinara sauce and buffalo ricotta / **34**

Risotto all aragosta con stracciatella e pomodorini arancio

Carnaroli rice with lobster, stracciatella and orange tomato / **42**

SECONDI

PESCE:

Merluzzo cotto a bassa temperatura in olio aromatico
con crema di finocchi, pate di olive nere e belga
Slow cooked black cod in aromatic olive oil with
fennel purée, black olive pâté and witlof / **40**

CARNE:

Rolata di Pollo con funghi, crema di carote e pancetta croccante
Chicken roulade with wood fired oven baked mushrooms,
carrot purée, crispy pancetta and cranberry sauce / **38**

Filetto di maiale bardato al pepe rosa

Pork fillet wrapped in lardo with pink peppercorn sauce,
baby beetroot, pine nuts and asparagus / **42**

Carre ' d'agnello con carciofi croccanti,
crema di provola affumicata e menta

Rack of lamb with crispy artichokes,
smoked provola cheese sauce and mint / **48**

Medaglione di cervo in civet con prodotti del sottobosco

Venison medallion with onion and red wine sauce,
mushrooms, blueberries and chestnut purée / **48**

DALLA GRIGLIA:

Filetto di Angus

Angus beef fillet / **51**

Controfiletto di Wagyu

Wagyu sirloin / **91**

CONTORNI

Broccolini (V)

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

Patate arrostate al forno a legna cotte nel sughetto di pollo e rosmarino
Wood fired oven baked potatoes cooked in chicken jus and rosemary / **13**

Carote saltate con pesto e squacquerone (V)

Baby carrots, basil pesto and squacquerone cheese (V) / **12**

Insalata del giardino (V)

Mixed salad with seasonal vegetables (V) / **12**

Cavolo nero con cannellini e guanciale

Tuscan black cabbage, cannellini beans and guanciale / **12**

Caponata Palermitana (V)

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

DOLCI

Semifreddo al torroncino con salsa all'amarena

Italian nougat semifreddo with amarena cherry sauce / **19**

Tiramisù Classico (V)

Traditional Italian mascarpone cake / **17**

Pannacotta con frutti di bosco

Vanilla pannacotta with berries / **18**

Italic (V)

Three chocolate mousse tower with pear sauce
and rum ice cream (V) / **19**

Selezione di formaggi (V)

A selection of cheeses, fig jam, walnuts,
crispy bread and muscatel (V) / **21**

(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.

MODO·MIO

CUCINA ITALIANA

WINES BY THE GLASS

Spumanti, Sparkling		gl	btl
NV	Il Fiore Prosecco Veneto, Italy	13.5	60
NV	T'Gallant Pink Moscato Mornington Peninsula, VIC	14	65
NV	Moët & Chandon 'Brut Impérial' Champagne Epernay, France	26	150

Bianco, White

2018	Mitchell Watervale Riesling Clare Valley, SA	11	50
2018	Vasse Felix Sauvignon Blanc, Semillon Margaret River, WA	12	57
2018	Santi Pinot Grigio Bolzano, Italy	13	61
2019	Ara 'Single Estate' Sauvignon Blanc Marlborough, NZ	13	58
2018	Leeuwin and Prelude Chardonnay Margaret River, WA	15	75

Rosato, Rosé

2020	Turkey Flat Rosé Barossa Valley, SA	11	52
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Rosso, Red

2018	Vasse Felix 'Filius' Cabernet Merlot Margaret River, WA	12	62
2019	Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley, SA	12.5	60
2018	Forest Hill Cabernet Sauvignon Great Southern, WA	14.5	66
2018	Maude Pinot Noir Central Otago	15	70

Sherry

NV	Romate Iberia Cream Jerez, Spain	10	
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WINES BY THE BOTTLE

Prosecco

NV	San Martino Prosecco Veneto, Italy	66	
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Sparkling

2017	Leeuwin Estate 'Brut' Margaret River, WA	75	
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Sparkling Rosé

NV	Jansz 'Premium'	65	
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Our full wine list is available on request

WINES BY THE BOTTLE

Sauvignon Blanc Blends

2018	Pierro LTC Margaret River, WA	70	
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Sauvignon Blanc

2019	Squealing Pig Marlborough, NZ	57	
2019	Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	65	

Semillon

2013	Meerea Park 'Alexander Munro' Hunter Valley, VIC	90	
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Chardonnay

2018	Howard Park Margaret River, WA	95	
2017	Shaw & Smith 'M3' Adelaide Hills, SA	85	

Italian Red Grape Varietals

2017	Cantina Corbera Nero d'Avola Sicily, Italy	55	
2018	Allegrini Valpolicella Classico Veneto, Italy	60	
2017	Antinori Peppoli Chianti Classico Tuscany, Italy	75	
2016	Felsina Chianti Classico Tuscany, Italy	112	

Pinot Noir

2018	Maude Central Otago, NZ	70	
2017	Franz-Haas Alto Adige, Italy	150	

Merlot

2017	Grant Burge Hillcot Barossa Valley, SA	65	
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Cabernet Sauvignon

2015	Juniper Estate Margaret River, WA	80	
2016	Penfolds 'Bin 407' Multi-Regional, SA	125	
2016	Leeuwin Estate 'Art Series' Margaret River, WA	125	

Cabernet Sauvignon Blends

2017	Penfolds 'Bin 389' Multi-Regional, SA	145	
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Shiraz

2017	Cape Mentelle Margaret River, WA	90	
2016	Penfolds 'St Henri' Multi-Regional, SA	175	
2017	Henschke 'Henry's Seven' Shiraz, Grenache, Viognier	82	

COCKTAILS

Modo Mio Absolut Citron Vodka, Campari Aperol and San Pellegrino Aranciata Rossa	18
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Limoncello Martini Limoncello, Absolut Citron Vodka, Fresh Lemon Juice and Vanilla	18
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Mezcal Paloma Ilegal Mezcal Reposado, Vanilla Syrup, Lime Juice, Grapefruit Juice, Salt Rim	22
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Lychee Martini Paraiso Lychee Liqueur, Absolut Citron Vodka, St Germain, Cranberry and Lychee Juice	18
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Solerno Negroni Solerno Blood Orange, Liqueur, Campari, Cinzano, Orange Peel	22
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Strawberry Caipiroska Ketel One Vodka Strawberry Liqueur, Fresh Strawberries, Lime	20
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XO Espresso Martini Patron XO Café, Mozart White Chocolate Liqueur, Ketel One Vodka and Espresso	22
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White Chocolate Martini Mozart White Chocolate Liqueur, Frangelico, Cream, Milk and White Chocolate	18
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Mango Margarita El Jimador Reposado Tequila, Mango Liqueur, Mango Purée and Fresh Lime	18
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BEERS

Alla Spina, On Tap **380ml**

James Squire '150 Lashes' Pale Ale 4.2%	9
Stella Artois 5.2%	10

Birra in Bottiglia, Bottled Beer

Cascade Premium Light 2.6%	7
Corona 4.6%	11
Crown Lager 4.9%	10.5
Rogers Amber Ale 3.8%	10
Heineken 5%	11
Heineken 3 3.3%	10
Kirin 4.5%	10
Birra Moretti 4.5%	10