

APERITIVO HOUR

Cocktail Tasting Trio and an entrée \$34

Cocktail Tasting Trio

Aperol Spritz

Aperol (30ml), Prosecco (60ml) and Soda

Limoncello Martini

Limoncello (15ml), Absolut Citron Vodka (15ml) and Fresh Lemon Juice

Agrodolce

Frangelico (15ml), Limoncello (15ml), Nero D'avola (20ml) and Fresh Lemon Juice

Select an entrée

Freshly shucked **oysters**

Italian style fried **calamari**,
balsamic aioli

Fried **quail**, pickled red cabbage,
mustard fruits, vincotto

Cured meats, bresaola, coppa,
prosciutto, salami, olives, marinated
prosciutto cubes, parmesan krumiri

Sardines in saor, watercress,
frisée salad

Smoked Rose Mallee **wagyu**
carpaccio, Grana Padano,
pickled mushrooms, porcini salt

MODO·MIO
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Walk-ins only, Friday's from 4.30 – 5.30pm. 18+ only. 10% surcharge applies on public holidays. Additional entrée can be purchased for à la carte pricing. 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.

ASSAGGI

Small Bites

Natural freshly shucked
oysters 3pcs / 16

Kingfish crudo, mojito dressing,
baby fennel, dill, chilli, black sesame
tuile, Cetara's colatura / 27

Smoked Rose Mallee **wagyu**
carpaccio, parmesan crisp,
pickled mushrooms, porcini salt / 27

Burrata, prosciutto di Parma,
cherry tomatoes, basil salad / 27

Cured meats, bresaola, coppa,
prosciutto, salami, olives, marinated
prosciutto cubes, parmesan
krumiri / 34

Fried **eggplant** involtini, ricotta,
spinach, smoked scamorza (v) / 18

Sardines in saor, watercress,
frisée salad / 18

Shark Bay **scampi**, Malfi gin,
orange, almond, watercress / 32

Italian style fried **calamari**,
balsamic aioli / 24

Fried **quail**, pickled red cabbage,
mustard fruits, vincotto / 32

Scallops, bagna caoda cream,
crispy kale, pickled Borettane
onions, toasted bread crumbs / 27

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