



MODO·MIO  
CUCINA ITALIANA

## ENTRÉE

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Lightly cured kingfish with limoncello dressing, baby fennel, dill, chilli and Cetara's colatura	26
Fremantle octopus with olives, potatoes and octopus mayonnaise	26
Scallops with rock melon mousse, cucumber water, gin and fresh mint	26
Selection of Italian cured meats with marinated olives and pickled vegetables	26
Seared tuna with eggplant caponata and bottarga	28
Seared veal fillet with toma Piemontese fondue and truffle sauce	28
Smoked Rose Mallee Wagyu carpaccio with rocket, shaved Grana Padano and porcini salt	27

## PASTA

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Hand cut tagliolini with Shark Bay tiger prawns, chilli, micro rocket and grape tomatoes	36
Tonarelli with ox tail vaccinara sauce and buffalo ricotta	34
Chanterelle pappardelle with duck ragu, red vermouth and Montasio fondue	34
Gnocchi with lamb, tomato sauce and ricotta salata	34
Pumpkin and ricotta ravioli with sage butter and amaretti crumb (V)	34
Black ink taglierini with rock lobster, bisque and dill	46

## PIZZA AND BREAD

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\*All pizzas served with tomato San Marzano D.O.P

Garlic bread (V)	12
Margherita - Fior di latte and basil (V)	28
Capricciosa - Fior di latte, ham, mushrooms, artichokes and Gaeta olives	30
Prosciutto - Fior di latte, 24 month aged prosciutto di parma, shaved parmigiano reggiano and fresh rocket	32
Diavola - Fior di latte, soppressa salami grilled capsicum, red onion and chilli	30
Vegetarian - Fior di latte, zucchini, eggplant, capsicum and artichokes (V)	30

## MAIN

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Slow cooked Alaskan black cod in aromatic olive oil with cauliflower purée, truffle, pickled celeriac, black garlic pâté and carnaroli rice crisp	40
Free range chicken roulade with smoked scamorza, wood fired oven baked mushrooms, carrot purée, crispy pancetta and cranberry sauce	38
Duck breast with mushroom, white polenta, baby carrots, grapes, pollen and vincotto sauce	42
Southwest rack of lamb with courgette, eggplant, Provola cheese sauce, mint and pine nuts	48
Onkaparinga venison medallion with onion and red wine sauce, mushrooms, blueberries and chestnut purée	48

### FROM THE GRILL:

Black Angus beef fillet	51
Wagyu sirloin MB9+	91

## SIDES

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Sautéed broccolini with chilli, garlic and pecorino (V)	13
Duck fat potatoes and rosemary	13
Baby carrots, basil pesto and stracciatella cheese (V)	12
Mixed salad with seasonal vegetables (V)	12
Palermo style eggplant caponata (V)	12

## DESSERT

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Italian nougat semifreddo with amarena cherry sauce	19
Tiramisu	17
Vanilla pannacotta with berries	18
Italic - Three chocolate mousse tower with pear sauce and rum ice cream (V)	19
A selection of cheeses, fig jam, walnuts, crispy bread and muscatel (V)	21

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(V) Vegetarian

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.