

GRILLS

FILETTO DI SELVAGGINA Game of the day, pumpkin pureé, Parmesan chip with deep fried gnocchi and red wine jus	SQ
FILETTO DI MANZO 250g fillet, roasted onion pureé, salsa nocci and asparagus	220
BISTECCA ALLA GRIGLIA SIRLOIN 300g Sirloin tailgate dry aged for 28 days, with rocket and Parmesan	185
T- BONE FLORENTINE 1.2kg T-bone dry aged for 28 days and served with chips	SQ
PORCHETTA Rolled pork belly, stuffed with onion and sage, served on borlotti beans and pancetta with apple and fennel salad and a mustard dressing	150

Ovens

OX LIVER Livers cooked medium rare in beef stock, red onion aged balsamic, pancetta, wild mushroom, served with Parmesan mash	145
LASAGNE AL FORNO Layers of Bolognese lasagne pasta, bechamel and mozzarella, oven baked	140

DESSERTS

Cheeseboard 2-4 pax	SQ
Tiramisu with mascarpone ice cream and shaved chocolate	75
Cannoli tiramisu, shaved pistachio, chocolate and cherries	75
Panna cotta, white chocolate aero, whey caramel and and sesame brittle	75
Grilled strawberries, olive oil ice cream with olive oil cake and 25 year old balsamic	75
Poached pears, lemon curd, pear jam crumble and mascarpone	75

GELATO

Pistachio	25
Vanilla	25
Strawberry	25
Chocolate	25
Mint and chocolate	25
Rum and raisin	25

modena
ITALIAN EATERY

SOMETHING TO NIBBLE

Focaccia of the day	35
Flatbread	46
Cheese / Garlic / Gorgonzola with grapes	65
Green mammoth olives	45
Home made butters	25

PIATTINI DI FORMAGGIO - SMALL CHEESE PLATES

BURRATTA	95
Red pepper and sun-dried tomato pesto	

CAPRESE	95
With wood-fired tomato, aged balsamic, basil, olive oil and tomato skins	
Or Buffalo Mozzarella	SQ

STRATADELLA	
With basil, roasted red peppers, pepper jam, olive oil and aged balsamic	90
Or caviar and olive oil	SQ

PIATTINI DI SALUMI - SMALL COLD MEATS

80g mortadella	78
80g Parma ham	90
80g breasaola	90
80g coppa	78

TAVOLA DI CARNE - MEAT PLANK TO SHARE 2

Parma ham, salami, mortadella, coppa, olive tapenade, mustard, sweet peppers, poached pears, gorgonzola, Cacciato, pickles, focaccia, music bread and olive sticks	195
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BRUSCHETTA	
Goats' cheese with wild mushroom and porcini	48
Wood-fired garlic and cherry tomatoes with basil and smoked ricotta	48
Gorgonzola with honey roasted figs and Parma ham	65

ARANCINI PORCINI	65
Arancini procini, rice balls stuffed with buffalo mozzarella, wild mushrooms, aioli mayo and mushroom powder	

POLPO ALLA GRIGLIA	120
Charcoal grilled octopus served with a Panzanella salad and nori aioli	

FRITO MISTO DI MARE	110
Deep fried calamari and mixed shell fish, lemon aioli and baby marrow	

CARPACCIO DI MANZO	110
Wild mushrooms, truffle oil, rocket, Parmesan, mustard dressing and aged balsamic	

CALAMARI FRITTI	85
Fried calamari, cherry tomatoes, olives, cucumber, basil aioli and basil oil	

OSTRICHE FRESCHE 3/6	SQ
Fresh oysters served with lemon, homemade smoked Tabasco, black pepper, campari granita	

PROSCIUTTO DI PARMA E MELONE	120
Parma ham and melon with savoury ricotta panna cotta, mascarpone, aged balsamic, olive oil rocket, croûtons and honey mustard dressing	

BISTECCA ALLA TARTARA	110
Finely diced fillet tossed with cognac, capers, red onion, Dijon mustard, olive oil, parsley and topped with quail egg, served with crispy ciabatta and smoked chili jam	

MELANZANE PARMIGIANA	120
Layers of aubergine, mozzarella and napolitana baked in the wood oven	

SALADS

PANZANELLA	60
Cherry tomatoes, red onion, capers, black olive, basil, parsley, ciabatta, olive oil and balsamic	

CAESAR SALAD	95
Baby gem lettuce, boiled egg, fresh anchovies, Parmesan, croûtons and pancetta	

SIDES

Patatina	25
Baked vegetables	35
Rocket with parmesan, pear & walnut	40
Risotto milanes	45

HOME MADE PASTA

NAPOLITANA DI MODENA	100
Tomato ragu cooked with basil, garlic, olive oil, finished with cherry tomato and Bocconcini	

TAGLIATELLE BOLOGNESE	110
Minced beef cooked in a rich red wine and tomato ragu	

LINGUINE PESTO	110
Basil, olive oil, Parmesan and roasted walnuts	

GARGANELLI AMARTICIANA	110
Pancetta, napolitana and red wine cooked with smoked chilli and garlic	

SPAGHETTI SCOGLIO	160
Chilli, garlic, mussels, clams, calamari, prawns and langoustine tossed in a bouillabaisse sauce with a touch of cream	

TAGLIATELLE FUNGHI	130
Porcini and wild mushroom slow cooked with white wine and cream	

PAPPARDELLE SHORT RIB	135
Slow cooked short rib in a red wine and tomato sauce	

SPAGHETTI CARBONARA	115
Egg yolk, guanciale and Parmesan tossed in cured egg yolk	

RIGATONI ALLA SALSICCIA	120
Italian pork sausage cooked in tomato red wine and cream	

CRAYFISH PASTA	SQ
Grilled crayfish and prawns cooked in a tomato bisque sauce served with Chef's pasta of the day	

ANGELHAIR WITH CRAB AND OCTOPUS	165
Squid ink, white and brown crab meat, octopus, chilli, garlic, olive oil, cherry tomatoes	

RISOTTO

RISOTTO CON PISELLI E MASCARPONE	130
Pea and mascarpone risotto with crispy onion, 15 year old balsamic and pancetta	

RISOTTO ALL CODA DI BUE	150
Slow braised oxtail risotto in a rich red wine and port sauce with smoked bone marrow and mushroom	

PORCINI & WILD MUSHROOM RISOTTO	135
Porcini and wild mushroom cooked with white wine, Parmesan and truffle oil	

RISOTTO CON ZUCCA E FORMAGGIO DI CAPRA	120
Grilled pumpkin, onion, apple, pear, sage and cinnamon with goats' cheese, duck prosciutto and pumpkin seed pangriatata	

RISOTTO PETTLES VIN SANTO	120
Roasted onion and balsamic dressing	

PIZZAS

All our pizzas are hand rolled and left to rest for 48 hours before serving them	
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MARGARITA	90
Tomato, mozzarella, basil and olive oil	
Add burrata	SQ

PEAR GORGONZOLA AND POMEGRANATE	130
Tomato, mozzarella, figs and Gorgonzola	

PROSCIUTTO DI PARMA E RUCOLA	150
Tomato mozzarella, Parma ham, rocket and Parmesan	

REGINA	120
Tomato, mozzarella, cotto and mushroom	

PUTTANESCA	120
Tomato, mozzarella, black olives, anchovies, capers and chilli	

COPPA	140
Mozzarella, yellow cherry tomatoes and coppa	

BURRATA	150
Tomato, pesto, sun dried tomato, roasted garlic, cherry tomatoes, olive oil and basil	

SEAFOOD PIZZA	140
Tomato, mozzarella, calamari, prawns, mussels and clams	

DIAVOLA	95
Tomato, mozzarella, salami and chilli	

FLORENTINE	100
Tomato, mozzarella, fresh baby spinach, egg and Parmesan	

BIANCO PIZZA

FUNGHI E TARTUFO	130
Porcini mushrooms, artichoke, rocket, mozzarella and truffle oil	

ZUCCHINI E PESTO	110
zucchini, pesto, mascarpone and mozzarella	

GNOCCHI

SALSICCIA DI GNOCCHI AL PEPERONCINO	120
Gnocchi with Italian sausage, tomato, chilli and cream	

GNOCCHI DI VERDURE ARROSTO	120
Sweet potato, red pepper pureé, grilled zucchini, baby onion, sweet potato, tomato, aubergine and ricotta	

FISH

COZZE CON PANNE E PORRI	130
Fresh mussels cooked in a creamy white wine sauce with leeks, celery, fennel and onion	

GAMBERI ALLA GRIGLIA 6	270
Prawns grilled with garlic, chili, parsley and basil oil with nori aioli (seaweed mayo)	

FISH OF THE DAY	SQ
Fresh fish of the day perpared the Chef's way	

ZUPA DI PESCA CON ZAFFERONA	SQ
Mussels, clams, fresh fish, octopus, crab and potato cooked in a bouillabaisse sauce with saffron, served with a side of risotto	

VITELLO

VEAL SALTIMBOCCA	170
Veal scallop wrapped in Parma ham and basil, burnt butter and sage with asparagus	

VEAL ALLA MILANESE	170
Crumbed veal deep fried served with spaghetti napolitana	

VEAL MARSALA WITH FUNGHI	190
Veal pan fried in beef stock marsala wine grilled onion, served with Parmesan mash	

VEAL INVOLTINI	210
Veal scallop stuffed with mozzarella, basil and raisins, pan fried and served on pappardelle pasta, red wine, tomato and olives	

VITELLO CAMPAGNOLA	190
Veal crumbed and oven baked with Napoli spinach and mozzarella	