

ITALIAN & MEDITERRANEAN TAPAS

Our freshly prepared tapas dishes are served either all together or individually, depending on your order. We recommend choosing a variety to share, whether as a starter or main, paired with our delicious sides. Experience social dining at its best!

NIBBLES

Mixed house olives V	£4.95
Sicilian green olives V	£5.75
Houmous, tzatziki & focaccia V	£5.95
Moda dough balls V	£5.95
With rose harissa & garlic butter dip.	
Apertura trio V	£5.95
Toasted ciabatta bread, olive oil & balsamic, mixed olives.	
Peperonata V	£6.45
Grilled red & yellow peppers, sunblush tomatoes, feta, capers, focaccia.	

COLD TAPAS

Insalata gamberetti HT	£8.95
King prawns in Marie-Rose sauce with crisp lettuce and avocado.	
Bruschetta trio V HT	£8.45
Tomato & red onion, Ricotta & grilled veg, Mozzarella, sunblush & pesto.	
Salmone affumicato	£9.45
Smoked salmon rolls with prawns and soft cream cheese.	
Trio pesce	£9.45
A trio of white crab meat, smoked salmon and marinated king prawns. (We recommend with focaccia bread)	
Burrata speciale	£9.75
Creamy burrata with Parma ham and a touch of black truffle.	
Pate di pollo HT	£8.45
Chicken liver pâté with whisky, caramelized onions, and toasted bread.	
Moda antipasto	£10.45
A selection of Italian cured meats, grilled veg, olives, and focaccia.	

HOT TAPAS

Funghi con aglio V HT	£8.45
Mixed mushrooms in a creamy garlic & white wine sauce, topped with crispy shallots. (We recommend with toasted ciabatta bread)	
Polpette Arrabbiata HT	£8.75
Beef meatballs in a spicy arrabbiata sauce with basil crème fraîche and parmesan. (We recommend with toasted ciabatta bread)	
Calamari fritti	£9.75
Crispy salt & pepper squid with garlic mayo and fresh lemon.	
Costolette di maiale HT	£8.75
Tender pork ribs slow cooked in Moda's special BBQ sauce.	
Salsiccia e halloumi HT	£8.75
Grilled chorizo and halloumi skewers served with a spicy dip.	

Mozzarellinie V HT	£8.45
Crispy mozzarella balls in golden breadcrumbs with a spicy tomato dip.	

Funghi Caprino V HT	£8.45
Puff pastry parcels filled with goat's cheese, spinach, and mushrooms, served with a lemon and herb yogurt dip.	

Formaggi fritti V HT	£8.45
Deep-fried brie cheese in crispy breadcrumbs, served with cranberry sauce.	

Crespolinno HT	£8.75
Rolled pizza dough with mozzarella, chorizo, and chopped tomatoes, baked to perfection.	

Gamberoni Croccanti	£9.95
Crispy tempura battered king prawns served with a chilli, lime & herb mayo.	

Miele capra V HT	£8.45
Melted goats cheese with organic honey, walnuts and toasted focaccia.	

Pollo alla crema HT	£8.45
Chicken breast pieces in a creamy white wine sauce with onions, mushrooms, and garlic. (We recommend with focaccia bread)	

Arancini al tartufo V Signature Dish	£9.45
Truffled mushroom risotto balls with tomato reduction, parmesan, and a light parmesan cream.	

Signature houmous V Signature Dish	£8.45
Our signature smoked truffle houmous served with fresh bread.	

Risotto funghi V HT	£8.45
Creamy wild porcini mushroom risotto with white wine, garlic, Gorgonzola, and parmesan.	

Halloumi morsi V HT	£8.45
Lightly fried halloumi with a cool and spicy rose harissa dip.	

Lasagne al forno HT	£8.45
Layers of pasta, beef ragu, and tomato, topped with mozzarella and baked until golden.	

Cannelloni spinaci V HT	£8.45
Pasta tubes filled with ricotta and spinach, baked with tomato, mozzarella, and parmesan with pesto.	

BREADS & SIDES

Toasted ciabatta bread V	£3.95
Rosemary & rock salt focaccia V	£4.95
Garlic bread V	£4.95
Garlic bread with cheese and tomato V	£6.45
Garlic bread with cheese, tomato & fresh chillies V	£6.75
Fiorentina garlic bread, cheese & caramelized red onion V	£6.75
Patatas bravas with spicy tomato & mayo V	£5.45
Chips make it Piri Piri chips. 50p V HT	£4.95
Moda chunky chips Signature Dish V	£5.25
Sweet potato fries & dip V	£4.95
Mixed side salad V	£5.95
Rocket & parmesan with balsamic reduction V	£5.95
Zucchine fritti V	£5.75
Truffle & parmesan chips V	£5.95

CARNE | MEAT

SERVED WITH MIXED SEASONAL VEGETABLES EXCL VINO ROSSO & MILANESE

Pollo alla crema	£18.95
Chicken breast cooked in a creamy white wine sauce with onions, mushrooms and garlic.	

Pollo Milanese	£18.95
Crispy breaded chicken with spaghetti in Neapolitan sauce, shaved parmesan, balsamic reduction and lemon.	

Pollo vino rosso	£18.95
Chicken breast in a rich red wine sauce with shallots, pancetta, pea purée, and parmesan mash.	

Pollo cacciatora	£18.95
Chicken breast in a tomato sauce with garlic, onions, peppers, chorizo, sunblush tomatoes, red wine and fresh chillies.	

Pollo Toscana	£18.95
Chicken breast in a creamy sun-dried tomato and garlic sauce with spinach, chilli, and Mediterranean herbs.	

Prime Fillet Steak » 10oz Best Cut - 280g	£31.95
Choose your sauce	£2.95
Peppercorn • Spicy tomato & pepper • Creamy blue cheese & mushroom • French mustard, mushroom & brandy • Madeira wine & smooth pate.	

MODA CHARGRILLED SKEWERS

SERVED WITH FRESH MEDITERRANEAN SALAD AND YOUR CHOICE OF SAFFRON RICE OR SEASONED FRIES

Pollo spiedino Signature Dish	£20.95
Succulent garlic, lemon and herb chicken.	

Marinara spiedino Signature Dish	£23.95
Freshly sourced salmon, tuna and king prawns with garlic, lemon and chilli.	

Filletto spiedino Signature Dish	£26.95
Cubes of succulent beef fillet marinated in our special steak seasoning.	

PESCE | FISH

Sambuca salmone	£23.95
Fresh salmon fillet and prawns in a sambuca, cream, tomato, and sage sauce, served with parmesan mash and crispy tempura prawns.	

Ravioli lobster bisque	£21.95
Lobster filled ravioli with king prawns in a velvety lobster bisque sauce with sautéed asparagus, fresh rocket and balsamic glaze.	

Branzino piccanti	£23.95
Pan fried sea bass with lemon, ginger, garlic, and chilli, served with mixed leaf salad and roast new potatoes.	

Gamberoni alla crema	£26.95
Shelled king prawns in a creamy garlic and white wine sauce, finished with parsley and lemon, served with saffron rice.	

RISOTTO

Risotto frutti di mare	£16.95
Seafood risotto with king prawns, mussels, salmon, and calamari in white wine, tomato, chilli, and cream.	

Risotto lombardo	£16.50
Chicken and chorizo risotto with tomato, chilli, onions, peppers, peas, and crispy parmesan.	

Risotto funghi V	£15.95
Wild porcini mushroom risotto with white wine, garlic, Gorgonzola, rocket, parmesan, and truffle oil.	

PIZZA

STONE BAKED ON A THIN BASE WITH TOMATO & MOZZARELLA

Margherita V	£13.95
Classic mozzarella, tomato, and Italian herbs.	

Tropicana	£14.95
Torn roast ham, mushrooms and pineapple.	

Piccanti	£14.95
Pepperoni, fresh chilli, sunblush tomatoes and red onions.	

Marinara	£16.95
Fresh prawns, mussels, salmon, fresh chilli and calamari.	

Del pastore	£15.95
Chicken, goat's cheese, spinach, jalapeños and sunblush tomatoes.	

Vegetali V	£14.95
Mushrooms, onions, mixed peppers, grilled courgette & cherry tomatoes.	

Della casa	£15.95
Minced beef, ham, pepperoni, chicken and salami.	

Salsiccia	£15.95
Chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.	

Piri Piri	£15.95
Succulent Piri Piri chicken, red onions, special house yoghurt sauce.	

Moda Calzones	Folded pizza topped with mozzarella £16.95
DI CARNE Smoked ham, pepperoni, mushrooms, Bolognese sauce.	

DI POLLO Chicken, mushrooms, spinach, garlic, Napoli sauce & pesto.	
DI VEGETALI V Mushrooms, onions, peppers, spinach, courgette, Napoli.	

PASTA

Spaghetti Bolognese	£14.95
Classic homemade Bolognese sauce with fresh herbs.	

Lasagne al forno Vegan option available	£15.45
Layers of pasta, beef ragu, & tomato, topped with mozzarella & baked.	

Penne carbonara	£14.95
Penne with smoked bacon, mushrooms, peas, and parmesan in a white wine cream sauce.	

Tortellini con salmone	£15.95
Ricotta and spinach-stuffed pasta in a light cream sauce with fennel, pesto, and smoked salmon.	

Penne piccanti	£14.95
Penne with pepperoni, chilli, red onions, cherry tomatoes, and garlic in a tomato sauce.	

Farfalle primavera V	£14.95
Pasta bows in a tomato sauce with grilled aubergines, garlic, onions, peppers, sunblush tomatoes, pesto, and fresh chilli.	

Linguine gamberoni	£17.95
Linguine with king prawns, smoked salmon, cream, garlic, asparagus, tomatoes, chilli, and rocket.	

Tagliatelle marinara	£17.95
Tagliatelle with prawns, mussels, salmon, and calamari in a white wine, garlic, chilli, tomato, and cream sauce.	

Farfalle della casa	£15.95
Pasta bows with chicken, pepperoni, Bolognese sauce, chilli, mushrooms, cream, olives, and herbs.	

Tagliatelle pollo	£14.95
Tagliatelle with chicken, mushrooms, cream, tomato, white wine, and garlic.	

Cannelloni spinaci V	£14.95
Ricotta and spinach-filled pasta tubes baked with tomato, mozzarella, and parmesan with pesto.	

Spaghetti polpette Vegan option available	£14.95
Spaghetti with homemade Italian meatballs in a rich tomato sauce with garlic and fresh parsley.	

WHITE

Chenin Blanc - South Africa £24.95

Fresh and lively with hints of tropical fruit and a smooth, rounded finish.

Small £7.50 - Large £8.50

Orvieto Amabile - Italy £25.95

Light and gently sweet with notes of ripe pear, peach, & a smooth finish.

Small £7.75 - Large £8.75

Pinot Grigio - Italy £25.95

Crisp and refreshing with apple, pear and a clean, dry finish.

Small £7.75 - Large £8.75

Zibibbo "Vitese" - Italy £26.95

Aromatic and floral with flavours of honey, citrus, and tropical fruit.

Small £8.25 - Large £9.25

Chardonnay Curico - Italy £28.95

Soft and creamy with notes of ripe peach, melon & a touch of vanilla.

Small £8.50 - Large £9.75

Sauvignon Blanc - New Zealand £29.95

Bright and zesty with tropical fruit, citrus and a hint of fresh herbs.

Small £8.95 - Large £9.95

Gavi Michele Chiarlo - Italy £38.95

Elegant & mineral-driven with green apple, white blossom & a crisp finish.

Sauvignon Blanc - Saint Clair £49.95

Intense and aromatic with passion fruit, gooseberry and vibrant acidity.

ROSE

Bella Vie Zinfandel Rosé - Italy £24.95

A refreshing sweet and fruity rose bursting with gorgeous strawberry aroma and flavours.

Small £7.50 - Large £8.50

Pinot Grigio Rosé - Italy £25.95

A quality rose with a very refreshing and pleasantly smooth finish. dry to medium with elegant structure.

Small £7.75 - Large £8.75

Perla Rosa sparkling Rosé - Italy £24.95

A delightful light pink sparkling rose with delicate fresh and fruity aromas of red berries and well balanced dry finish.

HOUSE

Italian House White, Sollazzo £20.95

Light and easy-drinking with gentle citrus and soft floral notes.

Italian House Rosé, Sollazzo £20.95

Delicate and fruity with soft red berries and a refreshing finish.

Italian House Red, Sollazzo £20.95

Soft and fruity with gentle red berry notes. Easy drinking.

Any House wine by the glass

Small glass 175ml £5.95 Large glass 250ml £7.50

RED

Shiraz - Australia £24.95

Smooth and full-bodied with rich dark fruit and a warm, spicy finish.

Small £7.50 - Large £8.50

Merlot Sacchetto - Italy £25.95

Velvety and rounded with plum, cherry and a smooth finish.

Small £7.75 - Large £8.75

Cabernet Sauvignon - Australia £25.95

Full-bodied and bold with ripe blackcurrant and a touch of oak.

Small £7.75 - Large £8.75

Malbec Andeluna - Argentina £33.95

Deep and intense with blackberry, dark chocolate and warm spice.

Small £9.75 - Large £11.75

Valpolicella Classico - Italy £31.95

Fresh and lively with red cherry, a touch of almond and a dry finish.

Small £9.50 - Large £10.95

Montepulciano Abruzzo - Italy £31.95

Smooth and medium-bodied with juicy dark fruits and soft tannins.

Small £9.50 - Large £10.95

Faustino Rioja - Spain £39.95

Elegant and structured with notes of vanilla, red berries and soft oak.

Small £10.95 - Large £13.95

Amarone Montigoli - Italy £46.95

Powerful and rich with dried fruits, spice and dark chocolate depth.

Barolo Tenuta Cucco - Italy £54.95

Complex and full-bodied with dark cherry, earthy tones and firm tannins.

Brunello Di Montalcino - Italy £65.95

Refined & expressive with ripe plum, forest floor and a long, elegant finish.

CHAMPAGNE & PROSECCO

Prosecco Bianco £33.95

A wonderful sparkling white from Antonini.

BY GLASS £8.95

Prosecco Rosé £34.95

An outstanding sparkling rose from Veneto.

BY GLASS £8.95

Diamond Prosecco £36.95

Organic A-grade sparkling wine in a signature diamond-cut bottle.

Diamond Prosecco Rosé £37.95

Organic A-grade sparkling rosé in a signature diamond-cut bottle.

House Champagne £56.95

Moet et Chandon £79.95

Veuve Clicquot £89.00

Dom Perignon £295.00

Louis Roederer Cristal £395.00

COCKTAILS

APPLE MARTINI £9.50

Sour apple vodka, vanilla vodka, amaretto, lime, and cranberry.

MODA BELLINI'S £9.75

Your choice of puree:

Peach | Strawberry | Raspberry | Passion fruit

Topped with sparkling Italian prosecco in a champagne glass.

MODA MOJITO £9.50

Bacardi, mint, lime, sugar syrup, soda, and a dash of orange liqueur.

BOMBAY MOJITO £9.75

Bombay gin, Cointreau, mint, lime, sugar syrup, and soda.

PURE STAR MARTINI £9.95

Passion fruit vodka, vanilla vodka, passion fruit purée, orange, sugar syrup, and Prosecco.

FRANCESCA £9.75

Italian amaretto, Malibu, grenadine, and orange.

ABSOLUT COSMOPOLITAN £9.50

Absolut Citron, Cointreau, cranberry, and lemon.

APEROL SPRITZ £9.50

Italian Aperol and Prosecco with a splash of soda.

LIMONCELLO SPRITZ £9.50

Italian Limoncello and Prosecco with a splash of soda.

FRENCH MARTINI £9.75

Premium vodka, Chambord liqueur, and pineapple.

LYCHEE MARTINI £9.50

Vodka, Martini Bianco, lychee, and strawberry purée.

VANILLA ESPRESSO MARTINI £9.50

Vanilla vodka, Kahlua, Italian espresso, and sugar syrup.

TEQUILA MOONRISE £9.50

Tequila, spiced rum, strawberry purée, lime, and sugar

MODA FROZEN DAIQUIRI Excl. from 2-for-1 offer £11.95

Raspberry - Frozen raspberry, bacardi, chambord, lime juice, sugar syrup.

Mango - Frozen mango, bacardi, malibu, lime juice, sugar syrup.

MOCKTAILS

PASSION FRUIT FIZZ £5.95

Passion fruit purée, orange, and lime topped with sparkling soda.

POPPING CANDY £5.95

Orange, cranberry, peach purée, and lemon with a side of popping candy.

VIRGIN RASPBERRY MOJITO £5.95

Raspberry purée, mint, lime, sugar syrup, and soda.

COTTON CANDY CLOUD £6.95

Blue curaçao syrup, lychee juice, lemon, and lemonade poured over a cloud of cotton candy.

Signature COCKTAILS

Discover our exclusive Moda signature cocktails — crafted to awaken the senses, expertly mixed and finished with aromatic smoke for a truly immersive experience.

THE PEACH VIOLET PHEONIX

A bold fusion of parma violet gin, sweet peach liqueur and fragrant violet, lifted with fresh mint and sharp lemon, finished under a citrus smoke dome. **£15.95**

MY PASSION IN "PALERMO"

A seductive blend of passion fruit liqueur, tequila blanco & vanilla, shaken with lemon, raspberries & passion fruit pulp, served under a dome of exotic passion fruit smoke. **£15.95**

KOKO ARANCI ESPRESSO MARTINI

A bold twist on the classic with orange vodka, Galliano espresso liqueur, crème de cacao & fresh Caffè Vergnano espresso, served under a rich coffee smoke dome. **£15.95**

GREEN "DRAGON'S" EYE

A vibrant mix of Midori melon liqueur, Cointreau, pineapple and lemon, shaken with fresh basil and crowned with a bursting citrus bubble. **£13.95**

ALICE IN WONDERLAND (MOCKTAIL)

A dreamy blend of aromatic aperitif syrup, crisp apple, lemon and vanilla, topped with a bursting passion fruit bubble. **£8.95**

MODA OFFERS

1/2 PRICE PIZZA & PASTA ALL DAY SUNDAY

OUR OFFER DOES NOT APPLY TO VALENTINE'S / MOTHERS & FATHERS DAY & EXCLUDES CHILDREN'S PORTIONS & APPLIES AS ONE MAIN COURSE PER PERSON ONLY. THE MANAGEMENT RESERVE THE RIGHT TO REFUSE OR CHANGE ANY OFFER AT ANY TIME.

20% OFF FOOD & DESSERT EVERY TUESDAY

OUR OFFER EXCLUDES DRINKS & BEVERAGES & DOES NOT APPLY TO VALENTINE'S DAY, CHRISTMAS EVE / DAY & NEW YEARS EVE. THE MANAGEMENT RESERVE THE RIGHT TO REFUSE OR CHANGE ANY OFFER AT ANY TIME.

HAPPY TAPAS ANY 3 TAPAS DISHES FOR £22

EVERY WEDNESDAY ON SELECTED TAPAS DISHES ONLY MARKED HT

OUR OFFER DOES NOT APPLY TO VALENTINE'S DAY, CHRISTMAS EVE / DAY & NEW YEARS EVE. ALL RIGHTS RESERVED.

2-FOR-1 EVERY FRIDAY BUY ANY TWO COCKTAILS AND GET THE LOWEST PRICED FREE

OFFER EXCLUDES SIGNATURE & NON ALCOHOLIC COCKTAILS.

OUR OFFER DOES NOT APPLY TO VALENTINE'S DAY, CHRISTMAS EVE / DAY & NEW YEARS EVE. ALL RIGHTS RESERVED.



BEST ITALIAN RESTAURANT
IN THE EAST MIDLANDS

LUX FOOD & DRINK AWARDS 2025
BEST ITALIAN RESTAURANT - HUCKNALL

www.modarestaurant.co.uk

FOLLOW US ON  

moda'