

THE "MEDITERRANEAN LOVE AFFAIR" MENU 2024

PRIMI - STARTER

Mare Fusion Platter "Sharing platter for 2"

A sharing symphony featuring our signature crispy salt and pepper calamari, alongside popcorn scampi and perfectly paired tempura prawns. Served with a lively zesty garlic aioli and lemon wedges.

Antipasto Amore

A delightful mixed platter featuring smoked prosciutto, fig chutney, marinated artichokes, baby mozzarella, and sun-dried tomatoes. Served with a garlic-infused olive oil, balsamic reduction and toasted focaccia.

Mediterranean Halloumi Skewers V

Grilled halloumi skewers marinated in Mediterranean herbs, served with a refreshing tzatziki dip and cherry tomato confit.

Polpette al Tartufo e Parmigiano

Succulent beef meatballs in a rich truffle-infused tomato sauce, crowned with molten mozzarella & shaved Parmesan with toasted focaccia.

Bruschetta Affumicata

Premium smoked salmon, smashed avocado salsa, and ripe tomatoes on perfectly toasted ciabatta with olive oil and balsamic reduction.

SECONDI - MAIN

Pollo cacciatora

Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sunblush tomatoes, red wine and fresh chillies, served with sauteed potatoes and mixed vegetables.

Pollo Tartufo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil, served with sauteed potatoes and mixed vegetables.

Salmone Limone con Astice

Succulent salmon fillet, crayfish, and roasted asparagus with a velvety lemon and herb-infused cream sauce on a bed of buttery mash.

Gnocchi al Gorgonzola e Noci V

Pillowy potato gnocchi in a creamy gorgonzola and walnut sauce, garnished with fresh basil.

Lasagne al forno - Cannelloni spinaci V - Vegan lasagne

Choose from our Classic home made Lasagna with Beef mince - Ricotta cheese and spinach cannelloni or Vegan Lasagna.

Salsiccia Pizza

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

Linguini Con Gamberoni

Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.

Pappardelle Stroganoff con Funghi

Tender strips of beef fillet with sautéed mushrooms in a rich and creamy stroganoff sauce. Blanketed over wide, velvety pappardelle pasta.

DOLCI - DESSERT

Dolce Abbraccio Fondente "Sharing platter for 2"

Indulge in the ultimate romantic treat with our "Dolce Abbraccio Fondente." This sharing dessert for two features a luxurious, warm melted chocolate fondue, served alongside a medley of fresh strawberries and fruits, fluffy marshmallows, macarons and delicate amaretti biscuits.

Sorbetto all'arancia rossa

A refreshing and tangy italian blood orange sorbet accompanied with fresh fruit.

Lemon Meringue

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream.

Profiteroles Scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream.

Gluten free and Vegan dishes available. Please speak to a member of staff if you have any food intolerances or food allergies for alternative options.

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