

Mia moda

EST. 1992

33 YEARS
& STILL GOING STRONG
- THANKS TO OUR AMAZING FRIENDS,
FAMILY, AND THE UNFORGETTABLE
STORIES WE'VE SHARED.

Scott Harris

ANTIPASTI

- Bruschette** 13
RUSTIC BREAD, TOMATOES,
BASIL, FRESH MOZZARELLA,
SAUTÉED SPINACH
- Focaccia di Recco** 20
LIGURIAN FLATBREAD,
SOFT COW'S CHEESE, HONEY
- Burrata** 17
ROASTED CAMPARI TOMATOES,
TOASTED PINE NUTS,
BASIL PESTO, RUSTIC BREAD
- Roasted Beets** 14
WALNUT BUTTER,
CRÈME FRAICHE, CHIVES
- Sophia's Sausage & Peppers** 16
ROASTED PEPPERS,
GRECO ITALIAN SAUSAGE
DONE OLD SCHOOL

- Carpaccio con Avocado*** 18
SLICED RAW NY STRIP,
CAPERS, TOMATOES, PARMESAN,
MUSHROOMS, AVOCADO
- Nonna's Meatballs** 16
TWO GIANT MEATBALLS,
WHIPPED RICOTTA,
POMODORO SAUCE, RUSTIC BREAD
- Cozze alla Marinara*** 18
PEI MUSSELS,
SPICY MARINARA, RUSTIC BREAD
- Calamari Fritti** 21
CRISPY CALAMARI,
LEMON, SPICY MARINARA
- Lenticchie e Spinaci** 15
BRAISED LENTILS, SPINACH,
GOAT CHEESE

INSALATE

- Asparagus** 14
TOMATOES, BLUE CHEESE,
LEMON, EXTRA VIRGIN OLIVE OIL
- Insalata Caesar*** 13
ROMAINE, GARLIC CROUTONS,
PARMIGIANO, ANCHOVIES,
CAESAR DRESSING
- Italian Chopped** 17
ROMAINE, RADICCHIO,
CASTELVETRANO OLIVES,
PEPPERONCINI, BLUE CHEESE,
CRISPY PROSCIUTTO, TOMATOES,
MARINATED ARTICHOKEs,
RED WINE VINAIGRETTE
- Insalata alla Francesca** 14
ROMAINE, RADICCHIO,
TOMATOES, PEA PODS,
GREEN BEANS, CARROTS,
CUCUMBERS, BLUE CHEESE,
LEMON BALSAMIC VINAIGRETTE

TO OUR GUESTS -
WE'RE TRULY HAPPY YOU'RE HERE. YOU COULD HAVE PICKED
ANY RESTAURANT BUT YOU CHOSE OURS. GRAZIE MILLE!

Buon Appetito ♡

La vita è una combinazione
di pasta e magia

LIFE IS A COMBINATION OF PASTA AND MAGIC



CONTORNI

Pasta Aglio e Olio 7

Roasted Potatoes 9

Sautéed Spinach 7

PASTA

- Rigatoni dei Sardi** 27
ITALIAN SAUSAGE, WILD
MUSHROOMS, ONIONS, HERBS,
WHITE WINE, POMODORO SAUCE
- Linguine Arrabbiata** 25
SPICY TOMATO SAUCE, PARSLEY,
PARMIGIANO
- Rigatoni alla Vodka** 27
CRUMBLed SAUSAGE,
FRESH MOZZARELLA,
PARMIGIANO, VODKA SAUCE
- Linguine agli Scampi** 36
SHRIMP, GARLIC, CHILI FLAKES,
CHERRY TOMATO SAUCE

- Dana's Bolognese** 27
SPAGHETTI, TOMATO-MEAT SAUCE,
BASIL, PECORINO
- Lasagna Bolognese** 26
HOMEMADE LASAGNA BAKED
WITH A TOMATO-MEAT SAUCE,
PARMESAN CREAM,
FRESH MOZZARELLA
- Linguine con Calamari** 32
SAUTÉED CALAMARI, ANCHOVIES,
GARLIC, SPICY MARINARA
- Ravioli ai Spinaci** 24
SPINACH FILLED PASTA,
FOUR CHEESE & POMODORO
SAUCE, PARMIGIANO, SPINACH

SECONDI

- Pesce Lombarda*** 36
SAUTÉED COD,
JUMBO SHRIMP, CAPERS,
TOMATOES, BABY SPINACH,
PINE NUTS, LEMON, WHITE WINE
- Salmone alla Fresca*** 35
PAN SEARED ATLANTIC SALMON,
ASPARAGUS, AVOCADO,
RED ONIONS, TOMATOES

- Pollo Sassi** 32
SAUTÉED CHICKEN BREASTS,
ROASTED ARTICHOKEs, WILD
MUSHROOMS, HERBS, BRANDY
SAUCE, SERVED WITH
LINGUINE AGLIO E OLIO
- Pesce Bianco Pagliacci*** 33
SAUTÉED WHITEFISH, ROASTED
ZUCCHINI, MUSHROOMS,
BROCCOLI, TOMATOES, SPINACH

- Pollo Arrosto alla Romana** 33
ROASTED HALF CHICKEN, GARLIC,
SHALLOTS, ROSEMARY, LEMON,
EXTRA VIRGIN OLIVE OIL,
ROASTED POTATOES
- Vitello alla Valdostana** 45
PAN SEARED VEAL MEDALLIONS,
WILD MUSHROOMS, SPINACH,
FONTINA SAUCE, TRUFFLE OIL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
MOST DISHES CAN BE MADE GLUTEN FREE. KINDLY NOTIFY YOUR SERVER OF ANY ALLERGIES. 063025T2

COCKTAILS

Limoncello Di Fragole 16
HOMEMADE LIMONCELLO, GREY
GOOSE INFUSED STRAWBERRY
LEMONGRASS, STRAWBERRY
PUREE, LEMON, AEGEAN TONIC

The Benito 22
MIJENTA REPOSADO,
CASAMIGOS MEZCAL, NOVEIS
VERMOUTH, AGAVE, BLACK WALNUT
BITTERS, ORANGE BITTERS

Sophia Loren 17
GREY GOOSE, LIME, BLACK CHERRY

Svegliati 18
TITO'S, LICOR 43, MELETTI
COFFEE LIQUOR, ESPRESSO

Bocelli 18
FOUR ROSES SMALL BATCH,
FACCIA BRUTTO CARCIOFO,
LO-FI SWEET VERMOUTH, LEMON
BITTERS, CARDAMOM BITTERS

Dove Va Negroni 16
STRAY DOG GIN, CAMPARI, COFFEE
INFUSED NOVEIS VERMOUTH

Paloma Bergamo 16
LALO BLANCO, LIME,
SAN PELLEGRINO POMPELMO,
MALDON SALT

Amore Primaveraile Spritz 16
FACCIA BRUTTO APERITIVO,
PASSION FRUIT CHINOLA,
PROSECCO

Venetian G & T 18
CITADELLE JARDIN D'ETE GIN,
FIORENTE ELDERFLOWER,
AEGEAN TONIC

SPUMANTE

Bricco Riella
Moscato D'asti 12
2024 | PIEDMONTE

Prima Perla
Prosecco 13
NA | TREVISO

Poggio Costa
Prosecco Rosé 15
NA | VENETO

*We will tiramisù
when you leave*

ROSÉ

Chateau Maris
Rosé 12
2024 | PAYS D'OC

*Uno non può pensare bene, amare bene,
dormire bene, se non ha mangiato bene.*

ONE CAN NOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT EATEN WELL

BIANCO

Dr. Pauly "Noble House"
Riesling 11
2023 | MOSEL

Bosso Pinot Grigio 12
2024 | VENETO

Gale Force Sauvignon Blanc 13
2023 | MARLBOROUGH

Villa Sparina Gavi Di Gavi 14
2024 | PIEDMONTE

Villa San Zeno Chardonnay 12
2023 | VENETO

Raymond Reserve Chardonnay 16
2022 | NAPA

Argiolas Costamolino
Vermentino 12
2023 | SARDINIA

Conundrum Proprietary
White Blend 13
2023 | CALIFORNIA

ROSSO

Ghibello Sangiovese 11
2023 | TUSCANY

Vicchiomaggio "San Jacopo"
Chianti Classico 13
2023 | TUSCANY

Villa Antinori Toscana Rosso 17
2022 | TUSCANY

Via Castello 19
Castelli Romani Rosso
(Sangiovese Blend) 10
2020 | LAZIO

Masciarelli
Montepulciano D'abruzzo 12
2022 | ABRUZZO

Depaolo Pinot Noir 12
2023 | VENETO

Pike Road Pinot Noir 16
2023 | WILLAMETTE

Duckhorn "Decoy" Merlot 14
2022 | CALIFORNIA

Angeline Cabernet Sauvignon 12
2023 | CALIFORNIA

Opici Wines "The Critic"
Cabernet Sauvignon 17
2023 | NAPA

Omen Red Blend
(Petite Sirah, Syrah, Zinfandel) 15
2021 | SIERRA FOOTHILLS

Santa Julia Reserva Malbec 11
2023 | MENDOZA



DIGITAL MENU



GOOD (BUONO)



IF I CATCH YOU! (SE TI PRENDO!)



UNDER THE TABLE (SOTTOBANCO)



LET'S GO (ANDIAMO)



ALONE (SOLO)



NOT SO MUCH, NOT SO GOOD
(NON COSÌ TANTO, NON COSÌ BENE)



ENOUGH! (BASTA!)



I LOVE YOU (TI VOGLIO BENE)