

Mia moda

EST. 1992

ANTIPASTI

Olives & Formaggi 9
MARINATED OLIVES, CITRUS, SABA,
GRANA PADANO D.O.P. **GF**

Focaccia Di Recco 15
LIGURIAN FLATBREAD,
SOFT CHEESE, HONEYCOMB

Bruschette alla Romana 13
BURRATA, MARINATED TOMATOES,
GARLIC TOAST

Burrata con Cibattone 16
CHEF'S SEASONAL INSPIRATION,
TOASTED CIABATTA **GF**

Cozze Bianco o Rosso 17
PEI MUSSELS WITH MARINARA & HERBS
OR WHITE WINE SAUCE WITH CIABATTA **GF**

Insalata Caesar 14
CHOPPED LITTLE GEM PECORINO VINAIGRETTE,
PARMIGIANO, ANCHOVY, CRACKED PEPPER **GF**

Sophia's Chopped 15
ROMAINE, RADICCHIO, CRISPY PROSCUITTO,
PARMIGIANO, OLIVES, PEPPERONCINI,
RED ONION, TOMATO, RED WINE VINAIGRETTE **GF**

CARNE*

SERVED WITH ROASTED GARLIC,
PETE'S STEAK SAUCE & 1 CONTORNI OPTION

**Berkshire Double Cut
Pork Chop** **GF** (16 OZ) 39

Center Cut Skirt Steak **GF** (12 OZ) 42

Center Cut Filet **GF** (8 OZ) 47

Dry Aged NY **GF** (16 OZ) 60

CONTORNI

Romano Potatoes 8

Truffle Cream Corn **GF** 9

Sautéed Spinach **GF** 8

Roasted Asparagus **GF** 9

Mushrooms **GF** 8

PASTA

Linguine Arlecchino 38
SHRIMP, SEA SCALLOPS,
MANILA CLAMS, GARLIC, EVOO,
CHILI FLAKES, CHERRY TOMATO SAUCE **GF**

Casarecce alla Boscaiola 29
SAUTÉED WILD MUSHROOMS,
VEAL TIPS, HERBS, GARLIC,
SICILIAN OLIVE OIL, POMODORO **GF**

Paccheri Bolognese 29
PORK, BEEF, VEAL, POMODORO,
BASIL, PECORINO ROMANO **GF**

Rigatoni con Mozzarella 21
POMODORO, FRESH MOZZARELLA, BASIL **GF**

**Agnolotti Quattro
Formaggi e Funghi** 25
FOUR CHEESE STUFFED LITTLE PILLOWS,
BROWN BUTTER, PECORINO, JEREZ VINEGAR,
HEN OF THE WOODS & CREMINI MUSHROOMS

*Fatta in casa
(made in house)*

Risotto del Giorno MP
CHEF'S DAILY PREPARATION **GF**

Creste de Gallo alla Vodka 25
VODKA SAUCE, CRUMBLLED SAUSAGE,
FRESH MOZZARELLA, PARMIGIANO **GF**

Bucatini alla Carbonara 23
GUANCIALE, PECORINO ROMANO,
EGG, CHIVE, SICILIAN OLIVE OIL **GF**

Lasagna Cento Strati 23
100 LAYER LASAGNA, BECHAMEL,
SAUSAGE BOLOGNESE, PARMIGIANO

**Eddie Z's Lumache
alla Melanzane** 25
SPICY TOMATO SAUCE, ROASTED EGGPLANT,
FRESH MOZZARELLA, BASIL **GF**



*FRANCESCA'S OG

GF - Gluten Free
GF - Gluten Free Option Available

VERDURE

Fagioli 13
GIGANTE BEANS, CALABRIAN CHILES,
CASTELVETRANO OLIVES, LEMON, EVOO **GF**

Asparagi 15
CRUMBLLED GORGONZOLA,
TOMATOES, LEMON, SICILIAN OLIVE OIL **GF**

Barbabietole 15
ROASTED BEETS, WALNUT BUTTER,
CRÈME FRAICHE, CHIVES **GF**

Lenticchie e Spinaci 15
BRAISED LENTILS, SPINACH, GOAT CHEESE **GF**

Funghi 16
HEN OF THE WOODS MUSHROOM, OREGANO,
CRISPY SHALLOTS, PECORINO VINAIGRETTE **GF**

Cavoletti di Bruzelles 15
AGRO DOLCE, FARM EGG, PROSCUITTO,
PARMESAN, CALABRIAN CHILIES **GF**

Insalate Della Casa 15
HEARTS OF PALM, AVOCADOS,
LEMON, TOMATOES, OLIVE OIL **GF**

TOB 13
SLICED TOMATOES, BLUE CHEESE,
CRISPY SHALLOTS, CHIVES,
GARLIC VINAIGRETTE **GF**

INSALATE

*Farmaggia
is my love language*

SECONDI

Pesce Bianco* MP
CATCH OF THE DAY, TUSCAN KALE,
GARLIC, SHALLOTS, CHERRY TOMATOES,
LEMON-BALSAMIC BUTTER **GF**

Salmon Fresca* 32
ATLANTIC SALMON, GRILLED ASPARAGUS,
AVOCADO, RED ONION, TOMATO, SABA **GF**

Pollo Milanese 35
CRISPY CHICKEN, RIGATONI ALLA VODKA,
CHERRY TOMATO, ARUGULA, PARMIGIANO **GF**

Pollo Arrosto alla Romano 28
ROASTED HALF CHICKEN, GARLIC,
SHALLOT, ROSEMARY, LEMON,
EVOO, ROASTED POTATOES **GF**

Vitello Sassi* 32
VEAL MEDALLIONS,
ROASTED ARTICHOKE, WILD MUSHROOMS,
HERBS, BRANDY DEMIGLAZE **GF**



COCKTAILS

The Vincent 14

OLD FORESTER BOURBON,
MONTENEGRO AMARO, SABA, JERRY THOMAS BITTERS

Primavera Passion Spirtz 13

APEROL, PASSION FRUIT LIQUOR, PROSECCO, SODA

Gin-Let 14

EMPRESS GIN, ST. ELDER ELDERFLOWER, LIME

Sophia Loren 13

TITO'S VODKA, CHERRY PUREE, LIME JUICE

Espresso Martini 14

ESPRESSO, BORGHETTI ESPRESSO LIQUEUR,
TITO'S VODKA, SIMPLE SYRUP

Henry Hill 15

MICHTER'S RYE, HOUSE MADE LIMONCELLO,
EGG WHITE, LEMON JUICE, SIMPLE SYRUP

Testarossa 14

GRAN CENTENARIO REPOSADO TEQUILA,
ANCHO REYES, APEROL, GRAPEFRUIT, GRENADINE

Isabella Rossellini 14

KETEL ONE CITRON VODKA, PROSECCO,
LEMON SORBET, MINT LEAVES

SPUMANTE

Ca De Medici "Rubigalia"

Malvasia Dolce 13
NA | EMILIA-ROMAGNA

Prima Perla

Prosecco 12
NA | TREVISO

BIANCO

Dr. Pauly "Noble House"

Riesling 10
2022 | MOSEL

Depaolo Pinot Grigio 11

2021 | DELLE VENEZIE

Tramin Pinot Grigio 14

2022 | ALTO ADIGE

Whitehaven Sauvignon Blanc 12

2023 | MARLBOROUGH

Matanzas Creek "Sonoma County"

Sauvignon Blanc 14
2022 | SONOMA

Tenuta Di Nozzole "Le Bruniche"

Chardonnay 11
2022 | TUSCANY

Sonoma-Cutrer "Russian River"

Chardonnay 16
2022 | SONOMA

Argiolas Costamolino Vermentino 11

2022 | SARDINIA

ROSSO

Ghibello Sangiovese 10

2020 | TUSCANY

Vicchiomaggio "San Jacopo"

Chianti Classico 12
2021 | TUSCANY

Brancaia Tre

(Sangiovese, Merlot, Cabernet) 16
2021 | TUSCANY

Via Castello 19 Castelli Romani Rosso

(Sangiovese Blend) 10
2017 | LAZIO

Masciarelli

Montepulciano D'abruzzo 11
2021 | ABRUZZO

Depaolo Pinot Noir 11

2021 | VENETO

Complicated Pinot Noir 14

2021 | MONTEREY

Duckhorn "Decoy" Merlot 14

2021 | CALIFORNIA

The Wines Of Francis Coppola

Cabernet Sauvignon 11
2021 | PASO ROBLES

Opici Wines "The Critic"

Cabernet Sauvignon 16
2022 | NAPA

Omen Red Blend

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

Santa Julia Reserva Malbec 10

2022 | MENDOZA

*We will tiramisu
when you leave*

ROSÉ

Elouan

Rosé 11
2022 | OREGON

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

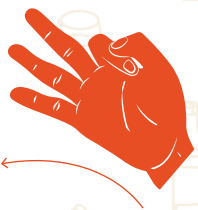
ONE CAN NOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT EATEN WELL



DIGITAL MENU



GOOD



IF I CATCH YOU!



UMMA-UMMA. UNDER THE TABLE



YOU S*** YOUR PANTS



LET'S GO



ALONE



NOT SO MUCH, NOT SO GOOD



WHAT THE HELL...?



BASTA! (ENOUGH!)



I DON'T CARE