

ITALIAN CICCETTI & TAPAS

OUR FRESHLY PREPARED TAPAS DISHES WILL BE BROUGHT TO YOUR TABLE, EITHER ALL TOGETHER OR INDIVIDUALLY DEPENDING ON YOUR ORDER. WE RECOMMEND SELECTING A VARIETY OF DISHES FOR YOUR TABLE TO SHARE AS A STARTER OR AS A MAIN, ACCOMPANIED WITH OUR DELICIOUS SIDES. ENJOY SOCIAL EATING AT ITS BEST!

NIBBLES

Marinated mixed olives V	£3.95
Sicilian green nocellare olives V	£3.95
Homous, zatziki & focaccia V	£4.95
Apertura trio V	£4.95
Toasted ciabatta bread Olive oil & balsamic Mixed olives	
Trio mezze V	£4.95
Sunblush tomatoes Feta cheese Artichokes (We recommend with toasted ciabatta bread)	

COLD TAPAS

Insalata gamberetti HT	£6.95
Fresh king prawns in marie-rose sauce with crispy lettuce, fresh apple, celery and grissini.	
Bruschetta trio V HT	£6.50
Tomato & red onion Ricotta & grilled vegetables mozzarella & sunblush tomato.	
Trio pesce HT	£6.95
White crab meat Smoked salmon marinated king prawns (We recommend with focaccia bread)	
Misto speciale HT	£6.95
Fresh seafood cocktail Anchovy fillets in paprika Fried fish ball & dip (We recommend with focaccia bread)	
Salmon affumicato HT	£6.95
Smoked salmon rolls filled with fresh prawns and creamy soft cheese with garlic and herb.	
Moda antipasto platter	
For 1 £7.95 For 2 £10.95	
A selection of the finest cured Italian meats with grilled and pickled vegetables, olives, sunblush tomatoes & gnocco fritti (crispy dough parcels)	
Moda cheese platter For 2 V	£8.95
Montasio (Cow's milk, creamy) Cacioricotta (Aged ricotta, soft) Caciocavallo (Aged mozzarella, medium), served with olives, sunblush tomatoes, balsamic onions and parella fritters (Crispy chickpea squares)	

HOT TAPAS

Funghi con aglio V HT	£6.50
Creamy button mushrooms cooked in white wine and fresh garlic. (We recommend with toasted ciabatta bread)	
Polpette picanti HT	£6.50
Moda's famous beef Italian meatballs in a spicy tomato sauce with mozzarella. (We recommend with toasted ciabatta bread)	
Calamari fritti HT	£6.50
Crispy salt & pepper crust squid with garlic mayo dip and fresh lemon.	
Costolette di maiale HT	£6.95
Tender pork ribs cooked to perfection in Moda's special BBQ sauce.	
Salsiccia pangolata HT	£6.50
Flavoursome panfried Spanish chorizo sausage made in La Rioja.	
Mozzarellinie V HT	£6.50
Deep fried mozzarella balls in breadcrumbs, served with a spicy tomato dip.	

HOT TAPAS CONTINUED

Funghi e pecorino V HT	£6.95
Melted goats cheese, spinach and mushrooms, served on toasted ciabatta bread with garlic, pesto and pine nuts.	
Formaggi fritti V HT	£6.50
Deep fried crumbed brie cheese, served with a delicious cranberry sauce.	
Crespolinno HT	£5.95
Fresh pizza dough rolled with mozzarella, chorizo sausage and chopped tomatoes, baked in the oven.	
Peri peri gamberi	£7.50
King prawns cooked in a peri peri sauce with tomato, garlic, onions, peppers, red wine and chilli. (We recommend with saffron rice)	
Amichevole cicchetti For 2	£11.95
A beautiful selection of Arancini (Rice balls with meat) Ascolano (Meat filled breaded olives) Pettole prezzemolo (Parmesan & parsley pralines) Fritelline (Red pepper & pecorino tempura) Fiori di zucca (Crispy courgette flowers)	
Pollo alla crema	£7.50
Succulent pieces of chicken breast cooked in a creamy white wine sauce with onions, mushrooms & garlic. (We recommend with saffron rice)	
Pollo cacciatore	£7.95
Succulent pieces of chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo, sunblush tomatoes and fresh chilli. (We recommend with saffron rice)	
Risotto funghi gorgonzola V HT	£6.45
Rice cooked with wild porcini mushrooms, white wine and garlic with melted gorgonzola cheese, fresh rocket and parmesan.	
Risotto frutti di mare HT	£6.95
Rice cooked with king prawns, mussels, salmon and calamari with white wine, cherry tomatoes, fresh herbs, chilli, cream and tomato.	
Lasagne al forno HT	£5.95
Layers of pasta, mince beef and tomato, topped with mozzarella cheese and baked in the oven.	
Cannelloni spinaci e ricotta V HT	£6.45
Pasta tubes filled with seasoned ricotta cheese and spinach, baked in the oven with tomato, mozzarella and parmesan cheese.	

MODA TAPAS SKEWERS

ALL OUR TAPAS SKEWERS ARE SERVED WITH FRESH SAFFRON RICE	
Pollo tapas	£7.95
Succulent garlic, lemon and herb chicken.	
Marinara tapas	£9.95
Freshly sourced salmon, tuna and king prawns with lemon, garlic & chilli.	
Agnello tapas	£8.95
Succulent pieces of lamb fillet marinated with shallots, lemon & oregano.	

CHILDREN SIZE MEALS ARE AVAILABLE ON PIZZA AND PASTA AT 1/2 PRICE. GLUTEN FREE PASTA AVAILABLE. **V** = SUITABLE FOR VEGETARIANS | **HT** = INCLUDED IN HAPPY TAPAS OFFER ON WEDNESDAY. ALL OUR PRODUCTS MAY CONTAIN NUTS OR NUT OIL. PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY FOOD INTOLERANCE'S OR FOOD ALLERGIES. SERVICE CHARGE NOT INCLUDED LEFT TO CUSTOMERS DISCRETION.

POLLO | CHICKEN

ALL SERVED WITH MIXED SEASONAL VEGETABLES EXCL POLLO VINO ROSSO	
Pollo alla crema	£14.95
Chicken breast cooked in a creamy white wine sauce with onions, mushrooms and garlic.	
Pollo vino rosso	£15.45
Chicken breast served with a reduced red wine sauce with shallots, diced pancetta, green pea puree and creamy parmesan mash.	
Pollo fontina	£15.95
Chicken breast filled with zucchini, melted fontina cheese & fresh thyme, wrapped with cured forest ham with cream, garlic & white wine sauce.	
Pollo mandorla <i>Signature Dish</i>	£15.95
Chicken breast filled with artichokes, roast almonds, spinach and parmesan cheese, served with a smooth & creamy honey mustard sauce.	
Pollo cacciatore	£14.95
Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sunblush tomatoes, red wine and fresh chillies.	
Pollo caprese	£15.45
Chicken breast stuffed with sunblush tomatoes, spinach and mozzarella, wrapped with cured forest ham, served with garlic, tomato & red wine sauce.	

CHARGRILLED STEAKS

ALL OUR STEAKS ARE AGED 10oz BEST CUT OF FILLET & COOKED TO PERFECTION, SERVED WITH MIXED SEASONAL VEGETABLES

Prime Fillet steak	£24.95
Choose your sauce	£1.50
Sorrentina (Tomato, red wine, chilli, peppers and sunblush tomatoes)	
Diane (Cream, mushrooms, red wine, French mustard and brandy)	
Dolcelatte (Italian blue cheese, cream and mushrooms)	
Pepe verde (French mustard, cream, brandy and mixed peppercorns)	
Rossini (Smooth paté, Madeira wine, truffle oil and toasted crouton)	

MODA CHARGRILLED SKEWERS

ALL OUR SKEWERS ARE SERVED WITH FRESH MEDITERRANEAN SALAD AND YOUR CHOICE OF SAFFRON RICE OR SEASONED FRIES

Pollo spiedino <i>Signature Dish</i>	£15.95
Succulent garlic, lemon and herb chicken.	
Marinara spiedino <i>Signature Dish</i>	£17.95
Freshly sourced salmon, tuna and king prawns with garlic, lemon and chilli.	
Filletto spiedino <i>Signature Dish</i>	£18.95
Cubes of succulent beef fillet marinated in red wine and steak seasoning.	
Agnello spiedino <i>Signature Dish</i>	£18.95
Succulent pieces of lamb fillet marinated with shallots, lemon and oregano.	

PESCE | FISH

Sambuca salmone	£17.95
Fresh salmon fillet and prawns cooked in sambuca, cream, tomato and sage sauce served with parmesan mash and crispy tempura prawns.	
Bacala con chorizo	£18.95
Roast cod fillet with chorizo sausage, cherry tomatoes, red peppers and fresh basil served with pan fried potatoes with smoked paprika.	
Ravioli lobster bisque	£16.95
Delicate lobster filled ravioli with prawns, served with smooth lobster bisque sauce, sautéed asparagus and red peppercorns.	
Branzino piccanti	£18.95
Pan fried sea bass fillets with fresh lemon, ginger, garlic and chilli, served with dressed mixed leaf salad and roast new potatoes.	

RISOTTO

Risotto frutti di mare	£13.95
Rice cooked with king prawns, mussels, salmon and calamari with white wine, cherry tomatoes, fresh herbs, chilli, cream and tomato.	
Risotto lombardo	£13.95
Rice cooked with chicken and chorizo sausage with tomato, fresh chilli, onions, peppers and peas with crispy parmesan.	

PIZZA

ALL OUR PIZZAS ARE HAND STRETCHED & STONE BAKED USING FRESH MATURED DOUGH, SERVED ON A THIN BASE WITH TOMATO & MOZZARELLA	
Margherita V	£10.45
Mozzarella, tomato and Italian herbs.	
Tropicana	£11.95
Tom roast ham, mushrooms and pineapple.	
Piccanti	£11.95
Pepperoni, fresh chilli, sunblush tomatoes and red onions.	
Marinara	£13.45
Fresh prawns, mussels, salmon, fresh chilli and calamari.	
Del pastore	£12.95
Chicken, goat's cheese, spinach, jalapenos and sunblush tomatoes.	
Vegetali V	£11.95
Mushrooms, red onions, mixed peppers, grilled courgette & cherry tomatoes.	
Della casa	£12.95
Minced beef, ham, pepperoni, chicken and salami.	
Salsiccia	£12.95
Chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.	
Moda Calzones (Folded pizza)	£12.95
DI CARNE Smoked ham, pepperoni and mushrooms topped with Bolognese sauce and mozzarella cheese.	
DI POLLO Chicken, mushrooms, spinach, garlic and mozzarella cheese topped with seasoned tomato sauce.	
DI VEGETALI V Mushrooms, onions, peppers, spinach and courgette topped with seasoned tomato sauce and mozzarella.	

PASTA

Spaghetti Bolognese	£10.95
Spaghetti with classic homemade Bolognese sauce.	
Lasagne al forno	£11.95
Layers of pasta, mince beef and tomato, topped with mozzarella cheese and baked in the oven.	
Penne carbonara	£12.95
Penne pasta with smoked bacon, mushrooms, green peas and parmesan cheese in cream and white wine sauce.	
Tortellini con salmone	£12.95
Ring shaped pasta stuffed with ricotta cheese and spinach in a light cream sauce with fennel seed and pesto and topped with fresh smoked salmon.	
Penne piccanti	£11.95
Penne pasta with pepperoni, fresh chilli, red onions, cherry tomatoes, garlic and tomato based sauce.	
Farfalle primavera V	£11.95
Pasta bows in a tomato sauce with grilled aubergines, garlic, onions, peppers sunblush tomatoes, pesto and fresh chillies.	
Linguini con gamberoni	£13.95
Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.	
Tagliatelle marinara	£14.95
Ribbons of pasta with fresh prawns, mussels, salmon and calamari cooked in white wine, garlic, chilli, tomato and cream.	
Farfalle della casa	£13.95
Pasta bows with diced chicken, pepperoni, Bolognese sauce, fresh chilli, mushrooms, cream, olives and fresh herbs.	
Tagliatelle pollo	£12.95
Ribbons of pasta with diced chicken breast, mushrooms, cream, tomato, white wine and garlic.	
Cannelloni spinaci e ricotta V	£12.95
Pasta tubes filled with seasoned ricotta cheese and spinach baked in the oven with tomato, mozzarella and parmesan cheese sauce.	
Spaghetti alla polpetta	£12.95
Spaghetti served with homemade Italian meatballs in a tomato based sauce with garlic and fresh parsley.	

Risotto funghi gorgonzola V	£12.95
Rice cooked with wild porcini mushrooms, white wine and garlic with melted Gorgonzola cheese, fresh rocket salad and parmesan shavings.	

WHITE

Chenin Blanc - South Africa £16.95

Fresh and aromatic with crisp acidity, finishing on a fruity note.

Small £4.95 - Large £5.95

Orvietto Amabile - Italy £17.95

A Smooth medium sweet wine, using a blend of traditional grapes to enhance the flavour.

Small £5.25 - Large £6.25

Pinot Grigio - Italy £18.95

A true Italian classic. This wine is slightly oaked and has an elegant finish.

Small £5.50 - Large £6.50

Zibibbo "Vitese" - Italy £18.95

Notes of white peach with soft floral aromatics and perfumed with a zesty citrus finish.

Small £5.50 - Large £6.50

Sauvignon Blanc - Fautline £19.95

Typical Marlborough notes of pea pods, gooseberry and asparagus with a fresh herbaceous flavour.

Small £5.75 - Large £6.75

Chardonnay Albizzia - Italy £21.95

A superior wine with Floral aromas and fruity scents of golden apples and melon with a zesty finish.

Small £5.95 - Large £6.95

Gavi Michele Chiarlo - Italy £26.95

Floral and fruity with notes of exotic fruits and white peach and finishing on a lemon peel finish.

Sauvignon Blanc - Saint Clair £29.95

An almost otherworldly intensity of fruit, with pungent aromas of gooseberry and passionfruit, with a steely dryness, herbaceous characters, underlying minerality and a long, lingering finish.

Small £7.75 - Large £9.95

ROSE

Bella Vie Zinfandel Rosé - Italy £17.95

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

Small £5.25 - Large £6.25

Pinot Grigio Rosé - Italy £18.95

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

Pinot Grigio sparkling Rosé £19.95

Delightful pale coloured sparkling rose showing strawberry fruit and a flavoursome finish.

HOUSE

Italian House White, Sollazzo £15.95

A superior medium dry white, soft and delightful with aromas of dried fruit.

Italian House Rosé, Sollazzo £15.95

Inviting soft pink colour with fresh strawberry fruit and a dry crisp finish.

Italian House Red, Sollazzo £15.95

A round and easy drinking medium red redolent of summer fruits.

Any House wine by the glass

Small glass 175ml £4.75 Large glass 250ml £5.75

RED

Shiraz - Australia £16.95

Aromas of gentle spice with a pleasant medium body of fresh berry fruit flavours.

Small £4.95 - Large £5.95

Merlot Sacchetto - Italy £17.95

Dry but fruity, medium bodied and refreshing red with a hint of green plums and spice.

Small £5.25 - Large £6.25

Malbec - Argentina £18.95

A wine full of the flavour of spice and fresh berries against a smokey background.

Small £5.50 - Large £6.50

Cabernet Sauvignon - Australia £19.95

A medium bodied and vivacious wine with ripe, brambly fruit and a fresh finish.

Small £5.75 - Large £6.75

Valpolicella Classico - Italy £21.95

Powerful and complex with aromas of morello cherry, almond and cinnamon. The palate unveils heady red fruit, musk, spices and vanilla.

Small £5.95 - Large £6.95

Montepulciano - Italy £24.95

A velvety and smooth wine with aromas of cherry and has a good structure on the palate.

Small £6.50 - Large £7.95

Faustino Rioja - Spain £28.95

Aged 36 months in wooden casks and a further 4 years in bottles. Warm ruby tones with a rich and complex palate and lingering finish.

Small £6.95 - Large £8.75

Barolo 'DOCG' - Italy £35.95

One of the great wines of Italy with great complexity and smoothness with beautiful tones of warming musk and spice.

Amarone - Italy £39.95

The most velvet of red wines, warm and smooth with an attractive dry aftertaste.

Brunello - Italy £49.95

The king of red wines, well balanced and matured in oak barrels for at least three years.

CHAMPAGNE | PROSECCO

Prosecco Valdobbiadene £24.95

A wonderful sparkling white from Antonini.

BY GLASS £6.50

Prosecco Spumante Rose £25.95

An outstanding sparkling rose from Veneto / Italy.

BY GLASS £6.75

House Champagne £34.95

Superior and carefully chosen with notes of ripe fruit.

Ferrari Maximum Brut £39.95

A full harmonious and velvety taste, dry elegant and well balanced.

Moet et Chandon £48.95

Seductive champagne from Chardonnay & Pinot Noir grapes.

Ferrari Rose £49.95

Fruity, dry and very harmonious with an elegant finish of black currant and sweet almonds.

Dom Perignon £190.00

World class fine vintage champagne.

Cristal £295.00

The ultimate cuvée de prestige, simply the best.

COCKTAILS

APPLE MARTINI £7.50

Sour apple vodka, vanilla vodka, amaretto liqueur, lime juice and cranberry juice served in a martini glass with crushed ice.

MODA BELLINI'S £7.95

Your choice of puree:

Peach | Strawberry | Raspberry | Passion fruit

Topped with sparkling Italian prosecco in a champagne glass.

MODA MOJITO £7.50

Bacardi, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice and dash of orange liqueur.

BOMBAY MOJITO £7.95

Bombay gin, cointreau, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice.

PURE STAR MARTINI £8.50

Passion fruit vodka, vanilla vodka, passion fruit puree, orange juice, sugar syrup and prosecco served in a martini glass.

FRANCESCA £7.50

Italian amaretto liqueur, malibu, grenadine and orange juice served in a cocktail glass with crushed ice.

ABSOLUT COSMOPOLITAN £7.95

Absolut citron vodka, cointreau, cranberry juice and lemon juice served in a martini glass with crushed ice and fresh lemon zest.

MANHATTAN DREAM £7.50

Whiskey, martini bianco and cranberry juice served in a cocktail glass with ice cubes and fresh orange.

APEROL SPRITZ £7.95

Italian aperol and prosecco served in a tall glass with ice cubes and fresh orange.

BELLO MARANELLO £7.50

Gin, sweet vermouth and campari served in a tumbler with ice cubes and orange slice.

BELLO SPUMANTE £8.50

Bello maranello cocktail topped with prosecco.

LYCHEE MARTINI £7.95

Vodka, martini bianco, lychee juice and strawberry puree served in a martini glass with crushed ice.

VANILLA ESPRESSO MARTINI £8.50

Vanilla vodka, Kahlua, espresso shot and sugar syrup served in a martini glass with crushed ice and coffee beans.

TEQUILA MOONRISE £7.95

Tequila, light rum, strawberry puree, lime juice and sugar syrup served in a tumbler with crushed ice.

NON - ALCOHOLIC COCKTAILS

PASSION FRUIT FIZZ £4.50

Passion fruit puree, lime juice & orange juice topped with soda served in a cocktail glass with crushed ice & fruit.

POPPING CANDY £4.50

Orange juice, cranberry juice, peach puree and lime juice served in a cocktail glass with crushed ice and separate popping candy.

VIRGIN RASPBERRY MOJITO £4.50

Raspberry puree, fresh mint, lime juice, sugar syrup and soda served in a tall glass with crushed ice.

★ OUR SPECIAL OFFERS ★

1/2 PRICE

**PIZZA & PASTA
ALL DAY SUNDAY**

**CHOOSE ANY PIZZA OR PASTA FROM
OUR A LA CARTE MENU**

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

20% OFF

ALL FOOD EVERY TUESDAY

**ANY ITEM FROM OUR A LA CARTE MENU &
ANY ITEM FROM OUR DESSERT MENU**

OFFER EXCLUDES DRINKS / COFFEE / TEA

OUR OFFER 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

EVERY WEDNESDAY

CHOOSE ANY 3 TAPAS DISHES FOR ONLY

★ £18 ★

ON SELECTED TAPAS DISHES ONLY MARKED HT

OUR OFFER 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.

**2-FOR-1
COCKTAILS**

EVERY FRIDAY | ALL NIGHT

BUY ANY TWO COCKTAILS AND GET THE LOWEST PRICE FREE

OFFER EXCLUDES NON - ALCOHOLIC COCKTAILS, DINE IN ONLY

OUR OFFER 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.

**★ WE DO ★
TAKEOUT**

1. CALL 2. ORDER 3. COLLECT

15% OFF ALL TAKEOUT

EVERYTHING AVAILABLE FROM OUR A LA CARTE MENU

VIEW AND DOWNLOAD OUR MENU ONLINE



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