

# AN EVENING OF MEDITERRANEAN ELEGANCE

"A refined celebration of romance, flavour and contemporary Mediterranean dining at Moda"

## PRIMI - STARTER

### Arancini al tartufo v

Crispy truffled mushroom risotto balls topped with a tomato reduction and shaved parmesan, served with a light parmesan cream.

### Salsiccia e halloumi

Flavoursome Spanish chorizo and Greek halloumi skewers, served with a refreshing tzatziki dip.

### Miele capra v

Melted goats cheese with organic honey, walnuts, sunblush tomatoes and toasted focaccia.

### Calamari fritti

Crispy salt & pepper crust squid with garlic mayo dip and fresh lemon.

### Polpette al tartufo

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

### Crespolino

Fresh pizza dough rolled with mozzarella, chorizo sausage and chopped tomatoes, baked in the oven.

*Valentine's 2026*

## SECONDI - MAIN

### Pollo cacciatora

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

### Sambuca salmone

Fresh salmon fillet and prawns in a sambuca, tomato and cream sauce with sage, served with parmesan mash & crispy tempura prawn.

### Pappardelle allo Stroganoff di Manzo

Tender beef fillet strips, sautéed wild mushrooms and shallots in a silky stroganoff cream, finished with parmesan and folded through wide ribbons of fresh pappardelle pasta.

### Linguini con gamberoni

Linguini with king prawns and smoked salmon in a silky white wine & cream sauce, with garlic, asparagus, cherry tomatoes and chilli.

### Salsiccia affumicata pizza

Stone baked pizza with chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.

### Lasagne al forno - Cannelloni spinaci V - Vegan lasagne

Choose from our classic homemade beef lasagne, ricotta and spinach cannelloni (V), or vegan lasagne.

## DOLCI - DESSERT

### Dolce abbraccio fondente - *Sharing platter for 2*

Indulge in the ultimate romantic treat with our "Dolce Abbraccio Fondente." A luxurious warm melted milk chocolate fondue, served with fresh strawberries and seasonal fruits, fluffy marshmallows, delicate macarons, indulgent chocolate brownie bites, and crisp coconut wafer rolls.

### Lotus biscoff cheesecake

Vanilla & Lotus Biscoff cheesecake covered with Biscoff spread & crumb, on a crunchy biscuit base, with Italian vanilla ice cream.

### 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 & 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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