

CHRISTMAS MENU 2026

PRIMI - STARTER

Calamari fritti

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

Zuppa di tartufo V

A delicious cream of mushroom soup with truffle oil, toasted croutons, grilled portabella, fresh thyme and focaccia bread.

Polpette Arrabbiata

Homemade Italian beef meatballs in a rich spicy arrabbiata sauce, finished with basil crème & served with focaccia bread.

Formaggi fritti V

Deep fried crumbed brie served with cranberry sauce, pesto and salad garnish.

Crespolinno

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

Pate di pollo

Chicken liver pate laced with whisky with caramelised onions, sweet moscato wine and toasted focaccia bread.

Bruschetta trio V

A trio of tomato & caramelised red onion, ricotta & grilled vegetable, mozzarella & sunblush tomato.

SECONDI - MAIN

Pollo Tartufo

Chicken breast served in a creamy white wine sauce with mixed mushrooms, garlic, parmesan cheese and truffle oil. (served with mix veg)

Pollo Toscana

Chicken breast in a creamy sun-dried tomato and garlic sauce with spinach, chilli, and Mediterranean herbs. (served with mix veg)

Linguini gamberoni

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

Arrosto di agnello

Slow roasted lamb shank with minted potato mash cooked in a reduced red wine sauce with garlic, rosemary and balsamic onions.

Lasagne al forno - Cannelloni spinaci V

Choose from our Classic home made Lasagna with Beef mince or ricotta cheese and spinach cannelloni as a vegetarian option.

Calzone di vegetali V

A delicious folded pizza filled with mushrooms, onions, peppers, spinach and courgette, topped with seasoned tomato and mozzarella.

Sambuca salmone

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

DOLCI - DESSERT

Nutella Cheesecake

A luxurious cheesecake made with Nutella chocolate and Oreo biscuit base, topped with toasted hazel nuts and Ferrero rocher.

Raspberry Meringue

Hand rolled crisp meringue roulade filled with Chantilly cream, raspberry sauce & fresh raspberries, served with Italian vanilla ice cream.

Profiteroles Scuro

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

Selezione gelato

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free and vegan dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative options.

Our Exquisite three course Christmas Party menu is available from the 1st to 24th December
At £36.95 per person alongside our A la carte menu.
We require a deposit of £10.00 per person and pre-order of menu choices.

BOOK NOW
CHRISTMAS 2026

www.modarestaurant.co.uk
FOLLOW US ON  

moda'