

## FOR THE TABLE

GORDAL OLIVES   £4  
marinated in sea salt & lemon rind

SHARING FOCACCIA BREAD £9  
garlic, rosemary & sea salt  

FRESH SOURDOUGH BREAD £4  
smoked sea salt butter, evoo, aged balsamic

# Modo

ITALIAN, OUR WAY

## L'ARROSTO DOMENICA

Our take on a traditional Sunday Roast - all served with rosemary roast potatoes, honied carrots, tenderstem broccoli, cauliflower cheese, yorkshire pudding & rich gravy


ROAST PORCHETTA £19

PAN ROASTED CHICKEN BREAST  £18

Available every Sunday, whilst stocks last

## ANTIPASTO | STARTERS


BRUSCHETTA   £7  
fresh bread, toasted and topped with either cherry tomato & basil -or- sautéed wild mushrooms


PATE DI POLLO  £8  
our chicken liver pate with sourdough toast & balsamic poached onions


MOZZARELLA FRITTI £8  
crispy fried mozzarella, rocket leaves & arrabbiata sauce, topped with grana padano


ZUPPA DEL GIORNO   £6  
our soup of the day, sourdough bread & smoked sea salt butter

LASAGNE FRITTI £9  
our lasagne, breaded and deep fried, served on san marzano tomato ragu with grana padano & crisp basil leaves

GAMBERI  £12  
king prawns, pan seared and finished with a garlic & chilli butter sauce



COZZE  £9  
fresh scottish mussels, cooked in either tomato & chilli -or- garlic, white wine & cream

Mo-DOUGH'S  £7  
homemade dough sticks, sea salted and served with a garlic & rosemary butter to dip


PROSCIUTTO  £10  
parma ham & buffalo mozzarella served with a salad of rocket leaves, sun-dried tomatoes and aged balsamic

PIATTO DI ANTIPASTO Serves 2-3  £17  
selection of cured meats, olives, sun-dried tomatoes, roasted red peppers, fresh buffalo mozzarella, rocket leaves & sourdough bread

## PASTA

PENNE ARRABBIATA   £11  
slow cooked san marzano tomato ragu with fresh chilli

PENNE POMODORO   £11  
slow cooked san marzano tomato ragu with fresh basil

SPAGHETTI CARBONARA NO.1  £13  
pan fried pancetta with a creamy garlic and parmesan sauce - the Scottish way

SPAGHETTI CARBONARA NO.2  £14  
pan fried pancetta with an egg yolk & parmesan sauce - the Italian way

SPAGHETTI BOLOGNESE  £13  
slow cooked tomato, beef & pork ragu

RIGATONI SALSICCIA £14  
Italian sausage in a sauce of san marzano tomatoes, onion & chilli with a touch of grana padano & cream



RIGATONI AMATRICIANA   £14  
pancetta sautéed with onion, garlic, chilli & white wine with san marzano tomato ragu

LASAGNE AL FORNO £12  
our bolognese sauce layered with fresh pasta sheets, bechamel sauce & plenty of grana padano cheese

TAGLIATELLE GAMBERONI  £17  
king prawns sautéed with garlic, chilli & white wine, finished with butter



TAGLIATELLE COZZE  £15  
fresh Scottish mussels cooked with san marzano tomatoes and chilli



## SOURDOUGH PIZZA


MARGHERITA   £12  
slow cooked san marzano tomato ragu, fior di latte mozzarella


SWEET & SPICY SALAME  £14  
slow cooked san marzano tomato ragu, fior di latte mozzarella, spicy salame & hot honey drizzle


PIZZA Modo  £14  
slow cooked san marzano tomato ragu, fior di latte mozzarella, italian fennel sausage, roast red peppers & fresh chilli

POLLO PICANTE   £14  
slow cooked san marzano tomato ragu, fior di latte mozzarella, roast pulled chicken breast, red onions & sriracha drizzle

MEDETERANIO   £13  
slow cooked san marzano tomato ragu, fior di latte mozzarella, roast red pepper, onion, mushroom & spinach

PROSCIUTTO  £16  
slow cooked san marzano tomato ragu, fior di latte mozzarella, parma ham, rocket leaves, grana padano & aged balsamic reduction

BIANCO VERDE  £14  
our sourdough pizza base with a garlic, white wine & cream sauce, charred tenderstem broccoli, spinach & fresh buffalo mozzarella

BIANCO MORTADELLA  £16  
our sourdough pizza base with a garlic, white wine & cream sauce baked and then topped with mortadella, roasted pistachios & fresh buffalo mozzarella

## RISOTTO

PULLED ROAST CHICKEN   £14  
with wild mushrooms

ITALIAN SAUSAGE & PRAWN £17  
with tomato & chilli

PANCETTA   £15  
with sundried tomato & spinach

## SIDES

GARLIC SOURDOUGH BREAD £4  
add mozzarella £1.00

SKIN ON FRIES £4

PARMESAN & ROSEMARY FRIES £5

OLIVE OIL MASHED POTATOES £4

ROCKET & PARMESAN SALAD £4

CHARRED TENDERSTEM £4

## CARNE | MEATS

### 225G SCOTCH FILLET STEAK £32

beef fillet served with lemon dressed  
rocket leaves, fries & choice of sauce  
— cracked black pepper & cream  
— red wine jus  
— wild mushroom, garlic & cream  
— add garlic butter king prawns £8.00

### TAGLIATTA DI MANZO £33

sliced beef fillet on a salad of rocket,  
parmesan & sun-dried tomato, finished  
with aged balsamic reduction

### SPEZZATINO DE MANZO £18

strips of beef fillet, sautéed with  
mushrooms and finished in a Drambuie  
cream sauce - served with rice or olive oil  
mashed potato

### POLLO ARROSTO £17

pan roasted chicken breast with your  
choice of sauce served with olive oil  
mashed potato or fries  
— cracked black pepper & cream  
— red wine jus  
— wild mushroom, garlic & cream

### POLLO PARMIGIANA £18

crispy breaded chicken breast topped with  
prosciutto & mozzarella, on san marzano  
tomato ragu with garlic & parmesan mash

### POLLO MILANESE £17

tenderised & breaded chicken breast  
topped with spaghetti pomodoro & lemon  
dressed rocket leaves

## PESCE | SEAFOOD

### GAMBERONI £19

king prawns, pan seared and finished with a  
garlic & chilli butter sauce, served with rice

### COZZE £14

fresh scottish mussels, cooked in either  
tomato & chilli -or- garlic, white wine &  
cream - served with sourdough bread

### CHEFS SEAFOOD SPECIAL £MP

this weeks creation from the market

## ALLERGEN INFORMATION



Gluten Free  
adaptable.  
Gluten Free  
pasta & pizza  
£1 surcharge.

While we take  
great care to  
manage allergens,  
we cannot  
guarantee the  
absence of cross-  
contamination.



Vegan/  
Dairy Free  
adaptable.

## DRINKS

### DRAUGHT LAGER

PERONI (PINT)	£6.50
PERONI (HALF PINT)	£3.50

### BOTTLES

PERONI GF	£4
PERONI 0%	£3.50
PACIFICO CLARA	£4
CIDER	£3.75
FLAVOURED CIDER	£3.75

### VODKA

SMIRNOFF	£3
GREY GOOSE	£3.90

### GIN

GORDONS	£3
GORDONS PINK	£3.50
MALFY FLAVOURS	£3.90
CORRA LINN (LANARK)	£4

### WHISKY

FAMOUS GROUSE	£3
SINGLE MALT	FROM £4
ASK SERVER FOR SELECTION	

### RUM

CAPTAIN MORGANS	£3
BACARDI	£3
KRAKEN DARK SPICED	£3.50

### LIQUORS

MARTELL	£3.20
DISSARONNO	£3
BAILEYS (50ML)	£4
FRANGELICO	£3.50
KAHLUA	£3.50

### MIXERS

FEVERTREE TONIC	£2.20
FEVERTREE LIGHT	£2.20
FEVERTREE GINGER BEER	£2.20

### SOFTS

COCA COLA	£2.70
DIET COKE	£2.50
COKE ZERO	£2.50
IRN BRU	£2.50
DIET IRN BRU	£2.50
SANPELLEGRINO LEMON	£2.50
SANPELLEGRINO ORANGE	£2.50
FEVERTREE LEMONADE	£2.20
FEVERTREE SODA WATER	£2.20
FRESH FRUIT JUICE	£1.90
-PINEAPPLE	
-ORANGE	
-APPLE	
-CRANBERRY	
STILL WATER (LARGE)	£4.50
SPARKLING WATER (LARGE)	£4.50
FRUIT SHOOT	£1.50

# MIDWEEK LUNCH

2 COURSES - £15.95

3 COURSES - £18.95

AVAILABLE MONDAY-FRIDAY  
12PM-3:45PM

# EARLY EVENING

2 COURSES - £17.95

3 COURSES - £21.95

AVAILABLE MONDAY-THURSDAY  
5PM-6:30PM