



ITALIAN-MEXICAN

Happy Hour

FRESH OYSTERS | GF | 22 for 6 • 43 for 12

Daily selection of locally sourced oysters, served with house-made mango mezcal mignonette and watermelon sorbet

FRITTURA DEL CARIBE | 20

Fried Monterey calamari, green beans and bell peppers in a coconut batter, topped with shaved fresh coconut, served with chipotle aioli

Mexitalia Street Bites

AZTEC CAESAR SALAD | GF | 13

Baby gem lettuce, creamy avocado, crispy polenta croutons, cotija cheese, pickled onions, and cayenne Caesar dressing

CAULIFLOWER AL PASTOR | GF/VG | 11

Roasted cauliflower marinated in a traditional al pastor sauce, served with grilled pineapple, and chives

STREET CORN ROMANO | GF/V | 11

Grilled corn ribs topped with house-made chipotle mayonnaise and Pecorino Romano

PARMIGIANA DI NOPALES | v | 19

Saffron rice croquettes filled with chorizo and melted fontina cheese served with roasted cherry tomatoes coulis sauce

AHI TUNA TOSTADAS ALLA SICILIANA | GF | 20

Crispy mini tortillas topped with ahi tuna tartare, Sicilian style caponata, and a drizzle of homemade balsamic glaze

TACOS AL PASTOR | 16

Tender Wagyu beef in soft tortillas, topped with gorgonzola cream, arugula, and pickled red onions

TACOS CAPESANTE E FUNGHI | 23

Seared scallops topped with sautéed wild mushrooms, crisp frisée, and chipotle aioli, served in soft tortillas

TACOS LOBSTER | 29

Succulent lobster, creamy avocado, crisp slaw, lime crema, fresh cilantro, all wrapped in a warm tortilla

BIRRIA LASAGNA | 24

Layers of tender birria beef, traditional lasagna pasta, tomato sauce, and creamy béchamel, all baked with mozzarella

MODÍ BURGER | 20

8oz black angus beef, roman tomatoes, crisp frisée, Chianti caramelized onions, chipotle aioli, mexican style fries

Pizzas

PIZZA REGINA MARGHERITA | v | 19

Classic Margherita pizza featuring San Marzano tomato sauce, fresh mozzarella, basil leaves

PIZZA DIABLA | 20

Spicy pizza topped with fresh mozzarella, spicy Mexican chorizo, jalapeños, and tomato sauce

PIZZA HUITLACOCHÉ | v | 21

A unique pizza topped with fresh mozzarella, huitlacoche, truffle-infused, roasted cherry tomatoes, and sweet corn

PIZZA AL PASTOR MEXICO CITY STYLE | 22

Traditional pizza topped with mozzarella, al pastor pork, pineapple sauce, roasted spring onions, and cilantro sauce

PIZZA CRUDO E CHILE POBLANO | 22

Fusion pizza with mozzarella, roasted poblano cream, San Daniele prosciutto, baby arugula, shaved parmesan cheese

PIZZA HOLBOX | 29

Gourmet pizza with San Marzano tomato sauce, topped with succulent lobster, garlic sauce, and fresh basil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.
Please inform us of any allergies, as not all ingredients are listed.
A 5.75% surcharge will be added to all food and beverage sales to assist with SF employer mandates
A 20% gratuity will be added to parties of 6 or more.

GF | GLUTEN-FREE • V | VEGETARIAN • VG | VEGAN

Executive Chef Marco Avila
Chef de Cuisine Jose Orozco

Modi

ITALIAN-MEXICAN

Classic Cocktails

MARGARITA CLASSICO | 13

Jose Cuervo tequila, agave syrup, lime juice

NEGRONI | 13

Gin, Campari, Vermouth rosso

JUNGLE BIRD | 13

Bacardi Gold, Campari, pineapple juice, lime

APEROL SPRITZ | 13

Aperol, prosecco, soda water

ESPRESSO MARTINI | 13

Ketel One vodka, coffee liqueur, fresh espresso

BOULEVARDIER | 13

Jim Bean, Campari, vermouth rosso

Beers

PERONI ITALIAN LAGER | 8

MODELO MEXICAN LAGER | 8

FORT POINT KSA KOLSH | 8

HENHOUSE IPA | 8

DOS EQUIS XX AMBER | 9

OROVEZA MEXICAN LAGER 16oz | 10

GALAXY GAZER HAZY IPA 16oz | 10

TOPO CHICO HARD SELTZER STRAWBERRY GUAVA | 9

PERONI NA ITALIAN LAGER 0.0% | 8

Soft Drinks

MEXICAN COKE | 6

MEXICAN SPRITE | 6

ITALIAN LEMON SODA | 5

ITALIAN ORGANE SODA | 5

DIET COKE | 4

GINGER ALE | 4

GINGER BEER | 5

ICED TEA | 5

TONIC | 4

SODA WATER | 4

STILL WATER | 7

SPARKLING WATER | 7

Signature Cocktails

MARGARITA PICCANTE | 15

Astral Blanco, Agave Syrup, Lime, Calabrian Pepper Tincture, Salt

DULCE VITA | 15

Yotobi Pina Mezcal, Passion Fruit, Aperol, Lime

SUEÑO DE AMALFI | 15

Tito's Vodka, Limoncello, Agave, Lime, Basil

SMOKE & MIRRORS | 15

Bulleit Rye, Simple Syrup, Orange Bitter, Cherry

AZTEC REVIVOR | 15

Gin Malfi Grapefruit, Elderflower, White Vermouth, Lemon Juice, Simple Syrup, Chocolate Bitters

EL CAPITAN | 15

Dark Rum, Disaronno Foam, Pineapple, Lime, Bitters

PALOMA IN ROSSO | 15

Don Julio Blanco, Prickly pear, Ramazzotti, Grape fruit, lime

Mocktails

PHONY NEGRONI | 10

A non-alcoholic Negroni wit bitter citrus notes

MEZCAL NEGRONI | 10

A non-alcoholic version of the Mezcal Negroni

ZESTY SIP | 10

Sid leap Agave, Staawberry pure', Citrus

LIMONCELLO SPRITZ | 10

Limoncello 0.0% alcohol, Prosecco 0.0% alcohol, Soda water

Sparkling

PROSECCO DOC, RIVA DEI FRATI | 10

Red

SANGIOVESE, L'ARCO | 10

SUPER TUSCAN, RICASOLI | 10

White

PINOT GRIGIO, RONC LRIS | 10

SAUVIGNON BLANC, ANGELINE | 10