



ITALIAN-MEXICAN

From The Sea

FRESH OYSTERS | GF | 6 for **24** • 12 for **45**
Locally sourced oysters with seasonal tropical fruit mignonette and watermelon granita

CEVICHE AL BASILICO | GF | **26**
Shrimp, octopus, and red snapper in aguachile verde with basil, capers, olives, and olive oil, served with taro root chips

AHI TUNA TOSTADAS ALLA SICILIANA | GF | **24**
Crispy mini tortillas topped with ahi tuna tartare, Sicilian-style caponata, and a drizzle of homemade balsamic glaze

For the Table

CHIPS & BASIL GUACAMOLE | V | **10**
Freshly warmed, house-made corn chips, served with our signature basil guacamole, topped with parmesan cheese

HOMEMADE FOCACCIA WITH CORN BUTTER | V | **8**
Freshly baked focaccia served with creamy corn butter

CAULIFLOWER AL PASTOR | GF/VG | **16**
Roasted cauliflower marinated in a traditional al pastor sauce, served with grilled pineapple, and chives

PARMIGIANA DI NOPALES | V | **22**
A unique Mexican-Italian fusion featuring tender fried nopales with fresh heirloom tomatoes, melted smoked scamorza, parmigiano, and fresh basil

BEEF TARTARE CON UOVO FRITTO | **25**
Finely chopped filet mignon tartare, with chile poblano sauce, topped with a crispy fried egg yolk, served with crispy plantain chips

PULPO TAMARINDO | GF | **25**
Grilled Spanish octopus, topped with a fresh tamarind sauce, served with purple potato purée, Mediterranean farro, and crispy polenta

FRITTURA DEL CARIBE | **24**
Fried Monterey calamari, green beans and bell peppers in coconut butter, topped with shaved fresh coconut and served with chipotle aioli

GF | GLUTEN-FREE
V | VEGETARIAN
VG | VEGAN

FiDi Fast & Fresh

AZTEC CAESAR SALAD | GF | **16**
Baby gem lettuce, creamy avocado, crispy polenta croutons, cotija cheese, pickled onions, and cayenne Caesar dressing

FIESTA JÍCAMA SALAD | GF/V | **16**
Refreshing fusion salad with coleslaw, jícama, pineapple, and cherry tomatoes, in a homemade cilantro-lime Greek yogurt

ENSALADA PRIMAVERA ITAL-MEX | GF/V | **15**
Spring greens, roasted beets, creamy goat cheese, cherry tomatoes, and sweet roasted walnuts, all tossed in an Italian honey-lime dressing

MEDITERRANEAN MEXICAN BOWL | GF/V | **16**
Choice of Mexican-style rice or Mediterranean farro, Roma lettuce, black beans, corn, purple cabbage, pico de gallo, cherry tomatoes, guacamole, and queso fresco, finished with a zesty lime-cilantro vinaigrette

BURRITO ALLA MEXITALIA | **15**
A fusion of Italian & Mexican flavors, featuring your choice of protein, wrapped in a warm tortilla with Mexican rice, black beans, tomatoes pico de gallo, lettuce

TACOS MODI (GF TORTILLAS AVAILABLE)
Each order includes 2 tacos, onions, cilantro, avocado mousse
• Carne Asada | **15**
• Al Pastor | **15**
• Panko crusted coconut shrimp | **16**

MODÍ BURGER | **24**
8oz black angus beef, Roma tomatoes, crisp frisée, Chianti caramelized onions, chipotle aioli, Mexican style fries

FOCACCIA PROSCIUTTO CRUDO | **20**
A warm focaccia filled with prosciutto crudo, fresh mozzarella, sliced avocado, roasted red peppers, chipotle aioli, and arugula

+ ADD PROTEIN TO SALAD, BOWL, BURRITO
GRILLED MARINATED CHICKEN +\$5
PORK AL PASTOR +\$5
GRILLED MARINATED CARNE ASADA +\$6
PRAWNS AL MOJO DE AJO +\$6
AHI TUNA +\$8
LOBSTER MEAT +\$15

Mains

BIRRIA LASAGNA | **28**
Layers of tender birria beef, traditional lasagna pasta, rich tomato sauce, and creamy béchamel, all baked with mozzarella to golden perfection

SPAGHETTI CHORIZO AND CLAMS | **32**
Squid ink black spaghetti served with fresh clams, spicy chorizo, and parsley, tossed in a garlic Prosecco wine sauce, and topped with Mediterranean breadcrumbs

RAVIOLI ELOTE E FUNGHI SELVATICI | V | **27**
Handmade ravioli filled with sweet corn and ricotta, served in a butter and sage sauce, topped with sautéed wild mushrooms, finished with balsamic & queso fresco

LEMON CHICKEN ALLE ERBE | GF | **34**
Herb-marinated organic chicken from Mary's Farm, grilled with sage, rosemary, lemon, garlic, and morita chile. Served with thyme-lime Calabrian chili dressing, roasted potatoes, corn ribs with queso fresco

BRANZINO ACHIOTE PESTO FUSION | GF | **38**
Butterflied grilled branzino, half marinated with achiote and half with arugula pesto, served alongside roasted potatoes and grilled nopales, offering a perfect balance of Italian and Mexican flavors every bite

BLACK BAVETTE STEAK & MEZCAL | GF | **42**
Tender Bavette steak marinated in recado negro, finished with mezcal butter and toasted sesame seeds, served with polenta infused with Taleggio cheese, and grilled Treviso-style endive

Pizzas

PIZZA REGINA MARGHERITA | V | **22**
Classic Margherita pizza featuring San Marzano tomato sauce, fresh mozzarella, basil leaves

PIZZA DIABLA | **24**
Spicy pizza topped with fresh mozzarella, spicy Mexican chorizo, jalapeños, and tomato sauce

PIZZA PROSCIUTTO E FUNGHI | **24**
Tomato sauce, mozzarella, prosciutto cotto, and sautéed wild mushrooms, baked to perfection in a wood-fired oven

PIZZA CAPRICCIOSA | **24**
Tomato sauce, mozzarella, ham, mushrooms, artichokes, and black olives, baked to perfection in a wood-fired oven

PIZZA AL PASTOR MEXICO CITY STYLE | **26**
Traditional pizza topped with mozzarella, al pastor pork, pineapple sauce, roasted cebollita (spring onions), and cilantro sauce

PIZZA CRUDO E CHILE POBLANO | **26**
Fusion pizza topped with Grande mozzarella, roasted poblano crema, San Daniele prosciutto, and fresh arugula

PIZZA HUITLACOCHÉ | V | **25**
A unique pizza topped with fresh mozzarella, huitlacoche mushrooms, roasted cherry tomatoes, and sweet corn, truffle infused

PIZZA HOLBOX | **32**
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.

Executive Chef Marco Avila
Chef de Cuisine Jose Orozco