

# Modi

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 granita

**FRITTURA DEL CARIBE** | 18  
Fried Monterey calamari, green beans and bell peppers in a coconut batter, topped with shaved fresh coconut and served with chipotle aioli

## Mexitalia Street Bites

**CAULIFLOWER AL PASTOR** | GF/VG | 11  
Roasted cauliflower marinated in a traditional al pastor sauce, served with grilled pineapple, red onion, and chives

**AZTEC CAESAR SALAD** | GF/V | 12  
Baby gem lettuce, creamy avocado, crispy polenta croutons, cotija cheese, and cayenne Caesar dressing

**TROMPITOS AL PASTOR** | GF | 12  
Tender pork al pastor skewers, cilantro and onions served with pineapple spicy sauce. Each order includes 3 skewers

**STREET CORN ROMANO** | GF/V | 11  
Grilled corn ribs topped with house-made chipotle mayonnaise and Pecorino Romano.

**ARANCINI ALLA MEXICANA** | 12  
Saffron rice croquettes filled with chorizo and melted fontina cheese served with roasted cherry tomatoes coulis sauce

**TACOS WAGYU CON CREMA DI GORGONZOLA** | 21  
Tender Wagyu beef in soft tortillas, topped with gorgonzola cream, arugula, and pickled red onions.

**TACOS CAPESANTE E FUNGHI** | 16  
Seared scallops topped with sautéed wild mushrooms, crisp frisée, and chipotle aioli, served in soft tortillas

**TACOS LOBSTER** | 27  
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** | 18  
8oz black angus beef, roman tomatoes, crisp frisée, Chianti caramelized onions, chipotle aioli, mexican style fries.

## Pizzas

**PIZZA REGINA MARGHERITA** | v | 17  
Classic Margherita pizza featuring San Marzano tomato sauce, fresh mozzarella, basil leaves

**PIZZA DIABLA** | 20  
Spicy pizza topped with Grande mozzarella, spicy Mexican chorizo, jalapeños, and a spicy tomato sauce

**PIZZA HUITLACOCHÉ** | v | 23  
A unique pizza topped with fresh mozzarella, huitlacoche (Mexican truffle), roasted cherry tomatoes, and sweet corn

**PIZZA AL PASTOR MEXICO CITY STYLE** | 22  
Traditional pizza topped with mozzarella, al pastor pork, pineapple sauce, roasted cebollita and cilantro sauce

**PIZZA PROSCIUTTO E CHILE POBLANO** | 22  
Fusion pizza topped with Grande mozzarella, roasted poblano crema, San Daniele prosciutto, and fresh arugula

**PIZZA HOLBOX** | 32  
Gourmet pizza topped with tender octopus, lobster, garlic sauce, fresh mozzarella, and tomato sauce

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 4% surcharge will be added to all food and beverage sales to assist with SF employer mandates

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

executive Chef Marco Avila  
Chef de cuisine Jose Orozco