

For the Table

Modi

ITALIAN-MEXICAN

From The Sea

FRESH OYSTERS | GF | 24 for 6 • 45 for 12

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

MEDITERRANEAN CEVICHE MIXTO | GF | 24

A fusion of Italian, Mexican, and Caribbean flavors with local red snapper, octopus, and shrimp in citrus marinade, Mediterranean herbs, roasted cherry tomato coulis, red onion, caper berries, jalapeños, fennel, blackberries, olives, and cilantro

HOMEMADE FOCACCIA WITH AVOCADO BUTTER | V | 8

Freshly baked focaccia served with creamy avocado butter, accompanied by a side of Italian breadstick

CAULIFLOWER AL PASTOR | GF/VG | 15

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

PARMIGIANA DI NOPALES | GF/V | 20

A unique Mexican-Italian fusion featuring tender grilled nopales layered with fresh roma tomato, melted mozzarella, Parmigiano Reggiano, and fresh basil

TARTARE CON UOVO FRITTO | GF | 22

Finely chopped beef tartare, topped with a crispy fried egg yolk and served by a rich chile poblano sauce

AHI TUNA TOSTADAS ALLA SICILIANA | 22

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

PULPO TAMARINDO | GF | 22

Grilled Spanish octopus served with saffron leek potato purée, sautéed bel pepper and borlotti beans, topped with a fresh tamarind sauce

FRITTURA DEL CARIBE | 22

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

GF | GLUTEN-FREE
V | VEGETARIAN
VG | VEGAN

FiDi Fast & Fresh

AZTEC CAESAR SALAD | GF/V | 13

A unique twist on the classic Caesar salad featuring fresh baby gem lettuce, creamy avocado, crispy polenta croutons, crumbled cotija cheese, and a spicy cayenne-infused Caesar dressing

FIESTA JÍCAMA SALAD | GF/V | 14

Refreshing fusion salad with coleslaw, jícama, pineapple, and cherry tomatoes, tossed in a homemade cilantro-lime Greek yogurt dressing

ENSALADA PRIMAVERA ITAL-MEX | GF/V | 14

A vibrant mix of spring greens, roasted beets, creamy goat cheese, onions, cherry tomatoes, and sweet roasted walnuts, all tossed in an Italian honey-lime dressing

ARROZ MEXICANO BOWL | GF/V | 15

A flavorful bowl of Mexican-style rice, romaine lettuce, black beans, corn, purple cabbage, pico de gallo, cherry tomatoes, guacamole, and cotija cheese, finished with a zesty lime-cilantro vinaigrette

FARRO MEDITERRANEO BOWL | V | 15

A wholesome bowl featuring hearty farro, romaine lettuce, black beans, corn, purple cabbage, pico de gallo, cherry tomatoes, guacamole, and cotija cheese, finished with a zesty lime-cilantro vinaigrette

BURRITO ALLA MEXITALIA | 14

A fusion of Italian & Mexican flavors, featuring your choice of protein wrapped in a warm tortilla with Mexican rice, black beans, heirloom tomato pico de gallo, Gorgonzola dolce sauce, avocado mousse, and fresh romaine lettuce

TACOS MODI (2 TACOS)

Each order includes a coleslaw salad, onions, and cilantro. Choose from:

- CARNE ASADA | 14
- AL PASTOR | 14
- CAMARONES AL MOJO DE AJO | 16

MODÍ BURGER | 20

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

FOCACCIA PROSCIUTTO CRUDO | 19

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 +\$4
- PORK AL PASTOR +\$5
- GRILLED MARINATED CARNE ASADA +\$5
- PRAWNS AL MOJO DE AJO +\$6
- AHI TUNA +\$8
- LOBSTER MEAT +\$15

Mains

BIRRIA LASAGNA | 27

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 | 30

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 | 26

Handmade ravioli filled with sweet corn and ricotta, served in a butter, sage, and lime zest sauce, topped with sautéed wild mushrooms, finished with Giuseppe Giusti balsamic, crispy sage, and microgreens

GRILLED ORGANIC CHICKEN ALLE ERBE | GF | 30

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, and lime pesto corn ribs topped 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 | 40

Tender Bavette steak marinated in recado negro, finished with mezcalt butter and toasted sesame seeds, served with grilled Treviso radicchio and grilled polenta infused with Taleggio cheese

Pizzas

PIZZA REGINA MARGHERITA | V | 20

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

PIZZA DIABLA | 24

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

PIZZA PROSCIUTTO E FUNGHI | 22

Tomato sauce, mozzarella, prosciutto cotto, and sautéed wild mushrooms, baked to perfection in a wood-fired oven

PIZZA CAPRICCIOSA | 22

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 onion), 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 (Mexican truffle), roasted cherry tomatoes, and sweet corn

PIZZA HOLBOX | 34

Gourmet pizza topped with tender octopus, succulent lobster, garlic sauce, Grande mozzarella, and Strianese 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

executive Chef Marco Avila
Chef de cuisine Jose Orozco