

Modi

ITALIAN-MEXICAN

Valentine's Dinner

Appetizers

INSALATA DI BARBABIETOLE | GF/V | 20

Mix of baby greens, red and golden beets, orange, goat chees and toasted pepitas, orange-balsamic vinaigrette dressing

FRESH OYSTERS | GF | 26 for 6 • 48 for 12

Locally sourced oysters with mango mezcal mignonette and watermelon granita

MEDITERRANEAN CEVICHE MIXTO | GF | 26

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

CUPID CARPACCIO | GF | 25

Black Angus beef carpaccio, served with a creamy cilantro aioli and topped with shaved 24-month Parmigiano-Reggiano

HALIBUT INNAMORATO | 25

Fresh Halibut crudo paired with seasonal exotic fruits, finished with a sprinkle of Etna red wine salt

PULPO TAMARINDO | GF | 24

Grilled Spanish octopus with saffron leek potato purée, bel pepper, borlotti beans, topped with tamarind sauce

QUESO FUNDIDO | V | 28

A rich Mexican cheese fondue blended with sauteed local wild mushrooms and topped with fresh black truffle

CAULIFLOWER AL PASTOR | GF/VG | 17

Roasted cauliflower marinated in a traditional al pastor sauces, served with grilled pineapple, red onions and chive

Entree

BIRRIA LASAGNA | 29

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

TAGLIOLINI ALL'ARAGOSTA | 52

Fresh tagliolini pasta served with half lobster in a rich, flavorful champagne sauce, finished with a touch of lime zest

RAVIOLI ELOTE & TARTUFO | V | 38

Ravioli filled with sweet corn and ricotta, served in a butter and sage sauce, topped with sautéed wild mushrooms, finished with balsamic, queso fresco, and fresh truffle

RISOTTO MI AMOR | V | 34

Risotto with earthy porcini mushrooms, melted fontina cheese, and a touch of epazote

BLACK NEW YORK STEAK & TRUFFLE | GF | 62

Marinated in smoky recado negro, sauteed portobello mushrooms, and finished with shaved black truffle

BRANZINO ACHIOTE PESTO FUSION | GF | 40

Butterflied gilled Mediterranean branzino, half marinated with achiote and half with arugula pesto, served alongside roasted potatoes and grilled nopales

Pizza

PIZZA HUITLACOCHÉ & TARTUFO | V | 36

A unique pizza fresh mozzarella based, huitlacoche (Mexican truffle), roasted cherry tomatoes, sweet corn topped with fresh truffle

PIZZA HOLBOX | 36

Gourmet pizza topped with tender octopus, succulent lobster, garlic sauce, fresh mozzarella, and San Marzano tomato sauce

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

Vegan option available upon request