



Simply translated...it's Italian for "Modern." Moderna is traditional for elevated Italian in everything we do...from making artisan bread and dough balls from our proprietary dough to scratch pasta and sauces made daily. We bake our pizza in the largest onsite Marra Forni Vesuvius oven ever built in Texas. We call it "Texas Gold." Our dough is a meticulous blend of Type 0 Flour and Texas Heritage Grains, and we bake it in our Heritage Post-Neapolitan Style. Italian Margaritas and the Italian forward, but not complicated wine list round out the experience known as "MODERNA."



SMALL PLATES

- ARANCINI** arborio risotto, fontina, roasted garlic, fire-roasted tomato sauce, Parmigiano-Reggiano 17
- MEATBALLS DELLA NONNA** slow-cooked meatballs, marinara sauce, whipped ricotta, Parmigiano-Reggiano 18
- FRITTO MISTO** tender calamari, shrimp, crispy red onion peels, cherry peppers, marinara sauce 19
- SAUSAGE + PEPPERS** spicy Italian sausage, fire-roasted sweet peppers, fresh garlic, white wine, Sicilan oregano 14
- FIRE KISSED OLIVES** assorted whole Italian olives, orange, lemon, roasted garlic, fennel, thyme, rosemary, aged balsamic vinegar 12
- BURRATA CAPRESE** imported burrata, fire-roasted vine tomatoes, pesto Genovese, Parmigiano-Reggiano 19
- FIRE BAKED CLAMS** littleneck clams, citrus breadcrumbs, applewood smoked bacon, fresh garlic, Pecorino Romano 18
- SCARPETTA** housemade rustic bread, Italian and tomato focaccia, slow-cooked marinara sauce, salmoriglio, prosciutto butter 8

ANTIPASTO

- SMALL BOARD** two meats, two cheeses, house made rustic bread 19
- LARGE BOARD** prosciutto, Calabrese hot soppressata, imported mortadella, Molinari Coppa, Parmigiano-Reggiano, aged "red waxed" fontina, imported sharp provolone, pecorino tartufota, marinated olives, confit heirloom tomatoes, fig and pear mostarda, bread 36

SALADS & SOUPS

- Add grilled chicken 10 Add shrimp 12 Add filet medallions 16 Add salmon 14
- PANZANELLA** heirloom tomatoes, roasted red onion, English cucumber, mozzarella di bufala, fresh basil, charred bread, balsamic vinaigrette 18
 - ROASTED BEETS + CITRUS** golden and red roasted beets, Valencia orange, whipped ricotta, arugula, toasted hazelnuts, Partanna orange agrumato 16
 - FILI DI VERDE** shaved zucchini, garlic confit, toasted pinenuts, fresh basil, 18 year aged white balsamic, Partanna lemon agrumato, Parmigiano-Reggiano 16
 - CONTADINO** fresh crisp head lettuce and spring mix, English cucumber, roasted red peppers, roasted red onions, marinated olives, shaved Parmigiano-Reggiano, balsamic vinaigrette small 12 large 18
 - CAPRESE** heirloom tomato, fior di latte, fresh basil, Partanna extra virgin olive oil, aged balsamic vinegar 19
 - CAESAR** crispy romaine lettuce, caesar dressing, charred bread, Parmigiano-Reggiano, lemon *anchovies available upon request small 12 large 18
 - ZUPPA DEL GIORNO** 8 Cup 13 Bowl



ENTREE

- WILD BOAR RAGU + POLENTA** Slow-cooked wild boar ragu, imported stone ground polenta, Locatelli Romano, Partanna extra virgin olive oil 38
- CHICKEN PARM** parmesan crusted chicken breast, fresh spaghetti pasta, slow-cooked marinara sauce, mozzarella, basil, Parmigiano-Reggiano 34
- EGGPLANT PARM** parmesan crusted eggplant, fresh spaghetti pasta, slow-cooked marinara sauce, mozzarella, basil, Parmigiano-Reggiano 28
- CHICKEN BALSAMICO** boneless chicken breast, heirloom cherry tomatoes, Kalamata olives, feta cheese, sautéed spinach and lacinato, balsamic reduction 32
- SALMONE E SPINACI** pan-seared fresh salmon fillet, lemon butter white wine sauce, charred cauliflower puree, sautéed spinach and lacinato 35
- VEAL MILANESE** pan-fried bone-in veal chop, arugula, heirloom cherry tomatoes, shaved Parmigiano-Reggiano, Partanna lemon agrumato oil 58
- BEEF MEDALLIONS** beef tenderloin, beef demi-glace sauce, crispy smashed potatoes, roasted peppers, fresh herbs, balsamic reduction 52
- OSSO BUCO + RISOTTO** slow-cooked veal shank, veal demi-glace sauce, fresh herbs, risotto Milanese, Parmigiano-Reggiano, gremolata 57



CONTORNI

- CRISPY SMASHED POTATOES** roasted Yukon gold potatoes, garlic, Fresno chilies, fresh herbs, Parmigiano-Reggiano, Calabrian chili aioli 12
- CHARRED BROCCOLINI** tender broccolini, Calabrian chili flakes, Partanna lemon agrumato 12
- FAGIOLINI ALLA ROMANA** fresh Romano beans, Italian whole peeled tomatoes, white wine, garlic, lemon zest, Partanna extra virgin olive oil 13
- CAPONATA MODERNA** pan-fried eggplant, heirloom cherry tomatoes, roasted onion, roasted red peppers, garlic, white wine, Calabrian chili flakes, Partanna extra virgin olive oil, Sicilian oregano 13
- CRISPY BRUSSEL SPROUTS** crispy fried brussel sprouts, saba grape must reduction, honey, Parmigiano-Reggiano 13

PIZZA

- 1889 MARGHERITA** San Marzano tomato sauce, fior di latte, basil, Parmigiano-Reggiano, Partanna extra virgin olive oil 19
- PROSCIUTTO + ARUGULA** fior di latte, heirloom cherry tomatoes, basil, Prosciutto di Parma, arugula, Partanna lemon agromato, Parmigiano-Reggiano 21
- FORAGED MUSHROOM + TRUFFLE** locally cultivated craft mushrooms, fontina, fior di latte, fresh thyme, truffle oil 20
- HELL'S KITCHEN** San Marzano tomato sauce, fior di latte, Italian sausage, pickled cherry peppers, roasted red onion, Calabrian oregano, Parmigiano-Reggiano 20
- VODKA + BURRATA** creamy vodka sauce, fior di latte, house made stracciatella, Calabrian chili flakes, crispy prosciutto 21
- SPICY SWEET CORN** Calabrian chili cream sauce, fire-roasted sweet corn, fior di latte, pancetta, lemon ricotta, artisan hot honey, basil 20
- DIAVOLA** San Marzano tomato sauce, smoked mozzarella, fior di latte, imported soppressata, basil, Calabrian chili flakes, Parmigiano-Reggiano 21
- MANGIA CARNE** San Marzano tomato sauce, fior di latte, Nonna's meatballs, pepperoni, Italian sausage, basil, Parmigiano-Reggiano 22
- HARVEST** fire-roasted delicata squash, fior di latte, soppressata, Fresno chilies, artisan hot honey, toasted pumpkin seeds 20
- CLASSIC** San Marzano tomato sauce, mozzarella, Parmigiano-Reggiano 16
 - add sausage 4
 - add pepperoni 4
 - *add Gluten-Free Crust 5

PASTA

- TAGLIATELLE ALLA RUOTA** hand cut tagliatelle pasta, crema di parmigiano, Grana Padano, brandy, lemon zest *prepared tableside 34
- PAPPARDELLE ALLA BOLOGNESE** hand cut pappardelle pasta, Bolognese meat sauce, crema di parmigiano, Locatelli Romano 28
- RIGATONI ALLA VODKA** fresh rigatoni pasta, creamy vodka sauce, mascarpone, Calabrian chili flakes, Parmigiano-Reggiano, crispy pancetta 27
- LINGUINE FRUTTA DI MARE** fresh linguine pasta, shrimp, littleneck clams, calamari, white wine, garlic, Partanna lemon agrumato, Italian parsley, lemon 38
- CACIO E PEPE** fresh spaghetti pasta, Sarawak black pepper, Locatelli Romano 24
- CASARECCE ALLA NORMA** fresh casarecce pasta, fire-roasted tomato sauce, pan fried eggplant, garlic, Calabrian chili flakes, ricotta salata 27
- THE FAMOUS 20 LAYER "LASAGNA MODERNA"** fresh lasagna pasta, slow-cooked Bolognese meat sauce, creamy bechamel sauce, smoked mozzarella, Locatelli Romano 35