



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 Italian 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
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

ANTIPASTO

SMALL BOARD	two meats, two cheeses, house made rustic bread	19
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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 upon request)	small 12 large 18
ZUPPA DEL GIORNO		cup 8 bowl 13

BACIATA SANDWICH COMBO

Served with your choice of a cup of soup or side salad (Caesar or Contadino)

1/2 MORTADELLA + BURRATA	Thin sliced imported Mortadella, house made stracciatella, pistachio, arugula	16
1/2 HEIRLOOM TOMATO + FIOR DI LATTE	Sliced heirloom tomato, imported fior di latte, basil, arugula, aged balsamic	17
1/2 SPICY CALABRESE	Calabrese hot soppressata, salami, smoked mozzarella, pickled cherry peppers, roasted red onion, arugula, Calabrian chili cream drizzle	16

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PASTA LUNCH COMBO

Served with your choice of a cup of soup or side salad (Caesar or Contadino)

RIGATONI ALLA VODKA	fresh rigatoni pasta, creamy vodka sauce, mascarpone, Calabrian chili flakes, Parmigiano-Reggiano, crispy pancetta	18
SPAGHETTI DELLA NONNA	fresh spaghetti pasta, slow-cooked marinara sauce, meatballs della nonna, Parmigiano-Reggiano	16
CACIO E PEPE	fresh spaghetti pasta, Sarawak black pepper, Locatelli Romano	16
CASARECCE ALLA NORMA	Fresh casarecce pasta, fire-roasted tomato sauce, pan-fried eggplant, garlic, Calabrian chili flakes, ricotta salata	16

PIZZA add Gluten-Free Crust 5

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 agrumato, 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, Parmigiano-Reggiano	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	

ENTREE

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, sauteed spinach and lacinato, balsamic reduction	32
SALMONE E SPINACI	pan-seared fresh salmon fillet, lemon butter white wine sauce, charred cauliflower puree, sauteed spinach and lacinato	35