



Simply translated...it's Italian for "Modern." Moderna is traditional, 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, marinara, Parmigiano-Reggiano **18**
- **MEATBALLS DELLA NONNA** slow-cooked meatballs, marinara sauce, whipped ricotta, Parmigiano-Reggiano **19**
- **FRITTO MISTO** tender calamari, shrimp, crispy red onion peels, cherry peppers, lemons, marinara sauce **20**
- **SAUSAGE + PEPPERS** spicy Italian sausage, fire-roasted sweet peppers, onions, fresh garlic, white wine, Sicilian oregano **15**
- **FIRE KISSED OLIVES** assorted whole Italian olives, orange/lemon zest, roasted garlic, fennel, thyme, rosemary, aged balsamic vinegar **12**
- **BURRATA CAPRESE** imported burrata, medley of heirloom tomatoes, pesto Genovese, Parmigiano-Reggiano **20**
- **COZZE ROSATA** Fresh PEI mussels in a light white wine and tomato broth **22**
- **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 **21**
- **PROSCIUTTO TREE** 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 **38**

## SALADS & SOUPS

Add grilled chicken **10** Add shrimp **12** Add filet medallions **16** Add salmon **14**

- **PANZANELLA** heirloom tomatoes, roasted red onion, English cucumber, fresh basil, stracciatella, charred bread, balsamic vinaigrette **18**
- **ROASTED BEETS + CITRUS** golden and red roasted beets, Valencia orange, whipped ricotta, arugula, toasted hazelnuts, Partanna orange agrumato **17**
- **FILI DI VERDE** shaved zucchini, garlic confit, toasted pinenuts, fresh basil, 18 year aged white balsamic, Partanna lemon agrumato, Parmigiano-Reggiano **17**
- **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 12 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 **27**
- **CHICKEN PICCATA** pan-seared chicken breast, light lemon white wine butter sauce, capers, served with fresh spaghetti pasta **34**
- **SALMONE E SPINACI** pan-seared fresh salmon fillet, lemon butter white wine sauce, charred cauliflower puree, sautéed spinach and lacinato **36**
- **VEAL MILANESE** pan-fried bone-in veal chop, arugula, heirloom cherry tomatoes, shaved Parmigiano-Reggiano, Partanna lemon agrumato oil **58**
- **BEEF MEDALLIONS** beef tenderloin, veal jus, crispy smashed potatoes, fresh herbs, charred broccolini **48**
- **OSSO BUCO + RISOTTO** slow-cooked veal shank, veal demi-glace sauce, fresh herbs, risotto Milanese, Parmigiano-Reggiano, gremolata **58**



## CONTORNI

- **CRISPY SMASHED POTATOES** roasted Yukon gold potatoes, garlic, Fresno chilies, fresh herbs, Parmigiano-Reggiano, Calabrian chili aioli **12**
- **CHARRED BROCCOLINI** crispy charred broccolini, honey, balsamic, Grana Padano **12**
- **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 agrumato, Parmigiano-Reggiano **22**
- **FORAGED MUSHROOM + TRUFFLE** locally cultivated craft mushrooms, fontina, fior di latte, fresh thyme, truffle oil **21**
- **HELL'S KITCHEN** San Marzano tomato sauce, fior di latte, Italian sausage, pickled cherry peppers, roasted red onion, Calabrian oregano, Parmigiano-Reggiano **21**
- **VODKA + BURRATA** creamy vodka sauce, fior di latte, house made stracciatella, Calabrian chili flakes, **21**
- **LA TOSCANA** Artichoke crema, basil, fior di latte, salame toscana, shallot, Parmigiano-Reggiano, Tuscan breadcrumbs **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**
- **CAPRESE** heirloom cherry tomatoes, basil, fior di latte, basil no-nut pesto, shaved Parmigiano, lemon agrumato olive oil **22**
- **CLASSIC** San Marzano tomato sauce, mozzarella, Parmigiano-Reggiano add sausage **4** add pepperoni **4** *\*\*add Gluten-Free Crust 5* **16**

## PASTA

- **TAGLIATELLE ALLA RUOTA** hand cut tagliatelle pasta, crema di parmigiano, Grana Padano, brandy, lemon zest *\*prepared tableside* **36**
- **PAPPARDELLE ALLA BOLOGNESE** hand cut pappardelle pasta, Bolognese meat sauce, crema di parmigiano, Locatelli Romano **30**
- **RIGATONI ALLA VODKA** fresh rigatoni pasta, creamy vodka sauce, mascarpone, Calabrian chili flakes, Parmigiano-Reggiano, crispy pancetta **28**
- **LINGUINE FRUTTA DI MARE** fresh linguine pasta, shrimp, mussels, calamari, white wine, garlic, Partanna lemon agrumato, Italian parsley, lemon **38**
- **CACIO E PEPE** fresh spaghetti pasta, Sarawak black pepper, Locatelli Romano **25**
- **CASARECCE GENOVESE CON POLLO** fresh casarecce pasta, asparagus, zucchini, creamy pesto, fried capers, roasted chicken, heirloom baby tomatoes **32**
- **THE FAMOUS 20 LAYER "LASAGNA MODERNA"** fresh lasagna pasta, slow-cooked Bolognese meat sauce, creamy bechamel sauce, smoked mozzarella, Locatelli Romano **36**
- **RISOTTO OF THE DAY** our chef's arborio creation, ask your server for the daily special **Daily**