



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."

Lunch served 11:30 – 3:00  
Friday – Saturday - Sunday

## SMALL PLATES

<b>ARANCINI</b> arborio risotto, fontina, roasted garlic, fire-roasted tomato sauce, Parmigiano-Reggiano	18
<b>MEATBALLS DELLA NONNA</b> slow-cooked meatballs, marinara sauce, whipped ricotta, Parmigiano-Reggiano	19
<b>FRITTO MISTO</b> tender calamari, shrimp, crispy red onion peels, cherry peppers, lemons, marinara sauce	20
<b>FIRE KISSED OLIVES</b> assorted whole Italian olives, orange, lemon, roasted garlic, fennel, thyme, rosemary, aged balsamic vinegar	12
<b>BURRATA CAPRESE</b> imported burrata, fire-roasted vine tomatoes, pesto Genovese, Parmigiano-Reggiano	20

## ANTIPASTO

<b>SMALL BOARD</b> two meats, two cheeses, house made rustic bread	21
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## SALADS & SOUPS

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

<b>PANZANELLA</b> heirloom tomatoes, roasted red onion, English cucumber, mozzarella di bufala, fresh basil, charred bread, balsamic vinaigrette	18
<b>ROASTED BEETS + CITRUS</b> golden and red roasted beets, Valencia orange, whipped ricotta, arugula, toasted hazelnuts, Partanna orange agrumato	17
<b>FILI DI VERDE</b> shaved zucchini, garlic confit, toasted pinenuts, fresh basil, 18 year aged white balsamic, Partanna lemon agrumato, Parmigiano-Reggiano	17
<b>CONTADINO</b> 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
<b>CAPRESE</b> heirloom tomato, fior di latte, fresh basil, Partanna extra virgin olive oil, aged balsamic vinegar	19
<b>CAESAR</b> crispy romaine lettuce, Caesar dressing, charred bread, Parmigiano-Reggiano, lemon (anchovies upon request)	small 12 large 18
<b>ZUPPA DEL GIORNO</b>	cup 8 bowl 12

## BACIATA SANDWICH COMBO

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

<b>1/2 MORTADELLA + BURRATA</b> Thin sliced imported Mortadella, house made stracciatella, pistachio, arugula	16
<b>1/2 HEIRLOOM TOMATO + FIOR DI LATTE</b> Sliced heirloom tomato, imported fior di latte, basil, arugula, aged balsamic	17
<b>1/2 SPICY CALABRESE</b> 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)

<b>RIGATONI ALLA VODKA</b> fresh rigatoni pasta, creamy vodka sauce, mascarpone, Calabrian chili flakes, Parmigiano-Reggiano, crispy pancetta	18
<b>SPAGHETTI DELLA NONNA</b> fresh spaghetti pasta, slow-cooked marinara sauce, meatballs della nonna, Parmigiano-Reggiano	16
<b>CACIO E PEPE</b> fresh spaghetti pasta, Sarawak black pepper, Locatelli Romano	16
<b>PAPPARDELLE ALLA BOLOGNESE</b> Hand-cut pappardelle pasta, bolognese meat sauce, crema di parmigiano, Locatelli Romano	18

## PIZZA add Gluten-Free Crust 5

<b>1889 MARGHERITA</b> San Marzano tomato sauce, fior di latte, basil, Parmigiano-Reggiano, Partanna extra virgin olive oil	19
<b>PROSCIUTTO + ARUGULA</b> fior di latte, heirloom cherry tomatoes, basil, Prosciutto di Parma, arugula, Partanna lemon agrumato, Parmigiano-Reggiano	22
<b>FORAGED MUSHROOM + TRUFFLE</b> locally cultivated craft mushrooms, fontina, fior di latte, fresh thyme, truffle oil	21
<b>HELL'S KITCHEN</b> San Marzano tomato sauce, fior di latte, Italian sausage, pickled cherry peppers, roasted red onion, Calabrian oregano, Parmigiano-Reggiano	21
<b>VODKA + BURRATA</b> creamy vodka sauce, fior di latte, house made stracciatella, Calabrian chili flakes, Parmigiano-Reggiano	21
<b>LA TOSCANA</b> Artichoke crema, basil, fior di latte, salame toscana, shallot, Parmigiano-Reggiano, Tuscan bread crumbs	20
<b>DIAVOLA</b> San Marzano tomato sauce, smoked mozzarella, fior di latte, imported soppressata, basil, Calabrian chili flakes, Parmigiano-Reggiano	21
<b>MANGIA CARNE</b> San Marzano tomato sauce, fior di latte, Nonna's meatballs, pepperoni, Italian sausage, basil, Parmigiano-Reggiano	22
<b>CAPRESE</b> heirloom cherry tomatoes, basil, fior di latte, basil no-nut pesto, shaved parmigiano, lemon agrumato olive oil	22
<b>CLASSIC</b> San Marzano tomato sauce, mozzarella, Parmigiano-Reggiano	16
add sausage <b>4</b> add pepperoni <b>4</b>	

## ENTREE

<b>CHICKEN PARM</b> parmesan crusted chicken breast, fresh spaghetti pasta, slow-cooked marinara sauce, mozzarella, basil, Parmigiano-Reggiano	34
<b>EGGPLANT PARM</b> parmesan crusted eggplant, fresh spaghetti pasta, slow-cooked marinara sauce, mozzarella, basil, Parmigiano-Reggiano	27
<b>CHICKEN PICCATA</b> pan-seared chicken breast, light lemon white wine butter sauce, capers, served with fresh spaghetti pasta	34
<b>SALMONE E SPINACI</b> pan-seared fresh salmon fillet, lemon butter white wine sauce, charred cauliflower puree, sauteed spinach and lacinato	35

BEVERAGES - SODAS 3.95 • ICED TEA 3.95 • SAN PELLEGRINO 8.00