



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

ARANCINI arborio risotto, fontina, roasted garlic, fire-roasted tomato sauce, 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
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	20

ANTIPASTO

SMALL BOARD 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**

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	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 upon request)	small 12 large 18
ZUPPA DEL GIORNO	cup 8 bowl 12

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
PAPPARDELLE ALLA BOLOGNESE Hand-cut pappardelle pasta, bolognese meat sauce, crema di parmigiano, Locatelli Romano	18

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	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, Parmigiano-Reggiano, crispy prosciutto	21
LA TOSCANA Artichoke crema, basil, fior di latte, salame toscana, shallot, Parmigiano-Reggiano, Tuscan bread crumbs	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	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	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, sauteed spinach and lacinato	36

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