

MODESTO'S[®]

TRADITIONAL ITALIAN WOOD-FIRED PIZZA AND HOME-MADE PASTA

@ ELIZABETH



Modesto's...warmly welcoming friends and diners since 1996.

BEVANDE NON ALCOLICHE NON-ALCOHOLIC BEVERAGE

SOFT DRINK - \$5

Coke
Coke Zero
Sprite
Ginger Ale
Ginger Beer
Bitter Lemon
Soda
Tonic

FLOAT - \$9

Coke
Sprite

JUICE - \$7

Apple
Cranberry
Fruit Punch
Lime
Orange
Pineapple
Tomato

FRESHLY SQUEEZED - \$10 FRUIT JUICE

Carrot
Honeydew
Orange
Watermelon
Fresh Whole Young Coconut

MINERAL WATER

Dasani 600ml - \$1
San Pellegrino 500ml - \$8

MILKSHAKE - \$10

Chocolate
Strawberry
Vanilla

ICED COFFEE

Iced Coffee - \$5
Iced Latte - \$6

FLAVOURED ICED TEA or SODA

Iced Tea - \$5
Lychee - \$6
Mango - \$6
Peach - \$6
Raspberry - \$6

MOCKTAIL - \$10

Gunner
ginger ale, ginger beer & bitters

Lemon Lime Bitters
lime juice, 7 Up & bitters

Shirley Temple
lime juice, 7 Up & grenadine

Virgin Mary
tomato juice & condiments

Virgin Margarita
lime juice & sweet and sour mix

Virgin Pina Colada
pineapple juice & milk

Virgin Mojito - \$12
freshly squeezed lime, mint leaves,
brown & white sugar

BEVANDE ALCOLICHE ALCOHOLIC BEVERAGE

HAPPY HOURS are available for ALL alcoholic beverages listed in this menu.
Kindly enquire with our service staff with regard to the hours and discounts.

DRAFT BEER

- Tiger - \$11 per glass
- \$17 per pint
- \$38 per jug

ITALIAN HOUSE WINE

- Glass - \$11
- Bottle - \$50
- 1/2 Litre Carafe - \$38
- 1 Litre Carafe - \$70

PREMIUM ITALIAN HOUSE WINE

\$19 per glass | **\$90** per bottle

RED - Chianti Reserva DOCG

WHITE - Pinot Grigio

LIQUOR **\$14** per glass | **\$48** per jug | **\$200** per bottle

BOURBON

Jack Daniel's

GIN

Bombay Sapphire • Gordon's

RUM

Bacardi (white) • Myer's (dark)

BEER • CIDER • STOUT

- Budweiser (USA) - \$14
- Heineken (Holland) - \$14
- Stella Artois (Belgium) - \$14
- Sol (Mexico) - \$14
- Strongbow Apple Cider (England) - \$14
- Erdinger Weißbier (Germany) - \$19
- Erdinger Dunkel (Germany) - \$19
- Guinness Draught (Ireland) - \$19

APÉRITIF & LIQUEUR

\$12 per glass

- Bailey's Irish Cream
- Campari
- Cherry Brandy
- Cointreau
- Kahlúa
- Martini Extra Dry
- Midori Melon
- Peach Schnapps

VODKA

Absolut • Smirnoff

TEQUILA

Jose Cuervo Especial

BRANDY

Martell VSOP

\$18 per glass | **\$350** per bottle

BEVANDE ALCOLICHE ALCOHOLIC BEVERAGE

BLENDED WHISKY \$14 per glass | **\$48** per jug | **\$200** per bottle

Chivas Regal (Scotch) • Johnnie Walker Black Label (Scotch) • John Jameson (Irish)

PREMIUM JAPANESE BLENDED WHISKY \$18 per glass | **\$350** per bottle

Hibiki Japanese Harmony

SINGLE MALT WHISKY \$20 per glass | **\$400** per bottle

Bowmore (12 years – Islay Scotch) • The Macallan (12 years – Highland Scotch)

PREMIUM JAPANESE SINGLE MALT WHISKY \$25 per glass | **\$500** per bottle

The Hakushu (12 years)

REGULAR COCKTAIL \$15 per glass

Black or White Russian	vodka & kahlúa (with milk)
Bloody Mary	vodka, tomato juice & condiments
Cosmopolitan	vodka, cointreau & cranberry juice
Daiquiri	rum, triple sec & lime juice
Dry Martini Cocktail	gin & dry martini
Kamikaze	vodka, triple sec & lime cordial
Margarita	tequila, triple sec, sweet & sour mix (\$42 per jug)
Mai Tai	rum, triple sec, pineapple juice, lime juice & bitters
Melon Ball	vodka, midori melon, pineapple juice & orange juice
Midori Sour	vodka, midori melon, sweet and sour mix, lime, juice & 7 Up
Pina Colada	rum, pineapple juice & milk
Sex On The Beach	vodka, peach schnapps, cranberry juice & orange juice
Singapore Sling	gin, cherry brandy, pineapple juice, orange juice, lime juice, grenadine & bitters
Tequila Sunrise	tequila, orange juice & grenadine
Tom Collins	gin, lime juice & soda

PREMIUM COCKTAIL \$20 per glass

Mojito	rum, freshly squeezed lime, mint leaves, brown & white sugar
Long Island Tea	gin, vodka, rum, tequila, triple sec, lime juice & pepsi (\$52 per jug)
Sangria	brandy, red wine, triple sec & orange juice (\$52 per jug)

ANTIPASTI APPETIZER



Capesante Mornay

CAPELANTE MORNAY - \$24

(allow longer preparation time)

Four pieces of succulent scallops in half shell, oven-baked with mornay sauce and sprinkled with parmesan cheese.

✓ CAPRESE - \$24

A classical combination of fresh buffalo mozzarella cheese, sliced tomatoes and avocado, served with basil, oregano and extra virgin olive oil.



Caprese

COZZE IN VINO BIANCO - \$22

Eight pieces of half-shell N.Z. green mussels, sauteed with dried chilli, garlic, extra virgin olive oil and white wine.

CALAMARI - \$20

Succulent pieces of fresh squid coated in our special Modesto's batter, deep-fried to perfection and served with tartar sauce.



Calamari

GAMBERETTI FRITTI - \$17 (12 pieces)

Marinated prawns wrapped in filo pastry and deep-fried, served with home-made cocktail sauce.

ALETTE DI POLLO - \$16 (8 pieces)

Chicken wingettes & drumettes marinated with our special Modesto's marinade, deep-fried and served with home-made spicy chilli sauce.

✓ PATATE FRITTE French fries

Regular - \$6 | with Cheese - \$8 | with Truffle Oil - \$10

✓ PANE AL BURRO D'AGLIO - \$3 (2 pieces)

An all-time favourite garlic bread, spread with a special blend of black olives and fresh garlic herb butter.

ANTIPASTI APPETIZER

BRUSCHETTA Grilled farm bread topped with;

✓ Diced fresh tomatoes marinated with basil, garlic, oregano and extra virgin olive oil - **\$2 per piece**

✓ Fresh buffalo mozzarella cheese topped with marinated diced fresh tomatoes - **\$4 per piece**



Bruschetta

INSALATE SALAD

✓ **INSALATA MISTA - \$14**

Assorted fresh greens, julienne of carrots, capsicum, black kalamata olives and fresh tomatoes, served with balsamic vinegar and extra virgin olive oil.

INSALATA CESARE - \$16

Fresh Romaine lettuce in traditional Italian Caesar dressing, served with pork bacon bits, croutons and topped with parmesan cheese flakes.

(With grilled chicken slices - \$24)

✓ **INSALATA AVOCADO - \$18**

Assorted fresh greens, fresh avocado, button mushrooms, carrots, onions and feta cheese, served with balsamic vinegar and extra virgin olive oil.

INSALATA SALMONE - \$22

Slices of Norwegian smoked salmon served with fresh baby spinach, horseradish dressing and topped with black caviar.



Insalata Salmone

ZUPPE SOUP

✓ **MINISTRONE - \$11**

Home-made traditional Italian clear mixed vegetable soup.

✓ **CREMA FUNGHI - \$12**

Home-made cream of fresh mushroom soup, topped with cream.

ZUPPETTA PESCE - \$18

An assortment of fresh prawns, squid, clams and mussels, simmered in a light garlic and fresh tomato soup.



Zuppetta Pesce

PIZZERIA TRADITIONAL WOOD-FIRED PIZZA

MARGHERITA ✓

Tomato, cheese & basil

Regular: \$21 | Mini: \$16

(No additional topping allowed for this pizza)

MEDITERRANEA ✓

Black kalamata olives, garlic & oregano

Regular: \$23 | Mini: \$18

NAPOLETANA

Anchovies

Regular: \$23 | Mini: \$18

AMATRICIANA

Pork bacon & onions

Regular: \$24 | Mini: \$19

BOLOGNESE

Minced beef

Regular: \$24 | Mini: \$19

COTTO

Cooked pork ham

Regular: \$24 | Mini: \$19

TONNO E CIPOLLE

Tuna & onions

Regular: \$24 | Mini: \$19

WURSTEL

Chicken sausages

Regular: \$24 | Mini: \$19

VERDURE ✓

Grilled eggplant, zucchini,
capsicum & mushroom

Regular: \$25 | Mini: \$20

FUNGHI ✓

Sautéed shiitake & button mushrooms

Regular: \$25 | Mini: \$20

GRECA ✓

Artichokes, mushrooms, sun-dried
tomatoes, onions & garlic

Regular: \$26 | Mini: \$21

SALSICCIA E SCAMORZA

Pork sausages & scamorza cheese

Regular: \$26 | Mini: \$21

CAPRICCIOSA

Cooked pork ham, mushrooms & artichokes

Regular: \$26 | Mini: \$21

RUSTICA

Marinated chicken slices, mushrooms & onions

Regular: \$26 | Mini: \$21



REGULAR SIZE

(Approx. 12-inch)

PER ADDITIONAL TOPPING

Regular : \$6 | Mini : \$4

MINI SIZE

(Approx. 8-inch)



✓ RICOTTA E SPINACI

Ricotta cheese & fresh baby spinach

Regular : \$28 | Mini : \$23

✓ BUFALA

Fresh buffalo mozzarella cheese,
fresh tomato slices & basil

Regular : \$28 | Mini : \$23

✓ QUATTRO FORMAGGI

Scamorza, mozzarella, gorgonzola
and parmesan cheese

Regular : \$28 | Mini : \$23

SALMONE

Norwegian smoked salmon,
capers & onions

Regular : \$28 | Mini : \$23

MISTO CARNE

Pork salami, cooked pork ham,
marinated chicken slices
& chicken sausages

Regular : \$28 | Mini : \$23

SALAME DI MANZO

Beef salami & scamorza cheese

Regular : \$28 | Mini : \$23

DIAVOLA

Pork salami

Regular : \$28 | Mini : \$23

PROSCIUTTO

Pork parma ham

Regular : \$28 | Mini : \$23

FRUTTI DI MARE

Prawns, mussels, crabsticks & squid

Regular : \$30 | Mini : \$25

QUATTRO STAGIONI

Mixed seafood, cooked pork ham, mushrooms
& black kalamata olives

Regular : \$28

(Ingredients are served in quarters & not mixed)

CALZONE

Cooked pork ham, mushrooms & artichokes (folded pizza)

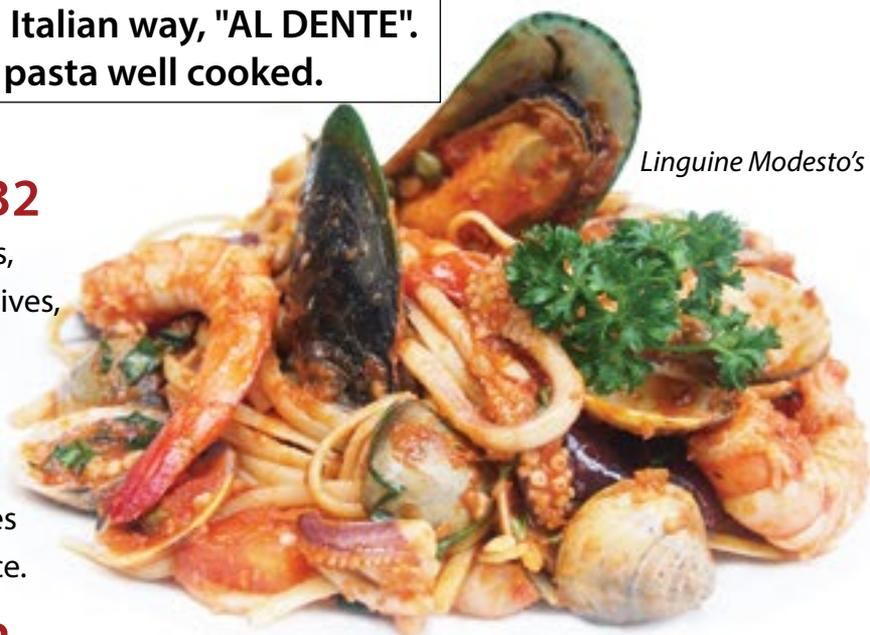
Regular : \$26

PASTE SPECIALI MODESTO'S SPECIAL PASTA

Our pasta is cooked the traditional Italian way, "AL DENTE".
Please inform us if you prefer your pasta well cooked.

LINGUINE MODESTO'S - \$32

Flat spaghetti with fresh prawns, squid, clams, mussels, anchovies, capers, black kalamata olives, dried chilli, garlic, white wine and fresh tomato sauce.



Linguine Modesto's

TAGLIOLINI MANZO - \$35

Home-made pasta with beef tenderloin cubes and fresh baby spinach in creamy truffle sauce.

RISOTTO PESCATORA - \$32

Traditional Italian rice with fresh prawns, squid, clams, mussels and fresh tomato sauce.

SPAGHETTI MARE E MONTI - \$30

Spaghetti with fresh prawns, shiitake mushrooms, slices of fresh chilli, garlic and extra virgin olive oil.



Spaghetti Mare E Monti

TAGLIOLINI GRANCHIO - \$30

Home-made pasta with fresh crabmeat in creamy tomato and brandy sauce.

FETTUCCHINE CACCIATORA - \$30

Fresh home-made flat pasta with slices of chicken breast, black kalamata olives, mushrooms and oregano in fresh tomato sauce.



Lasagna Forno

LASAGNE FORNO - \$28

(allow longer preparation time)

Fresh home-made lasagna layered with minced beef and bechamel sauce, oven-baked and gratinated with parmesan cheese.

✓ RAVIOLI FUNGHI - \$28

Home-made pasta filled with minced porcini, button and shiitake mushrooms in saffron walnut sauce.

✓ RISOTTO FUNGHI - \$28

Traditional Italian rice with shiitake and button mushrooms, dried cepes, cheese and butter.



Cannelloni Spinaci

✓ CANNELLONI SPINACI - \$28

(allow longer preparation time)

Home-made pasta rolls filled with spinach and parmesan cheese, oven-baked with fresh tomato and cream sauce.

PASTE CLASSICHE CLASSIC PASTA

Our pasta is cooked the traditional Italian way, "AL DENTE".
Please inform us if you prefer your pasta well cooked.

✓ SPAGHETTI AGLIO OLIO - \$20

Spaghetti with slices of fresh chilli, garlic and extra virgin olive oil.

✓ SPAGHETTI POMODORO - \$20

Spaghetti in fresh tomato sauce.

✓ PENNE ARRABBIATA - \$20

Short tube pasta with dried chilli, garlic, basil and fresh tomato sauce.



Spaghetti Aglio Olio



Fusilli Verde

✓ FUSILLI VERDE - \$23

'Spiral' shaped pasta with diced eggplant and zucchini, black kalamata olives, mushrooms and extra virgin olive oil.

✓ PENNE ALFREDO - \$23

Short tube pasta with shiitake and button mushrooms in cream sauce.

PENNE AMATRICIANA - \$23

Short tube pasta with pork bacon and onions in fresh tomato sauce.

PENNE BOLOGNESE - \$23

Short tube pasta with minced beef and fresh tomato sauce.

Spaghetti Carbonara



SPAGHETTI CARBONARA - \$25

Spaghetti with pork bacon, egg yolk and parmesan cheese in cream sauce.



Linguine Vongole

LINGUINE VONGOLE - \$25

Flat spaghetti with fresh clams, dried chilli and garlic in an extra virgin olive oil and white wine sauce.

FUSILLI BOSCAIOLA - \$25

'Spiral' shaped pasta with cooked pork ham, mushrooms, diced tomatoes and basil in cream sauce.

CARNE MEAT

AGNELLO GRIGLIATO - \$42

Grilled Australian Lamb Chop served with creamy garlic sauce.

FILETTO DI MANZO (250g) - \$38

Fillet of Beef Tenderloin, grilled to your liking and served with shiitake mushroom, red wine and rosemary sauce.



*Agnello Grigliato
(served with creamy garlic sauce)*



Galetto Al Forno

GALLETTO AL FORNO - \$29

(allow longer preparation time)

Whole Spring Chicken roasted with fresh herbs and spices.

***All Meat items are served with fresh mixed greens with balsamico dressing & french fries.**

I PESCI FISH & SEAFOOD



*Piatto Di Mistro
Frutti Di Mare*

PIATTO DI MISTO FRUTTI DI MARE - \$48

Mixed seafood platter consisting of grilled King Prawns, Norwegian salmon and squid rings, served with fresh mixed greens and french fries.

FILETTO DI BRANZINO - \$32

Pan-fried fillet of Seabass served with lemon and caper sauce, fresh mixed greens and french fries.



Filetto Di Branzino

SALMONE GRIGLIATO - \$32

Grilled fillet of Norwegian Salmon served with creamy leek sauce, fresh mixed greens and french fries.

PESCE E PATATE FRITTE - \$22

Breaded fillet of Pacific Dory, deep-fried and served with french fries and tartar sauce.

FAVORITI ORIENTALI ORIENTAL FAVOURITES

NASI GORENG - \$19

Spicy chicken and ikan bilis fried rice, topped with fried egg and served with chicken wing, prawn crackers and spicy sambal chilli.

MEE GORENG - \$19

Stir-fried yellow noodles with fresh prawns, squid, shredded chicken, green vegetables, spicy sambal chilli and topped with fried egg.

SEAFOOD KWAY TEOW - \$19

Flat rice noodles with fresh prawns, squid and green vegetables. Choice of dry stir-fried or with gravy.

HOKKIEN FRIED NOODLE - \$19

Stir-fried yellow noodles and rice vermicelli with prawns, squid, bean sprouts, green vegetables and egg.

SLICED FISH BEE HOON SOUP - \$19

Rice vermicelli with slices of Dory fish, ginger, green vegetables and a dash of milk.

BLACK PEPPER BEEF or CHICKEN - Beef: \$24.00 | Chicken: \$21.00

Choice of stir-fried beef or chicken with capsicum and onions in black pepper sauce, served with steamed white rice.

SWEET & SOUR PRAWN or FISH - Prawn: \$23.00 | Fish: \$21.00

Choice of stir-fried Pacific Dory or prawns with cucumbers, onions and capsicum in sweet and sour sauce, served with steamed white rice.

SAMBAL SEAFOOD IN BANANA LEAF - \$25

An assortment of fresh prawns, squid, sliced fish and mussels, stir-fried with home-made spicy sambal chilli and onions, wrapped in banana leaf and served with steamed white rice.

FOCACCIA E TRAMEZZINO SANDWICH & BURGER

✓ VERDURE

Grilled zucchini and eggplant, capsicum and oregano.

\$15

TONNO

Tuna, mayonnaise and oregano.

\$15

MODESTO'S

Slices of grilled chicken breast and a spread of creamy mushroom sauce.

\$18

SALMONE

Norwegian smoked salmon, onions and mayonnaise.

\$18

All of the above are served with assorted fresh greens, sliced fresh tomatoes & mozzarella cheese on home-made focaccia bread.

TRAMEZZINO AL COTTO E FORMAGGIO - \$14

Toasted white bread with cooked pork ham and cheddar cheese.

TRAMEZZINO DI MODESTO'S - \$16

Toasted white bread with assorted fresh greens, sliced tomatoes, cheddar cheese, chicken sausages, cooked pork ham, grilled chicken breast, fried egg and mayonnaise.

BURGER DI MANZO - \$17

Beef patty, cheddar cheese, sliced tomatoes and fresh lettuce on a toasted sesame seed bun.

*All sandwiches and burger are served with fresh mixed greens with balsamico dressing & french fries.

All prices are subject to 10% service charge and prevailing government tax

I **DOLCI** DESSERT

TIRAMISÚ MODESTO'S - \$14

The original version of mascarpone cheese, espresso, savoiardi fingers and coffee liqueur.

STRAVAGANZA

AL CIOCCOLATO - \$14

Home-made Italian chocolate brownie, served warm and topped with vanilla ice-cream.

STRUDEL DI MELE - \$13

Home-made apple strudel, served warm and topped with vanilla ice-cream.

FRAGOLE CON GELATO - \$12

Fresh strawberries topped with vanilla ice-cream.

PANNA COTTA - \$12

Home-made creamy pudding served with walnuts and honey sauce.

SORBETTO LIMONE - \$12

Home-made Italian lime sorbet with vodka.



Tiramisú Modesto's

FRUTTA MISTA - \$10

An assortment of fresh tropical fruits.

GELATO - \$6 (single) | \$10 (double)

Choice of vanilla, strawberry or chocolate ice-cream served with fresh blueberries, strawberries and whipped cream.

CAFFÉ COFFEE

House Blend Coffee \$5

Decaffeinated Coffee \$6

Italian Espresso single - \$6
double - \$8

Caffé Latte \$6

Cappuccino \$6

Macchiato \$7
Single espresso topped with frothy milk foam.

Irish Coffee \$13
Irish whisky, coffee and whipped cream.

Caffé Baileys \$13
Baileys Irish cream, coffee and whipped cream.

TÉ NATURALE TEA

Lipton Original \$5

Earl Grey \$6
A light, refreshing and delicately scented tea.

Camomile \$6
A naturally caffeine-free tea made from the pure flowers of camomile.

Jasmine Green Tea \$6
An exquisite blend, delicately scented with Jasmine flowers, producing a light liquor with exotic flavours.

Pure Peppermint \$6
A minty, caffeine-free drink, reputed to aid digestion.

English Breakfast \$6
A full-bodied and flavoursome tea.

(All Natural Tea is served by the pot)

*Refill of hot water \$1