

MODESTO'S[®]

TRADITIONAL ITALIAN WOOD-FIRED PIZZA AND HOME-MADE PASTA

@ ORCHARD



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

JUICE - \$7

Apple
Cranberry
Lime
Orange
Pineapple
Tomato

FRESHLY SQUEEZED FRUIT JUICE - \$10

Carrot
Honeydew
Orange
Watermelon

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
7-Up, lime juice & grenadine

Virgin Mary
tomato juice & condiments

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 from our service staff with regard to the hours & discounts.

DRAFT BEER

Tiger	- \$11 per glass
	- \$17 per pint
	- \$38 per jug
Erdinger Weißbier	- \$13 per glass
	- \$19 per pint

BEER & STOUT

Budweiser (USA)	- \$14
Heineken (Holland)	- \$14
Hoegaarden (Belgium)	- \$14
Nastro Azzurro (Italy)	- \$14
Sol (Mexico)	- \$14
Stella Artois (Belgium)	- \$14
Guinness Draught (Ireland)	- \$19

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

APÉRITIF & LIQUEUR **\$12** per glass

Bailey's Irish Cream
Campari
Cherry Brandy
Cointreau
Kahlúa
Martini Extra Dry
Midori Melon
Peach Schnapps
Sambuca
Italian Grappa - \$15 per glass

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)

TEQUILA

Jose Cuervo Especial

VODKA

Absolut • Smirnoff

WHISKY

Chivas Regal • John Jameson
Johnnie Walker Black Label

BEVANDE ALCOLICHE ALCOHOLIC BEVERAGE

BRANDY

Martell VSOP - **\$16** per glass | **\$300** per bottle

SINGLE MALT WHISKY (subject to availability)

The Macallan (12 years) - **\$20** per glass | **\$400** per bottle

The Hakushu (12 years) - **\$25** per glass | **\$500** per bottle

The Yamazaki (12 years) - **\$25** per glass | **\$500** per bottle

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 & 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, orange juice & triple sec (**\$52 per jug**)

ANTIPASTI APPETIZER

ANTIPASTO ITALIANO - \$28

A selection of appetizers consisting of bruschetta, caprese, grilled button mushrooms, rock melon with Italian pork parma ham, grilled vegetables and assorted fresh greens.

CAPESANTE MORNAY - \$24

(allow longer preparation time)

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



Capesante Mornay



Caprese

✓ CAPRESE - \$24

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

CARPACCIO RUCOLA - \$22

Thin slices of raw beef tenderloin on bed of fresh arugula salad, served with lemon and extra virgin olive oil dressing and topped with parmesan cheese flakes.

PROSCIUTTO MELONE - \$22

An all-time favourite of Italian pork parma ham and rock melon.

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

✓ MELANZANE - \$18 (allow longer preparation time)

A combination of deep-fried eggplant, fresh mozzarella cheese and fresh tomato sauce, topped with parmesan cheese and gratinated.

ALETTE DI POLLO - \$16

Eight pieces of 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

ANTIPASTI APPETIZER

BRUSCHETTA

Grilled farm bread topped with;

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

Norwegian smoked salmon, fresh arugula & mayonnaise - \$4 per piece

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

✓ 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.



Bruschetta

INSALATA 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 Rucola

Insalata Salmone



✓ INSALATA RUCOLA - \$20

Fresh arugula, sun-dried tomatoes, black kalamata olives and parmesan cheese flakes, served with balsamico dressing.

INSALATA SALMONE - \$22

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

ZUPPE SOUP

✓ MINISTRONE - \$11

Home-made traditional Italian clear mixed vegetable soup.

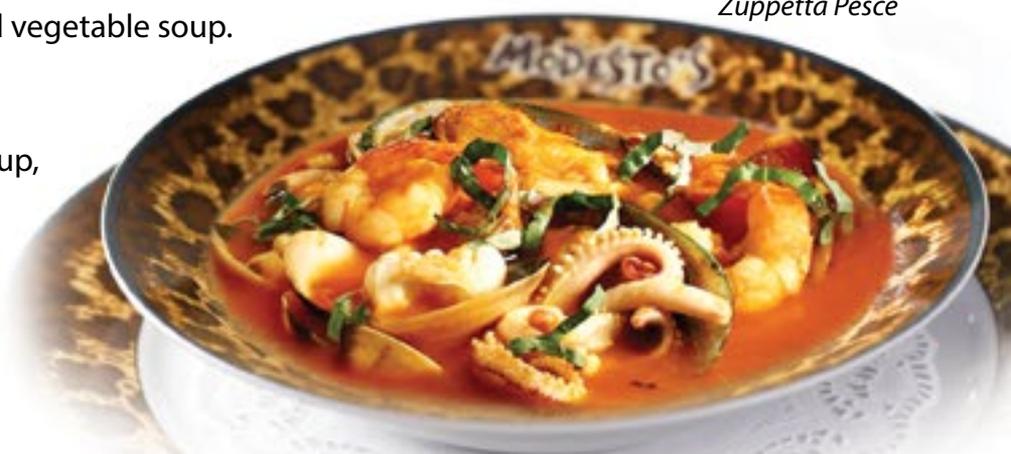
✓ CREMA FUNGHI - \$12

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



MARGHERITA ✓

Tomato, cheese & basil

Regular: \$21 | Mini: \$16

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

PIZZERIA

TRADITIONAL WOOD-FIRED PIZZA



REGULAR SIZE

(Approx. 12-inch)

Tutti I prezzi sono soggetti del 10% sul servizio e delle prevalenti tasse governative

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

Prawn, squid, mussels & crabsticks

Regular : \$30 | Mini : \$25

PROSCIUTTO E RUCOLA

Pork parma ham & fresh arugula

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.

TAGLIOLINI MANZO - \$35

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

SPAGHETTI ARAGOSTINE - \$35

Two whole Slipper Lobsters pan-fried with garlic butter, served with spaghetti, fresh chilli and garlic in extra virgin olive oil.

TAGLIATELLE NERE - \$32

Fresh home-made black ink flat pasta served with sautéed fresh prawns, scallops and diced tomatoes in shrimp bisque 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.

FETTUCCINE CACCIATORA - \$30

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



Tagliolini Manzo



Spaghetti Mare E Monti



Linguine Modesto's

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.

TAGLIOLINI GRANCHIO

\$30

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

SPAGHETTI NERO

\$28

Spaghetti with fresh squid in black squid ink sauce, topped with ricotta cheese.

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.

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.

GNOCCHI QUATTRO FORMAGGI

\$28

Traditional Italian potato dumplings in creamy scamorza, mozzarella, gorgonzola and parmesan cheese sauce, topped with fresh arugula.

RISOTTO FUNGHI

\$28

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

Cannelloni Spinaci



PASTE CLASSICHE CLASSIC PASTA

SPAGHETTI AGLIO OLIO

\$20

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

PENNE ARRABBIATA

\$20

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

FUSILLI VERDE

\$23

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

PENNE AMATRICIANA

\$23

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

SPAGHETTI CARBONARA

\$25

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

LINGUINE VONGOLE

\$25

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

SPAGHETTI POMODORO

\$20

Spaghetti in fresh tomato sauce.

PENNE ALFREDO

\$23

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

PENNE BOLOGNESE

\$23

Short tube pasta with minced beef and fresh tomato sauce.

FUSILLI BOSCAIOLA

\$25

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

Linguine Vongole



CARNE MEAT (Available from 12.00pm to 10.30pm only)

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.

BRACIOLA DI MAIALE - \$35

Grilled Pork Chop served with red wine and prune sauce.

GALLETTO AL FORNO - \$29

Whole Spring Chicken roasted with fresh herbs and spices.



*Agnello Grigliato
(served with creamy garlic sauce)*

I PESCI FISH & SEAFOOD (Available from 12.00pm to 10.30pm only)

PIATTO DI MISTO FRUTTI DI MARE - \$48

Mixed seafood platter consisting of grilled King Prawns, Norwegian Salmon and squid rings.



*Piatto Di Misto
Frutti Di Mare*

FILETTO DI BRANZINO - \$32

Pan-fried fillet of Seabass served with lemon and caper sauce.

SALMONE GRIGLIATO - \$32

Grilled fillet of Norwegian Salmon served with creamy leek sauce.



Filetto Di Branzino

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

Tutti I prezzi sono soggetti del 10% sul servizio e delle prevalenti tasse governative

I DOLCI DESSERT

TIRAMISÚ MODESTO'S - \$14

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

TORTINO CIOCCOLATO - \$14

(allow longer preparation time)

Home-made chocolate cake filled with melted chocolate, served with vanilla ice-cream.

CREPES FRAGOLE - \$13

Strawberry ice-cream wrapped in home-made crepes, served with fresh strawberries and light orange sauce.

STRUDEL DI MELE - \$13

Home-made apple strudel served 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.

AFFOGATO AL CAFFÉ - \$10

Single scoop vanilla ice-cream topped with freshly brewed Italian espresso.

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

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



Tiramisú Modesto's



Tortino Cioccolato

FOCACCIA E TRAMEZZINO SANDWICH

(Available from 12.00pm to 6.00pm only)

✓ 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.

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

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

CAFFÉ FRESHLY BREWED COFFEE

House Blend Coffee	- \$5
Decaffeinated Coffee	- \$6
Italian Espresso	- \$6 (single) - \$8 (double)
Café Latte	- \$6
Cappuccino	- \$6
Macchiato	- \$7
Irish Coffee	- \$13
Irish Whisky, coffee and whipped cream.	
Café Baileys	- \$13
Baileys Irish cream, coffee and whipped cream.	



TÉ NATURALE NATURAL TEA

Lipton Tea	- \$5 per pot
Earl Grey	- \$6 per pot
A light, refreshing and delicately scented tea.	
Camomile	- \$6 per pot
A naturally caffeine-free tea made from the pure flowers of camomile.	
Jasmine Green Tea	- \$6 per pot
An exquisite blend, delicately scented with Jasmine flowers, producing a light liquor with exotic flavours.	
Pure Peppermint	- \$6 per pot
A minty, caffeine-free drink, reputed to aid digestion.	
English Breakfast	- \$6 per pot
A full-bodied and flavoursome tea.	
*Refill of hot water	- \$1 per pot