

Mia moda

EST. 1992

PRIVATE EVENTS



200 S 2ND ST,
ST. CHARLES, IL 60174
(630) 587-8221
MIOMODO.COM

Mio modo

EST. 1992

*Garlic, always.
That's amore.*

FAMILY PACKAGES

PICCOLO

Lunch \$27 pp

ONE ANTIPASTI OR INSALATE
TWO PASTA / ONE DOLCI

CLASSICO

Lunch \$31 pp / Dinner \$42 pp

ONE ANTIPASTI / ONE INSALATE
TWO PASTA / ONE DOLCI

PRIMO

Lunch \$42 pp / Dinner \$51 pp

TWO ANTIPASTI / ONE INSALATE
TWO PASTA / ONE SECONDI
ONE DOLCI

GRANDE

Dinner \$62 pp

TWO ANTIPASTI / ONE INSALATE
TWO PASTA / TWO SECONDI
ONE DOLCI

ANTIPASTI

Bruschette alla Romana

GARLIC TOAST WITH TOMATOES,
FRESH MOZZARELLA, BASIL AND OLIVE OIL

Focaccia di Recco (+\$1 PP)

LIGURIAN FLATBREAD,
SOFT COW'S CHEESE, HONEYCOMB

Calamari Fritti (+\$2 PP)

CRISPY CALAMARI, LEMON, MARINARA

Gianna's Burrata

PINE NUTS, BASIL,
LEMON AGRUMATO, TOASTED CIABATTA

Sweet Corn

HEIRLOOM TOMATOES, BASIL,
AGED RED WINE VINEGAR, EVOO, CROUTONS

Nonna's Meatballs

WHIPPED RICOTTA, POMODORO,
TOASTED CIABATTA

Sausage & Peppers

ITALIAN SAUSAGE, BELL PEPPERS,
ONIONS, GARLIC AND POMODORO

Assorted Flatbreads

PROSCIUTTO & ARUGULA WITH FONTINA; MUSHROOM
& TRUFFLE WITH FONTINA;
CALABRESE & MOZZARELLA;
MARGHERITA

Fresh Pulled Mozzarella

MARINATED TOMATOES, OLIVE TAPANADE, MARINATED
EGGPLANT, BASIL PESTO, TOASTED CIABATTA

Salumi & Cheese

ASSORTED MEATS AND CHEESES, CHEF SNACKS
\$55 PER PLATTER (10-12 PEOPLE)

Antipasto Display

CHEF'S SELECTION OF ASSORTED VEGETABLES
\$55 PER PLATTER (10-12 PEOPLE)

INSALATE

Caprese Salad

HEIRLOOM TOMATOES, FRESH MOZZARELLA,
BASIL, EVOO, ACETO BALSAMICO

Caesar Salad

LITTLE GEM LETTUCE, PECORINO VINAIGRETTE,
GARLIC CROUTON, ANCHOVY, PARMIGIANO

Dinner Salad

BALSAMIC VINAIGRETTE, ROMAINE,
CARROTS, TOMATOES, CUCUMBERS

Arugula Salad

LEMON, EVOO, PECORINO ROMANO

PASTA

*CHOICE OF
LINGUINE, SPAGHETTI, MEZZE RIGATONI,
FETTUCCHINE, CRESTE DI GALLO

Arlecchino* (+\$3 PP)

SHRIMP, CALAMARI, MUSSELS, CLAMS,
SPICY CHERRY TOMATO SAUCE

Con Mozzarella*

POMODORO, MOZZARELLA, BASIL, EVOO

Bolognese*

LAMB BOLOGNESE, PECORINO, OREGANO

Alla Vodka*

VODKA SAUCE, CRUMBLLED SAUSAGE,
FRESH MOZZARELLA PARMIGIANO

Genovese*

BASIL PESTO, PISTACHIO, PECORINO,
CASTELVETRANO OLIVES, BASIL

Lasagna

RICOTTA, MOZZARELLA, POMODORO,
BASIL, PARMIGIANO

Agnolotti ai Spinaci

3 CHEESE AGNOLOTTI,
TOMATO CREAM SAUCE, SPINACH

SECONDI

Pollo Milanese

CRISPY CHICKEN, RIGATONI ALLA VODKA,
CHERRY TOMATO, ARUGULA, PARMIGIANO

Pollo Arrosto alla Romano

ROASTED CHICKEN BREAST, GARLIC, SHALLOT,
ROSEMARY, LEMON, OLIVE OIL, ROASTED POTATOES

Salmone Fresca

ORA KING SALMON, GRILLED ASPARAGUS, SABA,
FRESH TOMATOES, AVOCADO, RED ONIONS, OLIVE OIL

Whitefish al Limone

SPINACH, CAPERS, LEMON WHITE WINE SAUCE

Porchetta

ROASTED POTATOES, BROCCOLINI,
PICKLED PEPPERS, SALSA VERDE, AU JUS

Bistecca Fiorentina (+\$18 PP)

PORCINI RUBBED DRY AGED BONE-IN RIBEYE,
RED WINE DEMI, ROASTED MUSHROOMS

Dry Aged NY Strip (+\$10 PP)

CRISPY ONIONS, BLUE CHEESE,
GARLIC MASHED POTATOES

CONTORNI

Romano Potatoes (+\$4 PP)

Mushrooms Alla Marsala (+\$5 PP)

Lemon Spinach (+\$4 PP)

Truffled Cream Corn (+\$5 PP)

Jumbo Asparagus (+\$4 PP)

Thick Cut Bacon (+\$6 PP)

DOLCI

Tiramisu

RUM & ESPRESSO-SOAKED LADYFINGERS,
MASCARPONE CREAM, COCOA

Profiteroles

CREAM PUFFS, VANILLA GELATO, CHOCOLATE SAUCE

Chocolate Torte

7 LAYER CHOCOLATE CAKE,
RICH CHOCOLATE FUDGE, VANILLA GELATO,
AMARENA CHERRIES, SEA SALT CHOCOLATE CRUMBLE

Vanilla Cheesecake

VANILLA CHEESECAKE, GRAHAM CRACKER
CRUST, CHEF'S SEASONAL FRUIT

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

Francesca's

EST.1992

VASILIS
Vasilis

Davanti
Enoteca

disotto 

Mio modo

EST. 1992

VINNY'S
Clam Bar

Pizzeria & Bakery

FIORE

GLAZED

and infused

CRAFTED BY

SCOTT HARRIS
Hospitality



VISIT THE SCOTT HARRIS
HOSPITALITY EVENT PAGE