

MODÍ

The Falling Leaves

WEDNESDAY 30 SEPTEMBER 2026 · BERLIN

One long table. The food keeps coming, a little at a time, to share — with wine, candlelight and live jazz.

Prosecco, as you arrive



TO BEGIN

Antipasti del Sud

A table of southern Italian antipasti, with **focaccia** fresh from the oven and the family's own olive oil.

ALONGSIDE, STILL WARM

Parmigiana & Arancini

Layered aubergine, tomato and mozzarella from the oven, and golden rice balls with a molten heart.



FROM THE PASTA POT

Scialatielli ai porcini

Amalfi-coast ribbons with porcini, garlic and parsley.

Paccheri alla zucca

Roasted pumpkin, Italian sausage, sage and pecorino.



FROM THE STOVE

Cinghiale brasato alle castagne

Wild boar slow-braised in Aglianico with chestnuts, brought to the table in terracotta, with a **silky potato purée**.



TO FINISH

Torta caprese

Warm chocolate-and-almond cake from Capri, with chestnut cream.



Coffee or tea

IN YOUR GLASS · PROSECCO · FALANGHINA · PIEDIROSSO · AGLIANICO

Please tell us about any allergies or dietary needs — Chef Domenico will gladly adapt your plate.

MODÍ BERLIN · RINGBAHNSTR. 4, 10711 BERLIN