MY MODUS

Carefully ingredients
and love for Cilento,
this is all I use in my kitchen.
My passion is rooted
in my origins; my style
draws inspiration,
strength, and generosity
from my homeland.

Paolo

MODUS

SEMPLICE MANGIARE

MY ORIGINS

I was born in Cilento, a land where life follows the rhythms of nature. I spent my time among gardens and kitchens, a time that lives on in my work and is reborn every day in my cuisine.

MY METHOD

My cooking is inspired by the popular wisdom of Cilento, a treasure chest of excellent flavors which I combine with care, research, and the finest Mediterranean ingredients.

MY INGREDIENTS

My ingredients follow the rhythms of nature, rediscovering the value of seasonality and awakening the authentic flavors of a tradition handed down from generation to generation—restoring the balance of a lifestyle where food becomes a source of longevity.

MY TRADITIONS

Every dish on this menu is linked to centuries-old traditions, to a slower pace of life, to a community where people still gather to cook and share the joy of good food.

AWARDS & RECOGNITION

- *2017: Best Pizzaiolo in Italy – Paolo De Simone was awarded the title of "Best Pizzaiolo in Italy" at the Elementi competition, recognizing his technical skills, creativity, and ability to elevate high-quality ingredients, which are fundamental to his cuisine.*

- *2022: 42nd place in the 50 Top Pizza ranking*

- *2022: New Pizzeria of the Year Award – Solania Award: Modus (Milan)*

- *2024: 65th place in 50 Top Pizza World and 29th place in 50 Top Pizza Italy*

- *2024: Ambassador of the Mediterranean Diet – In 2024, Paolo De Simone was named Ambassador of the Mediterranean Diet by the Ancel Keys Living Museum of the Mediterranean Diet. This recognition was awarded on the 14th anniversary of the Mediterranean Diet's inclusion in UNESCO's Intangible Cultural Heritage list. His dedication to promoting the values of the Mediterranean Diet and the culinary culture of Cilento makes him one of the most authoritative voices on this gastronomic tradition internationally.*

- *2024: Tre spicchi Guida Gambero Rosso Edition 2025*

- *2025: Biodiversity Award – Italy – Paolo received the Biodiversity of Italy award from the Pizza & Cocktail 2025 guide by Identità Golose. This honor celebrates excellence in pizza-making, innovation, and a commitment to high-quality ingredients, many of which originate from Cilento, a region rich in biodiversity. It underscores the authenticity of his dishes and his dedication to sustainability and the enhancement of local products.*

- *2025: 28th place in 50 Top Pizza Italia | 68th place in 50 Top Pizza World | 37th place in Pizza Awards Italy.*

GAMBERO ROSSO

50 TOP PIZZA

IDENTITÀ GOLOSE

ELEMENTI

MUSEO VIVENTE DELLA DIETA MEDITERRANEA

Pizza Awards Italia 2025

TASTING MENU

A journey through the authentic flavors of Cilento, reinterpreted by Paolo De Simone with passion and creativity. A culinary path designed to let you experience his cuisine in all its shades: from pure traditional dishes to refined reinterpretations full of character and lightness.

6 Courses + Dessert	€ 45
5 Courses + Dessert	€ 40
4 Courses + Dessert	€ 35

Available for a minimum of 2 people.
The tasting menu is served for the entire table.

An authentic Cilento experience,
to be enjoyed in the heart of Milan.

TO START

Simple goodness, humble roots, peasant tradition — all in one dish: the iconic fried pizza, the people's pizza.

Appetizers

Bufala DOP *Parma Ham DOP aged 24 months, Buffalo Mozzarella DOP*	€ 20
Cilento Meatballs *Bread, Goat Cheese, Parsley, Tomato, Egg*	€ 10
Eggplant Parmigiana *Eggplant, Tomato, Fior di Latte, Parmesan, Flour, Basil, Olive Oil*	€ 15
Stuffed Eggplants – "Mulignane 'Mbuttunate" *Eggplant, Eggs, Cacioricotta, Parsley, Tomato*	€ 12
From Garden to Plate *Mixed seasonal vegetable starter*	€ 18

Fried Delights & Street Bites

Potato Crocchè *Potatoes, Eggs, Parmesan, Parsley, Bread Crumbs, Pepper, Basil, Salt*	€ 3
Cilento Crocchè *Potatoes, Eggs, Soppressata di Gioi, Smoked Provola, Parmesan, Bread Crumbs*	€ 4
Pasta Frittata *Semolina Pasta, Milk, Mixed Cold Cuts, EVO Oil, Smoked Provola, Gorgonzola*	€ 4
Gerardo's Fries *Homemade fried potatoes by our Chef Gerardo*	€ 6
Mini Fried Pizza "Cilentana" *Cooked Tomato, Goat Cacioricotta Cheese*	€ 3.5
Mini Fried Pizza "Menaica" *Yellow Tomato, Buffalo Mozzarella DOP, Menaica Anchovies*	€ 5.5

CONTEMPORARY PIZZA

Over the years, the concept of pizza has evolved: from a simple, popular dish to a complete and balanced meal. My pizza embraces this contemporary style, with a light dough and genuine toppings that reflect both tradition and well-being. Enjoy it for lunch or dinner: taste and balance will always go hand in hand.

Classic

Margherita *Organic Tomato, Fior di Latte, Basil, Extra Virgin Olive Oil*	€ 10
Provola & Pepper *Organic Tomato, Smoked Provola, Black Pepper, Pecorino, Basil, EVO Oil*	€ 15
Yellow Margherita *Yellow Datterino Tomato, Fior di Latte, Basil, EVO Oil*	€ 15
Cilento Marinara *"Pacchetelle" Tomato, Garlic, Olives, Anchovies, Capers, Oregano, EVO Oil*	€ 19
Bufalina *Organic Tomato, Buffalo Mozzarella DOP, EVO Oil, Basil*	€ 15
Diavola *Organic Tomato, Fior di Latte, Spicy Sausage, EVO Oil, Basil*	€ 16
Three Tomatoes *Yellow Datterino, Piennolo Tomato, Sun-Dried Tomato, Mozzarella in Mortella, EVO Oil, Basil*	€ 16
Capricciosa Modus *Organic Tomato, Cooked Ham, Salami, Mushrooms, Artichokes, Olives, Fior di Latte, EVO Oil, Basil*	€ 20

Vegetal Based

Scarola — € 18
Escarole, Menaica Anchovies, Olives, Capers, Fior di Latte

Pazzerella — € 18
Pumpkin Cream, Fior di Latte, Eggplant, Piennolo Tomato, Goat's Cacioricotta, Crusco Pepper, EVO Oil

Ortolana — € 16
Seasonal Vegetables, Fior di Latte, Piennolo Tomato, EVO Oil, Basil

Vegariana — € 16
Zucchini Cream, Mixed Seasonal Vegetables, Sun-Dried Tomatoes, Olives, Basil

Flavorful Creations

Menaica — € 20
Yellow Tomato, Buffalo Mozzarella DOP, Menaica Anchovies, Lime Zest, Basil, EVO Oil

Terra e Confine (Border Land) — € 18
Mozzarella nella Mortella, Yellow Tomato, Nduja, Basil

Tuna e Ammaccate — € 20
Fior di Latte, Stewed Onion, Palinuro Tuna, Crushed Olives ("Ammaccate")

Gricia — € 18
Pork Jowl (Guanciale), Fior di Latte, Black Pepper, Pecorino Cheese

Broccoli and Sausage — € 18
Turnip Tops, Fresh Sausage, Fior di Latte

Pumpkin Carbonara — € 19
Pumpkin Cream, Bacon, Pecorino Cheese, Pepper, Fior di Latte

Oscar and Mario — € 20
Ricotta-Stuffed Crust, Fresh Sausage, Smoked Provola, Eggplant, Pepper, Parmesan Shavings

PIZZA, THE WAY IT USED TO BE

Mills have changed, grains have evolved, and agriculture itself looks nothing like it once did.
My rural-style pizza is a return to ancient grain varieties, stone-milled and sourced exclusively from small farms in Cilento.
Taste it — you'll discover that time has a unique flavor.

I prepare all my doughs using sourdough starter and 100% wholemeal flours from local stone-ground grains.

LOW GLYCEMIC INDEX,
HIGH IN FIBER AND MINERALS ,
MY PIZZA COMBINES
QUALITY AND WELL-BEING

Contadina (The Farmer's Pizza) *Spicy Sausage, Tomato, Eggplant, Fior di Latte, Cacioricotta, EVO Oil*	€ 18
Cilentana *Cooked Tomato, EVO Oil, Goat Cacioricotta*	€ 15
Cilentana Sbagliata ("Wrong" Cilentana) *Cooked Tomato, EVO Oil, Goat Cacioricotta, Fior di Latte*	€ 15
Marinara Cilentana *"Pacchetelle" Tomato, Garlic, Olives, Anchovies, Capers, Oregano, EVO Oil*	€ 19

CILENTO CUISINE

I love the simplicity of things done well. With every dish, I seek balance in flavor, aiming for harmony between contemporary taste and tradition — all while celebrating conviviality, the true essence of Cilento dining.

First Courses

Cavatelli with Organic Tomato Sauce — € 15

Mediterranean Cavatelli — € 18
Catch of the Day, Cherry Tomatoes, Eggplant, Onion, Capers, Olives, Basil

Ortolano Fusilli — € 16
Seasonal Vegetables, Cherry Tomatoes, Basil

Lagane and Chickpeas — € 18
Semolina Pasta, Cicerale Chickpeas, Tomato Fillets, Garlic, Rosemary, Celery, Chili Pepper, EVO Oil

Main Courses

Mediterranean Catch Fillet — € 28
The Dish is Accompanied by Vegetables and Potatoes

Free-Range Chicken — € 25
Oven-roasted free-range chicken with potatoes

My Take on "Pizzaiola" Beef — € 25
Beef Rib, Organic Tomato, Garlic, Basil, Oregano

Salads

Caesar Salad — € 16
Chicken Breast, Lettuce, Parmesan Shavings

Mixed Salad — € 10
Green Lettuce, Radicchio, Arugula, Cherry Tomatoes

Rich Salad — € 15
Green Lettuce, Radicchio, Arugula, Cherry Tomatoes, Buffalo Mozzarella DOP, Palinuro Tuna Fillets, Olives

Frisillo — € 16
Twice-baked Bread, Cherry Tomatoes, Buffalo Mozzarella DOP, Palinuro Tuna Fillets, Crushed Olives

SWEETS FROM CILENTO

A few, ultra-fresh ingredients, combined by hand following traditional recipes. Because when flavor brings us back home, it becomes a truly beautiful journey.

Desserts & After-Meal Treats

Panna Cotta	€ 8
Fruit Cream Dessert	€ 8
Tiramisù	€ 8
Cilento Cannoli *2 Pieces*	€ 6
Dessert of the Day	€ 8
Babà	€ 8

Coffee *€ 2*

Cover charge *€ 3*

LIST OF 14 FOOD ALLERGENS

Cereals
containing gluten such as wheat, rye, barley, oats, spelt, kamut and their hybrid strains, and derived products.

Crustaceans
and products based on crustaceans

Eggs
and products based on eggs

Fish
and products based on fish

Peanuts
and products based on peanuts

Soybeans
and products based on soy

Milk
and products based on milk (including lactose)

Nuts
such as almonds, hazelnuts, walnuts, pistachios and their products

Celery
and products based on celery

Mustard
and products based on mustard

Sesame seeds
and products based on sesame seeds

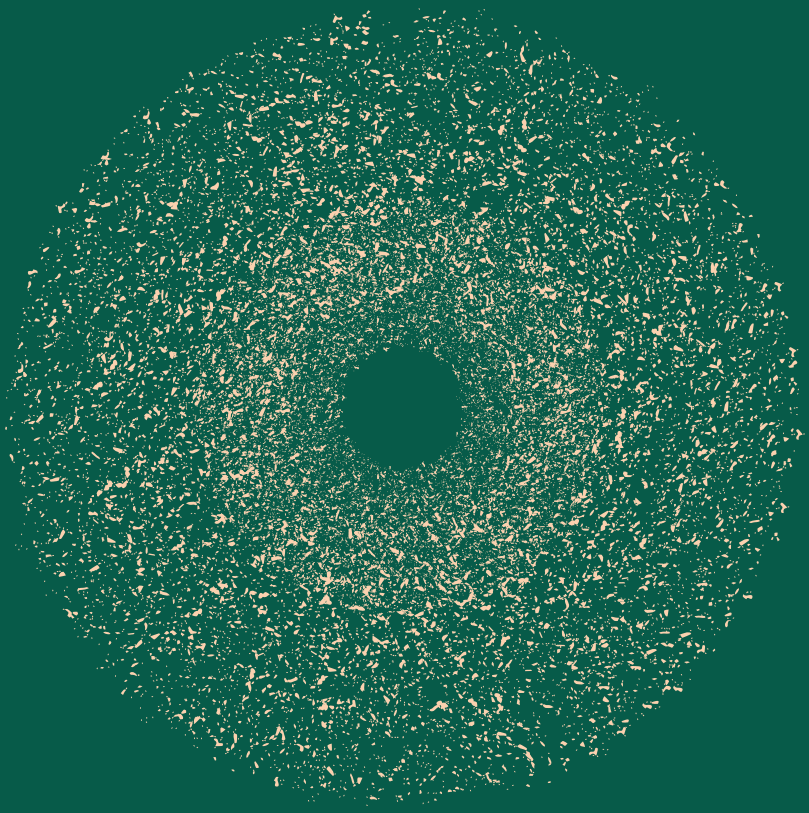
Lupin
and products based on lupin

Molluscs
and products based on molluscs

Sulphur dioxide and sulphites
in concentrations above 10 mg/kg or 10 mg/litre in terms of total sulphur dioxide

THANK YOU

Paolo



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