

Isola

By *San*
CARLO



Oysters
6 / 12 / 18
Fresh Oysters served with Garibaldi,
Tropea onion & vinegar & spicy dressings
12.00 / 24.00 / 36.00



APERITIVO

Bellini
Peach & Prosecco
11.35

Negroni
Bombay Sapphire Gin
Campari & Martini Rosso
12.90

Aperol Spritz
Aperol, Prosecco & Soda
11.35

PANE & STUZZICHINI

Focaccia **4.50**
Traditional focaccia bread
with Pachino tomatoes

Focaccia Rosmarino **4.80**
Traditional focaccia bread
with rosemary & salt

Peperoni Arrostiti **5.20**
Roasted pepper marinated
in olive oil & garlic

Nocellara Olives **4.90**
DOP olives from Nocellara del Belice
marinated with orange zest & chilli

Arancini **6.95**
Sicilian Rice balls filled with meat
ragu & Scamorza cheese served
with Sicilian roasted peppers

Broccoli Croquette **8.00**
Fried broccoli polpette
with almond flakes

Schiacciata Provola **6.50**
Sicilian rustico semolina bread filled with
Provola cheese & tomato basil sauce

Schiacciata Melanzane **6.50**
Sicilian rustico semolina bread
filled with aubergine

Prosciutto di San
Daniele **11.95**
Italian cured ham

Minestrone Invernale **8.95**
Winter vegetable soup with basil pesto

Pasta e Fagioli **10.50**
Classic Italian borlotti bean soup
with fresh pasta & prosciutto cubes

Calamari Fritti **12.50**
Classic fried squid with lemon &
thyme mayonnaise

Insalata Caprese **11.95**
Mozzarella di Buffalo,
beef tomato & basil

Burrata DOP **13.95**
Apulian Burrata served with oven
roasted yellow & red cherry tomatoes

ANTIPASTI

Isola Specialities for Sharing

Tagliere Misto (for 2) **19.95**
Special selection of cured meat &
cheese from the Italian islands

Figliata al Tartufo (for 2) **29.95**
Traditional mozzarella casing with the
creamy, buttery texture of pure buffalo
milk & bite-size bocconcini dressed
with truffle oil

Coppo Fritto (for 2) **21.50**
Fried calamari, prawns, whitebait,
mussels, baby squid

Carpaccio
di Spigola **14.95**
Sea bass carpaccio served
with fennel chiffonade

Tartare di Tonno **11.95**
Tartare of Sicilian tuna served with
avocado, chopped capers, Tropea
onion & mustard

Melanzane
Parmigiana **12.95**
Classic Sicilian, layers of aubergine,
Parmesan & tomato baked in the oven

Prosciutto
e Melone **13.50**
13 months aged prosciutto San Daniele
served seasonal Italian melon

Carpaccio di Manzo **13.50**
Fillet of beef thinly sliced & marinated
served with Taggiasche olives,
rocket leaves & Parmesan

Insalata di Mare **15.95**
Mediterranean seafood salad with
calamari, prawns, clams, mussels
& octopus marinated in lemon
& olive oil

Mezze Maniche Amatriciana **13.95**
Short tube pasta with traditional Italian pasta
sauce of guanciale, Pecorino Romano & tomato

Rigatoni alla Norma **12.95**
aubergine, tomato, basil & garlic,
topped with salted ricotta cheese

Mafalde Salsiccia **14.95**
Rustic pasta with Tuscan pork & fennel
seed sausage & stracciatella cheese

Spaghetti Vongole **17.95**
Classic pasta with baby clams,
parsley, garlic & olive oil

Spaghetti Frutti di Mare **21.95**
with prawns, clams, mussels
& cherry tomatoes

PASTA

Spaghetti alla Puttanesca **13.95**
with green olives, black olives,
capers & spicy tomato sauce

Spaghetti Granseola (for 2)
Isola's signature spaghetti
crab for two people
49.95

Paccheri Burrata e 'Nduja **14.50**
Large tube pasta with spicy pork calabrian
sausage topped with creamy Burrata

Rigatoni Carbonara **14.95**
with egg yolk, Guanciale,
Pecorino & black pepper

Tartufo e Pecorino
Ravioli **17.95**
Handmade pecorino & truffle ravioli
in a creamy sauce with black truffle

Risotto Zucca **16.95**
Carnaroli rice with
pumpkin & Parmesan

Tagliatelle Porcini
e Tartufo **18.95**
Fresh tagliatelle with
porcini & black truffle

Signor Sassi Lobster
Spaghetti **35.65**
The one & only Signor Sassi
Spaghetti Lobster

CARNE

Luganica alla
Tradizione Isolana **18.90**
Typical Luganica 17oz pork & fennel sausage
with red grapes, rosemary & red wine sauce

Polletto al Salmoriglio **21.95**
Spatchcock chicken on the grill with baby
rosemary potatoes, silverskin onions &
salmoriglio oregano dressing

Pollo alla Valdostana **19.80**
breaded flattened breast of chicken with
Provola cheese, ham & tomato

Vitello Milanese **29.95**
Traditional flattened veal in breadcrumbs

Agnello Cacciatore **26.95**
Lamb rack with a white wine dressing,
fresh herbs, olives & artichokes

Vitello ai Porcini **32.00**
Veal escalope seared and finished with
a fine porcini mushroom dressing

GRIGLIA

Filetto Manzo **29.90**
8oz fillet of beef grilled

Rib-eye con l'Osso **32.20**
11oz dry aged on the bone
with extra virgin olive oil & sea salt

Florentina di Manzo **38.00**
Tuscan T-bone 24oz dry aged steak with
sundried vine tomatoes served on a hot salt plate

Grigliata Mista di Carne **32.90**
Selection of prime cut meat including
Luganica sausage, lamb chop & rib-eye

Green Pepper, Truffle Sauce, Porcini Sauce,
Garlic Butter, Béarnaise **2.00 each**

PESCE

Scallops Gratin **25.95**
Pan seared scallops, gratin with
a lemon, butter & garlic dressing
topped with breadcrumbs

Gamberi Sicilia **29.00**
Grilled prawns with
garlic, chilli & olive oil

Spigola alla Griglia
o al Sale

Grilled whole Sea bass **29.70**
OR
Baked in Trapani Salt **31.50**

Halibut con Vongole **29.20**
Halibut with baby clams,
sapphire & Pachino tomatoes

Lobster **22.00/42.00**
half or full lobster grilled
with garlic butter

Tonno Mediterraneo **21.20**
Grilled tuna with Bronte pistachio pesto

Calamari Imbottito **18.90**
Squid stuffed with fish, mussels,
prawns, fresh tomatoes with
lemon & seasalt

Dover Sole Mugnaia **32.00**
Whole Dover sole with capers
& lemon butter sauce

Grigliata Mista
di Pesce **27.00**
Grand platter of seafood, grilled sea
bass, calamari, prawns, scallops &
tuna served with Salmoriglio

Dal Mare...
Fish of the day, ask for details

PIZZA

Our pizza is made with Caputa flour from Naples

Pizza Margherita **13.00**
The queen of Italian pizza,
tomato & Fior di latte

Salsiccia, Friarielli
e Provola **14.50**
Sicilian sausage, friarielli
& Provola cheese from Sicily

Mortadella e
Pistacchio **15.00**
Focaccia style pizza topped
with fresh sliced Mortadella,
Stracciatella & pistachio

Prosciutto Rocket
e Parmesan **14.80**
White based pizza with Fior di latte,
rocket, prosciutto San Daniele &
parmesan shavings

Patate Radicchio
e Gorgonzola **14.50**
White based pizza with Fior di latte,
gorgonzola, potato & radicchio
from Chioggia

Nerano **15.50**
White based pizza with Fior di latte,
courgette, crispy guanciale & Pecorino

Bresaola **14.50**
Tomato based pizza with rocket
leaves, Parmesan shavings &
cured beef Bresaola punta
d'anca from Valtelina

Vegetali **13.95**
White based pizza with Fior di latte,
grilled courgettes, Sicilian sweet
peppers & aubergine

Pizza Piccante **13.95**
Tomato, Fior di latte, spicy
Sicilian spinata & chilli

CONTORNI

Fresh baby spinach sautéed
with garlic oil & chilli **4.50**

Fennel & potato gratin with
Bechamel & Pecorino **5.70**

Sautéed baby potatoes &
Rosemary butter **5.20**

Fried courgettes marinated
in garlic, mint & white
wine vinegar **5.70**

Caponata, traditional Sicilian
diced vegetables with tomato
sauce, capers & pine nuts **5.70**

Zucchine fritte, fried
courgette sticks **5.80**

Patate fritte, fries **4.20**

Patate al Tartufo, truffle
fries with Parmesan **5.80**

Insalata verde, mixed
baby leaf salad **5.50**

Cherry tomato salad,
Tropea red onion, oregano
& olive oil **4.20**

"Great food and great service from a true Italian"

Allergies & Intolerances: If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. an optional charge of 12.5% will be added to your bill

VINI

VINI BIANCHI

NORTH ITALY	175ml	250ml	bottle
Soave Domini Veneti, 2020, 12.5%			30.90
Pinot Grigio, Valdadadige S Margherita, Alto Adige 2020, 12.5%	11.35	16.00	37.10
Sauvignon DOC, Ca' Bolani, Friuli 2020, 13%	9.80	13.75	39.15
Gavi del Comune di Gavi, Beni di Batasiolo, Piemonte 2020, 12.5%	15.45	21.65	52.55
Gavi del Comune di Gavi, La Scolca, Piemonte 2020, 12%			83.95

CENTRAL ITALY

Verdicchio dei Castelli di Jesi Classico, Colonnara, 2020, 12.5%			27.85
Trebbiano d'Abruzzo, Campiello, Abruzzo 2020, 12%	7.25	9.65	28.85
Grechetto dell'Umbria Terre della Custodia, Umbria 2018, 13%			34.00
Orvieto Classico Ruffino, Toscana 2020, 12.5%			35.05
Pomino Bianco Marchesi de Frescobaldi, Toscana 2018, 12.5%	9.05	12.65	36.05
Calasole, Vermentino, Maremma Toscana, Rocca di Montemassi 2020 13%			41.10
Pecorino IGT, Colline Pescaresi Trabocchetto Talamonti 2020, 13%	12.65	17.55	52.55
Conte della Vipera, Marchesi Antinori, Toscana 2019, 12.5%			72.10
Cervaro della Sala Marchesi Antinori, Toscana, 2019, 12.5%			108.15

SOUTH ITALY AND ISLANDS

Cataratto, Il Pioppo, Sicilia 20186, 13%	7.25	9.30	26.30
Malvasia Le Vigne di S. Marco, Puglia 2018, 13%			29.90
Chardonnay, Tormaresca, Puglia 2020, 12.5%	8.95	12.15	33.50
Fiano del Salento, Vespa, Puglia 2020, 12.5%			38.15
Le Arenarie Alghero DOC, Sella & Mosca, 2019, 13.5%			40.00
Grillo DOC Vigna di Mondranova, Sicilia, 2017, 13%			41.00
Kaid Sauvignon DOC, Alessandro di Camporeale, 2017, 13%			41.00
Greco di Tufo Cavalier Pepe, Campania 2020, 13%			41.20
Falanghina Lila Tenuta Cavalier Pepe, Campania 2020, 13%	10.30	13.80	41.20
Vermentino di Gallura, Superiore, Sella e Mosca, Sardegna 2018, 13%			42.25
Colomba Platino, Duca di Salaparuta, Sicilia 2020, 13%	12.65	17.55	48.00

HALF BOTTLES

WHITE WINES

Orvieto Classico, Ruffino, Umbria 2016			18.55
Vermentino di Gallura Cuccaione, Piero Mancini, Sardegna 2017			26.80
Chardonnay Langhe Serbato, Beni di Batasiolo 2017			29.90

RED WINES

Valpolicella Classico, Santa Sofia, Veneto 2019			22.50
Morellino di Scansano, Podere 414, Toscana 2016			39.15

SWEET WINE

Moscato d'Asti Beni di Batasiolo, Piemonte 2020	750ml	43.30
Vin Santo del Chianti Serelle Ruffino, Toscana 2001	500ml	45.35
Brachetto d'Acqui Bersano, Sparkling, Piemonte NV	750ml	49.45
Moscato Passito Fabula Gioia al Negro, Basilicata 2009	500ml	59.75

SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
Prosecco, Santa Margherita	10.30	42.20
Prosecco, Aneri Organic Leone	11.15	55.65
Prosecco Rosé, Torresella	10.00	41.00
Franciacorta		56.65
House Champagne, Testulat	14.10	66.95
House Champagne Rosé, Testulat	16.00	72.10
Veuve Clicquot NV		112.30
Bollinger NV		121.55
Laurent-Perrier Cuvée Rosé	22.15	128.75
Dom Perignon Vintage 2009		309.00
Louis Roederer Cristal		386.25

VINI ROSSI

NORTH ITALY	175ml	250ml	bottle
Merlot, del Veneto Torresella, Veneto 2018, 12.5%	8.25	11.10	30.90
Valpolicella Classico Superiore, Zonin, Veneto 2019, 12.5%	8.75	11.60	34.00
Barbera d'Asti Superiore, Boschetto Vecchio, Piemonte 2013, 13%			48.45
Pinot Nero, Kettmeir Alto Adige 2019, 13.5%			55.65
Barolo, Beni di Batasiolo, Piemonte 2017, 14.5%	16.25	21.65	64.90
Amarone della Valpolicella, Domini Veneti, Veneto 2017, 15.5%	22.70	30.90	90.65

CENTRAL ITALY

Rosso Piceno DOC, Raphael Piersanti 2019, 12.5%	8.50	11.50	32.00
Montepulciano d'Abruzzo Illuminato, Abruzzo 2019, 13.5%	9.05	11.70	36.05
Sangiovese Le Focchie Montemassi, Tuscany 2018, 13%			38.15
Chianti Classico, Tenuta Santedame, Ruffino, Toscana 2016, 13%	13.40	18.55	53.60
Vie Cave Malbec, Fattoria Aldobrandesca, Toscana 2019, 14.5%	13.50	19.00	56.00
Vino Nobile di Montepulciano Lodola Nuova, Ruffino, Toscana 2016, 13.5%			59.75
Chianti Classico Riserva Novecento, Dievole, Toscana 2012, 14%			85.50
Modus, Ruffino, Toscana 2017, 14.5%			90.65
Chianti Riserva Ducale Oro, Ruffino, Toscana 2016, 14.5%			92.70

SOUTH ITALY AND ISLANDS

Nero D'Avola Il Pioppo, Sicilia 2019, 14%	7.75	9.55	27.85
Aglianico Beneventano, Vinosia Campania 2018, 12.5%	8.25	11.00	29.90
Salice Salentino le vigne di S Marco, Puglia 2018, 13.5%			30.90
Syrah Sicilia IGT Feudo Butera, Sicilia 2017, 14%			36.05
Sasseo Primitivo Masseria Altemura, Puglia 2018, 14.5%			37.10
Perricone Guarnaccio, Tasca, Sicilia 2018, 13%	10.00	15.00	45.00
Cannonau di Sardegna, Sella & Mosca, Sardegna, 2018, 13.5%			49.75
Il Rosso dei Vespa Primitivo Manduria, Vespa, Puglia 2018, 14.5%	13.40	18.55	53.60
Tanca Farra Alghero DOC, Sella & Mosca, Sardegna, 2016, 13.5%			59.00
Taurasi Santandrea Vinosia, Campania 2012, 14%			82.40

VINI ROSÉ

ROSÉ WINES

Pinot Grigio Rosé Antichello, Veneto 2018, 12.5%			28.85
Calafuria, Salento IGT, Tormaresca Puglia 2020, 12%	11.00	15.00	44.00
Rosamara, Costaripa, Lombardia 2020, 13%	11.35	15.75	45.35

ITALY'S FINEST. ITALIAN RED WINE

Brunello di Montalcino Col d'Orcia, Toscana 2016, 14.5%	95.80
Barolo Rocche dei Manzoni, Piemonte 2013, 14%	97.85
Olmaia Sant'Antimo Cabernet Col d'Orcia, Toscana 2013, 14.5%	100.95
Marchese di Villa Marina Cabernet Sauvignon Sella e Mosca, Sardegna 2013, 13%	108.15
Amarone della Valpolicella Santa Sofia, Veneto 2016, 15%	123.60
Nero di Troia Helena Vespa, Puglia 2014, 14%	133.90
Amarone della Valpolicella Costasera Masi, Veneto 2012, 15%	144.20
Barbaresco Vanotu Pelissero, Piemonte 2001, 14.5%	154.50
Brunello di Montalcino Pieve Santa Restituta, Gaja, Toscana 2013, 14%	164.80
Amarone della Valpolicella Mater Domini Veneti, Veneto 2011, 16.5%	309.00
Barbaresco Gaja, Piemonte 2014, 14.5%	324.45
Brunello di Montalcino Tenuta Il Greppo, Biondi Santi, Toscana 2012, 13.5%	360.50

SUPER TUSCAN

Tignanello Toscana, Marchesi Antinori 2017, 14%	165.00
Tignanello Toscana, Marchesi Antinori 2015, 14%	204.00
Tignanello Toscana, Marchesi Antinori 2016, 14%	210.00
Ornellaia, Tenuta dell'Ornellaia Bolgheri 2014, 13.5%	360.00
Solaia, Marchesi Antinori 2017, 14%	455.00
Sassicaia, Tenuta San Guido 2012, 13.5%	540.00

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