

Isola

By *San*
CARLO



Ostriche
6 / 12 / 18
Fresh oysters served with Garibaldi,
Tropea onion & vinegar & spicy dressings

18.00 / 35.75 / 52.75



APERITIVO

Bellini
Peach & Prosecco
12.50

Negroni
Bombay Sapphire Gin
Campari & Martini Rosso
13.75

Aperol Spritz
Aperol, Prosecco & Soda
12.50

PANE & STUZZICHINI

Focaccia Pugliese **5.00**
Traditional focaccia bread with
Pachino tomatoes & black olives (v)

Focaccia Rosmarino **4.75**
Traditional focaccia bread
with rosemary & salt (v)

Nocellara Olives **5.25**
DOP olives from Nocellara del Belice
marinated with orange zest & chilli (ve)

Arancini **9.25**
Sicilian rice balls filled with meat
ragu & scamorza cheese served
with Sicilian roasted peppers

Prosciutto di San Daniele **12.75**
Italian cured ham

Sourdough Bruschetta **5.00**
Served with yellow & red cherry tomatoes (ve)

Garlic Bread (v)
Garlic & Sea Salt **7.25**
with Tomato **7.50**
with Cheese **8.50**

Insalata Caprese **12.75**
Mozzarella di bufala, beef tomato & basil (v)

Calamari Fritti **13.25**
Classic fried squid with lemon & thyme mayonnaise

Burrata Pugliese **14.75**
finest Burrata from Puglia with grilled San Marzano tomatoes (v)

Melanzane Parmigiana **13.75**
Classic Sicilian, layers of aubergine, Parmesan
& tomato baked in the oven (v)

Tartare di Tonno **15.95**
Tartare of Sicilian tuna served with avocado, chopped capers,
Tropea onion & mustard

Insalata Finocchio & Caprino **12.95**
Fresh summer salad served with broad beans, fennel, & goat's cheese
dressed with extra virgin olive oil & lime (v)

ANTIPASTI

Isola Specialities for Sharing

Antipasto Isola **11.50pp**
Special selection of cured meat & cheese
from the Italian islands
(minimum 2 people)

Fritto Misto **11.25pp**
Deep fried calamari, prawns, scampi
& scallops served with tartare
& garlic chilli mayonnaise
(minimum 2 people)

Insalata di Patate e Ceci **10.25**
Chickpeas and potato salad dressed with a fresh tarragon & lime dressing
served with crunchy hazelnuts (ve)

Carpaccio di Manzo **13.75**
Fillet of beef thinly sliced & marinated, served with Taggiasche olives,
rocket leaves & Parmesan

Baccalà e Patate **14.95**
Slow cooked cod served with potato & Taggiasche olives dressed with lemon oil

Avocado di Mare **17.95**
Avocado with prawns, scampi, & lobster served with Marie Rose sauce

Gamberoni Fritti **13.75**
Tempura king prawns dressed with a spicy mayonnaise

Pepata di Cozze **12.50**
Fresh mussels in a spicy tomato sauce with chilli & garlic
OR white wine, lemon & white pepper

PASTA

Rigatoni alla Norma **15.75**
Aubergine, tomato, basil & garlic, topped
with salted ricotta cheese (v)

Spaghetti alla Puttanesca **15.75**
with green olives, black olives, capers
& spicy tomato sauce (ve)

Spaghetti Carbonara **17.95**
with egg yolk, guanciale, pecorino & black pepper

Ravioli Tartufo e Pecorino **22.95**
Handmade pecorino & truffle ravioli
in a creamy sauce with black truffle (v)

Spaghetti Frutti di Mare **24.25**
with prawns, clams, mussels & cherry tomatoes

Spaghetti all'Aragosta **40.25**
The one & only Signor Sassi Spaghetti Lobster

Paccheri Coda di Rospo
& Gamberi

Large tube pasta served with plum
San Marzano tomatoes,
monkfish & prawns
(minimum 2 people)

22.95pp

Risotto Porcini
e Tartufo

Acquerello rice with wild Italian
porcini mushrooms, mantecato in
a pecorino wheel served with black
Italian truffle (v)

19.95pp

Gnocchi Sorrentina **17.95**
Southern Italian baked pasta with tomato & burrata cheese (v)

Paccheri Napoletana **15.75**
Large tube pasta served with slow cooked pork meat

Tagliolini San Daniele **18.95**
Fresh tagliolini served with garden peas and cream,
Parmesan cheese and wrapped in Parma ham

Ravioli Aragosta **22.95**
Handmade lobster ravioli in rich tomato & lobster sauce

Tagliatelle Montecarlo **18.95**
Tagliatelle with monkfish & lobster bisque

Risotto Scampi **22.95**
Carnaroli rice with langoustine bisque,
Prosecco with a sprinkle of gold flakes

CARNE

Polletto al Salmoriglio **24.25**
Spatchcock chicken on the grill with baby rosemary
potatoes & salmoriglio oregano dressing

Vitello Milanese **31.75**
Traditional flattened veal in breadcrumbs

Pollo Sorpresa **23.95**
Chicken breast in breadcrumbs stuffed
with garlic butter

Agnello **24.95**
Lamb cutlets served with green peas
& fresh mint with a lemon dressing

Filetto con Funghi Morel **37.95**
8oz/227gr fillet steak served with red wine jus
& morel mushrooms

GRIGLIA

Filetto alla Griglia **35.25**
8oz aged fillet of beef

Chateaubriand **34.95pp**
18oz/510g front cut best of fillet,
served with béarnaise sauce

Peppercorn, Garlic Butter, Béarnaise
2.25 each

Capesante Gratinata **30.75**
Pan seared scallops, gratin with
a lemon, butter & garlic dressing topped
with breadcrumbs

Gamberi Sicilia **33.25**
Grilled prawns with garlic,
chilli & olive oil

Spigola alla Griglia o al Sale
Grilled whole sea bass **31.50**
OR
Baked in Trapani Salt **33.50**

Dover Sole Mugnaia **35.50**
Whole Dover sole with capers
& lemon butter sauce

PESCE

Grigliata Mista
di Pesce **34.25**
Grand platter of seafood, grilled sea
bass, calamari, prawns, scallops & tuna
served with Salmoriglio

Rombo alla Griglia **39.95**
Charcoal grill whole turbot, marinated
in lemon & thyme served
with a lemon oil dressing

Coda di Rospo **28.95**
Fresh monkfish on the bone marinated
in nduja, pan fried and served with red
onion in agrodolce

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

PIZZA

Our pizza is made with Caputo flour from Naples

Margherita **15.75**
The queen of Italian pizza,
tomato & fior di latte (v)

Salsiccia, Friarielli
e Provola **16.95**
Sicilian sausage, friarielli
& provola cheese from Sicily

Calzone **15.95**
Folded pizza with tomato,
fior di latte & ham

Prosciutto Rocket
e Parmesan **17.95**
White based pizza with fior di latte,
rocket, prosciutto San Daniele
& Parmesan shavings

Bresaola **17.50**
Tomato based pizza with rocket
leaves, Parmesan shavings
& cured beef Bresaola Punta
d'Anca from Valtellina

Vegetali **16.50**
White based pizza with fior di latte,
grilled courgettes, Sicilian sweet
peppers & aubergine (v)

Piccante **17.50**
Tomato, fior di latte, spicy
Calabrian sausage & chilli

Burrata **18.95**
Tomato, fior di latte, vegetarian
nduja, roasted tomatoes, whole
burrata & basil pesto (v)

Tartufo **18.95**
White based pizza with fior di latte,
porcini mushroom, black truffle,
Taleggio & thyme (v)

CONTORNI

Spinacini Saltati,
fresh baby spinach sautéed
with garlic oil & chilli **5.95**

Patatine Saltate,
sauteed baby potatoes
& rosemary butter (v) **5.95**

Tenderstem Broccoli, with
garlic & chilli (v) **5.95**

Fagiolini,
french beans, with shallots
& butter (v) **5.95**

Zucchine Fritte, fried courgettes
6.25

Patate Fritte, fries **5.75**

Patatine Fritte al Tartufo,
truffle fries with Parmesan **6.95**

Insalata Mista, mixed
baby leaf salad (ve) **5.95**

Insalata di Pomodorini
Siciliani & Cipolla,
cherry tomato salad,
Tropea red onion, oregano
& olive oil **6.25** (ve)

Rucola & Parmigiano,
rocket & Parmesan salad (v)
5.50

"Great food & 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. Adults need around 2000 kcal a day.

Scan the QR code to
view calories on our
website.



VINI BIANCHI

NORTH ITALY	175ml	bottle
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Clear straw-yellow, fresh and fruity. Great with fried fish & hard cheeses.</i>	8.75	36.45
Sauvignon Ca` Bolani, Aquilaia, Friuli. 100% Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit. Perfect with cured meat, pasta & shellfish.</i>	9.95	40.25
Pinot Grigio, Santa Margherita, Alto Adige. 100% Pinot Grigio. <i>Bright & refreshing, for the lovers of a dry wine. Goes wonderfully with cheeses, white meat & fish.</i>	12.00	43.25
Pinot Grigio San Carlo Aneri, Veneto. 100% Pinot Grigio. <i>Straw yellow with notes of white flowers & plums. Great with white meats, light pasta & risotto.</i>	45.25	
Lugana Pievecroce, Costaripa, Lombardia. 100% Trebbiano di Lugana. <i>Straw-yellow, easy-drinking with light tropical fruit notes. Ideal with carpaccio, salad & fish-based pasta.</i>	47.75	
Gavi del Comune di Gavi "Granee", Beni di Batasiolo, Piemonte. 100% Cortese. <i>Dry & well balanced with aromas of ripe fruit & white flowers. Goes well with all kinds of fish & white meat.</i>	58.95	

CENTRAL ITALY

Trebbiano D`Abruzzo, Campiello, Abruzzo. 100% Trebbiano. <i>Intense notes of citrus, almonds, & tropical fruit. Excellent as aperitif or with fresh cheeses & shellfish</i>	8.50	34.25
Verdicchio dei Castelli di Jesi Classico, Colonnara, Marche. 100% Verdicchio. <i>Straw-yellow with an intense bouquet. Great with fish starters, cured meat & white meat.</i>	9.00	34.75
Pomino Bianco, Marchesi de` Frescobaldi, Toscana. 90% Chardonnay, 10% Pinot Bianco. <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture that pairs well with seafood.</i>	47.50	
Conte della Vipera, Marchesi Antinori, Umbria. 60/80% Sauvignon Blanc, 40/20% Semillon. <i>Savoury & refreshing, with melon, peach & passion fruit aromas. Ideal for starters, pasta & risotto with fish.</i>	79.95	

SOUTH ITALY AND ISLANDS

Inzolia "Roceno", Sibilliana, Sicilia. 100% Inzolia. <i>Fresh & crispy, quite dry & balanced acidity, perfect with all kind of seafood.</i>	8.75	34.75
Grillo "Roceno", Sibilliana, Sicilia. 100% Grillo. <i>Intense yellow, dry with notes of white peach, apricot & pineapple. Great with seafood pasta & salad.</i>	9.25	35.50
Chardonnay, Tormaresca, Puglia. 100% Chardonnay. <i>Light Yellow, freshly balanced with sensations of apples & citrus fruit. Great with all kinds of fish.</i>	11.25	42.75
Il Bianco dei Vespa, Vespa, Puglia. 100% Fiano. <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs. Perfect with fish in general.</i>	11.75	44.25
Greco di Tufo, Tenuta Cavalier Pepe, Campania. 100% Greco Bianco. <i>Intense yellow. Aromas of ripe fruit & citrus. Well-suited to appetisers & fish dishes.</i>	11.75	47.25
Falanghina Lila, Tenuta Cavalier Pepe, Campania. 100% Falanghina. <i>Yellow, with notes of pineapple, apple & white flowers. Pairs well with cheeses, fried dishes & spiced fish.</i>	12.00	48.25
Colomba Platino, Duca di Salaparuta, Sicilia. 100% Inzolia <i>Bright yellow, very fresh & persistent, pleasantly fruity. Great with shellfish & fish-based pasta.</i>	13.00	52.00
Vermentino di Gallura "Cucalione", Piero Mancini, Sardegna. 100% Vermentino <i>Pale yellow, medium bodied, pleasant & delicate scents. Excellent as an apéritif, or with fish & white meat.</i>	52.50	
Rapitala` Chardonnay Grand Cru, Tenuta Rapitala`, Sicilia. 100% Chardonnay <i>Straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot. Works amazingly with shellfish.</i>	69.00	

HALF BOTTLES

WHITE WINES

Orvieto Classico, Ruffino, Toscana 60% Procanico & Grechetto, 40% other white grapes. <i>Refreshing citrus & apple nuances with delicate mineral notes. Goes well with cured meats, vegetables & grilled fish.</i>	22.25	
Vermentino di Gallura "Cucalione", Piero Mancini, Sardegna 100% Vermentino. <i>Pale yellow, medium bodied, with floral scents. Excellent as an apéritif, ideal with fish, shellfish, & white meat.</i>	30.50	

RED WINES

Valpolicella Classico "Santa Sofia", Veneto 70% Corvina, 30% Rondinella. <i>Ruby red with notes of berries. Great with cured meat, pasta & cheeses.</i>	26.00	
Morellino di Scansano, Tenuta 414, Toscana 100% Sangiovese. <i>Ruby red with aromas of ripe black fruits, oak & spices. Goes incredibly well with lamb & tomato-based pasta dishes.</i>	45.00	

SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
Prosecco Dirupo	11.25	46.75
Prosecco Rosé Torresella	12.00	48.75
Prosecco DOC Brut Aneri		51.00
Champagne Testulat Brut	15.50	76.50
Champagne Testulat Rosé	17.75	81.50
Veuve Clicquot Yellow Label Brut		120.75
Bollinger		139.50
Laurent-Perrier Rosé		155.00
Dom Pérignon		385.00
Louis Roederer Cristal		475.00

VINI ROSSI

NORTH ITALY	175ml	bottle
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Ruby red, notes of berries. Dry & medium bodied, ideal with grilled meat.</i>	8.75	36.45
Merlot Veneto, Torresella, Veneto. 100% Merlot. <i>Well structured, with moderate tannins. Excellent with grilled red meats & rich poultry dishes.</i>	8.95	35.50
Cabernet Sauvignon, Torresella, Veneto. 100% Cabernet Sauvignon. <i>Deep red, fresh & smooth tannins. Perfect with strongly flavoured meat dishes.</i>	9.25	37.00
Pinot Nero San Carlo, Aneri, Veneto. 85% Pinot Nero, 15% Corvina. <i>Ruby red, with an intense bouquet of violet & rosehip. Perfect with meats & cheeses.</i>	47.50	
Valpolicella Ripasso Classico Superiore "Torbae", Domini Veneti, Veneto. 60% Corvina, 15% Corvinone, 15% Rondinella, 10% Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit & spices. Great for any kind of red meat.</i>	59.75	
Barbera d`Asti Superiore "Boschetto Vecchio", Guasti Clemente, Piemonte. 100% Barbera. <i>Elegant & smooth with great acidity & low tannins. Goes well with game & grilled red meat.</i>	65.00	
Barolo DOCG, Villadoria, Piemonte. 100% Nebbiolo. <i>Red-garnet, with hints of cherries, liquorice & tobacco. Pairs with cured meat, cheeses & grilled red meat.</i>	20.25	82.75
Amarone della Valpolicella, Domini Veneti, Veneto. 60% Corvina, 15% Corvinone, 15% Rondinella, 10% Other Valpolicella blend grapes. <i>Red-garnet, intense fruity aroma. Excellent with grilled meat, game & aged cheeses.</i>	21.75	84.75
Amarone della Valpolicella, Santa Sofia, Veneto. 40% Corvinone, 30% Corvina, 30% Rondinella. <i>Deep ruby red, with hints of cherry, dried plums, & notes of chocolate, rhubarb & delicate balsamic scent.</i>	98.50	
Barbaresco DOCG, Beni di Batasiolo, Piemonte. 100% Nebbiolo. <i>Garnet red, intense aromas. Dry & full bodied, goes perfectly with red meat & game.</i>	99.50	

CENTRAL ITALY

Rosso Piceno "Lyricus", Colonnara, Marche 50% Sangiovese, 50% Montepulciano. <i>Clear ruby red, notes of ripe peach & plums. Great with grilled meat & tomato-based dishes.</i>	9.25	35.25
Montepulciano Riparosso, Illuminati, Abruzzo. 100% Montepulciano. <i>Ruby red. Intense & deep with red fruit notes. Ideal with meat-based pasta & veal.</i>	9.75	40.25
Chianti Classico, Lamole, Toscana. 80% Sangiovese, 15% Canaiolo Nero, 5% Malvasia Nera. <i>Bright ruby red, floral notes, scents of red berries & aromatic herbs. Goes perfectly with grilled pork sausage.</i>	12.75	52.75
Achelo, La Braccasca, Toscana. 100% Syrah. <i>Vibrant purple, with fruity notes & soft tannins. Great with red meat grilled & braised & cured meat.</i>	55.00	
Rosso di Montalcino, Col d'Orcia, Toscana. 100% Sangiovese. <i>Deep ruby with violet hues. Fruity notes & spice. Pairs well with sauced white meat & grilled red meat.</i>	62.00	
Vie Cave Malbec, Fattoria Aldobrandesca, Toscana. 100% Malbec. <i>Intense ruby red, silky with notes of black fruit, liquorice & dark chocolate. Ideal for succulent steaks.</i>	64.95	
Lago di Corbara, Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Perfect with red meat & game.</i>	72.50	
Brunello di Montalcino, Col d'Orcia, Toscana. 100% Sangiovese. <i>Ruby red with violet hues. Fruity notes of black cherry, jam & vanilla. Warm with ripe & clear tannins.</i>	95.50	

SOUTH ITALY AND ISLANDS

Nero d`Avola "Roceno", Sibilliana, Sicilia. 100% Nero d'Avola, <i>Ruby red, hints of ripe berries. Great with pork, beef & hard cheeses.</i>	9.00	35.00
Syrah, Feudo Principi di Butera, Sicilia. 100% Syrah. <i>Intense purple, with notes of ripe blackcurrants. Great with tomato-based pastas & both red & white meat.</i>	10.75	42.50
Negroamaro "Neprica", Tormaresca, Puglia. 100% Negroamaro. <i>Ruby red, Aromas of cherries with floral notes. Excellent with poultry & veal.</i>	45.75	
IL Rosso dei Vespa Primitivo di Manduria, Vespa, Puglia. 100% Primitivo. <i>Deep ruby & dense tannins with notes of cherry, plums & sweet tobacco. Great with game & red meat.</i>	11.75	49.25

VINI ROSÉ

	175ml	bottle	magnum
Pinot Grigio Rosé, Torresella, Veneto. 100% Pinot Grigio. <i>Light & fresh, with delicate hints of citrus & wild berries. Perfect when accompanying fish dishes.</i>	9.50	38.75	
Cerasuolo d`Abruzzo "Campirosa", Illuminati, Abruzzo. 100% Montepulciano. <i>Brilliant pink, fresh & delicate. Persistent floral notes. Best with cured meat, white meat & fish dishes.</i>	10.00	40.75	
Calafuria, Tormaresca, Puglia. 100% Negroamaro. <i>Peach-pink colour with pleasant freshness. Great with fish starters & tomato sauce-based dishes.</i>	49.25	95.50	
Rosamara, Costaripa, Lombardia. 50% Gropello Gentile, 30% Marzemino, 10% Sangiovese, 10% Barbera. <i>Light pink, with a very slight aftertaste of bitter almonds. Ideal as aperitif & with mussels.</i>	11.75	48.75	99.75