

Isola

By *San* CARLO

APERITIVO

Bellini
Peach Purée, Crème de
Pêche, Prosecco
12.50

Negroni
Bombay Sapphire Gin
Campari, Martini Rosso
13.75

Aperol Spritz
Aperol, Prosecco, Soda
12.50

PANE & STUZZICHINI



Ostriche
6 / 12 / 18
Fresh oysters served with Garibaldi,
Tropea onion & vinegar & spicy dressings
(42 kcal) (84 kcal) (126 kcal)
18.00 / 35.75 / 52.75



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

Focaccia Rosmarino **4.75**
Traditional focaccia bread
with rosemary & salt (v) (338 kcal)

Green Olives from Puglia (ve)
(180 kcal) **4.25**

Arancini **9.25**
Fried rice balls with truffle & Parmesan
(601 kcal)

Prosciutto San Daniele
e Gnocco Fritto **12.75**
Prosciutto with fried dough sticks (300 kcal)

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

Garlic Bread (v)
Garlic & Sea Salt (728 kcal) **7.25**
with Tomato (790 kcal) **7.50**
with Cheese (934 kcal) **8.50**

Insalata Caprese **12.75**

Mozzarella di bufala, beef tomato & basil (v) (499 kcal)

Calamari Fritti **13.25**

Classic fried squid with lemon & thyme mayonnaise (337 kcal)

Burrata e Melanzane **13.95**

A special creamy mozzarella from Puglia with smoked
Sicilian aubergine, toasted hazelnuts & balsamic (v) (580 kcal)

Melanzane Parmigiana **13.75**

Classic Sicilian, layers of aubergine, Parmesan
& tomato baked in the oven (v) (293 kcal)

Tartare di Tonno **15.95**

Sashimi grade tuna mixed with olive oil, mustard,
lemon juice, wild rocket & served with Altamura crostini (217 kcal)

ANTIPASTI

Isola Specialities for Sharing

Antipasto Isola **12.50pp**
Special selection of cured meat & cheese
from the Italian islands (673 kcal)
(minimum 2 people)

Fritto Misto **12.50pp**
Deep fried calamari, prawns, scampi
& scallops served with tartare
& garlic chilli mayonnaise (898 kcal)
(minimum 2 people)

Cassoeula Lombarda **13.95**

Typically from Milan. Pork sausage & ribs slow cooked stew (495 kcal)

Carpaccio di Manzo **13.75**

Fillet of beef thinly sliced & marinated, served with Taggiasche olives,
rocket leaves & Parmesan (219 kcal)

Avocado di Mare **17.95**

Avocado with prawns, scampi, & lobster served with Marie Rose sauce (777 kcal)

Gamberoni Fritti **13.75**

Tempura king prawns dressed with a spicy mayonnaise (311 kcal)

Pepata di Cozze **12.50**

Fresh mussels in a spicy tomato sauce with chilli & garlic
OR white wine, lemon & white pepper (225 kcal)

Rigatoni alla Norma **15.75**

Aubergine, tomato, basil & garlic, topped
with salted ricotta cheese (v) (692 kcal)

Spaghetti alla Puttanesca **15.75**

Olives & capers in a rich tomato sauce (ve) (616 kcal)

Spaghetti Carbonara **17.95**

with egg yolk, guanciale, pecorino & black pepper (1129 kcal)

Ravioli Tartufo e Pecorino **22.95**

Handmade pecorino & truffle ravioli in a creamy sauce
with black truffle (v) (1101 kcal)

Spaghetti Frutti di Mare **24.25**

with prawns, clams, mussels & cherry tomatoes (1080 kcal)

Spaghetti all' Aragosta **40.25**

The one & only Signor Sassi Spaghetti Lobster (829 kcal)

Gnocchi Sorrentina **17.95**

Classic southern Italian gnocchi baked with tomato
& burrata cheese (v) (612 kcal)

PASTA



Risotto Porcini e Tartufo

Acquerello rice with wild Italian porcini mushrooms,
mantecato in a pecorino wheel served with black
Italian truffle (v) (minimum 2 people) (345 kcal)

19.95pp

Paccheri Napoletana **15.75**

Large tube pasta served with slow cooked pork meat (852 kcal)

Ravioli Zucca **16.95**

Pumpkin ravioli with sage & butter (v) (575 kcal)

Caserecce all' Anatra **18.95**

Short pasta served with slow cooked duck ragu

Ravioli Aragosta **22.95**

Handmade lobster ravioli in rich tomato & lobster sauce (874 kcal)

Tagliatelle Montecarlo **18.95**

Tagliatelle with monkfish & lobster bisque (456 kcal)

Tagliatelle Porcini **19.95**

Chestnut tagliatelle, porcini mushrooms, truffle
& Parmesan shavings (v) (520 kcal)

Risotto alla Zucca **19.95**

Risotto with pumpkin, squash, burrata, vegetarian 'nduja
& fresh winter truffle (v) (575 kcal)

CARNE

Polletto al Salmoriglio **24.25**

Spatchcock chicken on the grill with baby rosemary
potatoes & salmoriglio oregano dressing (755 kcal)

Vitello Milanese **31.75**

Traditional flattened veal in breadcrumbs (1055 kcal)

Pollo Sorpresa **23.95**

Chicken breast in breadcrumbs stuffed
with garlic butter (520 kcal)

Agnello **26.95**

Grilled lamb cutlets marinated in sundried
tomato & thyme (513 kcal)

Filetto al Tartufo **37.95**

8oz/227g fillet steak served with a creamy black truffle
sauce & fresh truffle (42 kcal)

Filetto alla Griglia **35.25**

8oz aged fillet of beef (336 kcal)

Ossobuco alla Milanese **24.95**

Traditional dish from Lombardy, veal shank braised
with vegetables & white wine (595 kcal)

Rib-Eye Steak **28.95**

12oz/340g aged 28 days (660 kcal)

Filetto al Pepe Verde **36.95**

8oz/227g fillet steak with a brandy
& green peppercorn sauce (922 kcal)

Extra Sauce

Peppercorn, Garlic Butter, Béarnaise
2.25 each

PESCE

Capesante Gratinata **30.75**

Pan seared scallops, gratin with
a lemon, butter & garlic dressing
topped with breadcrumbs (1013 kcal)

Gamberi Sicilia **33.25**

Grilled prawns with garlic,
chilli & olive oil (666 kcal)

Spigola alla Griglia o al Sale

Grilled whole sea bass (1056 kcal)

31.50

OR Baked in Trapani Salt (1056 kcal)

33.50

Dover Sole Mugnaia **35.50**

Whole Dover sole with capers &
lemon butter sauce (1880 kcal)

Merluzzo con Olive **25.95**

Pan-fried cod coated in a black olive
crust served with sunblushed tomato
& caper dressing (595 kcal)

Grigliata Mista di Pesce **34.25**

Grand platter of seafood, grilled sea
bass, calamari, prawns, scallops & tuna
served with salmoriglio
(584 kcal)

Coda di Rospo "Aurora"
28.95

Fresh monkfish in garlic, white
wine, cream & cherry tomato sauce
(568 kcal)

PIZZA

Our pizza is made with Caputo flour from Naples

Margherita **15.75**

The queen of Italian pizza, tomato
& fior di latte (v) (1349kcal)

Salsiccia, Friarielli
e Provola **16.95**

Sicilian sausage, friarielli & provola
cheese from Sicily (1315 kcal)

Calzone **15.95**

Folded pizza with tomato,
fior di latte & ham (1216 kcal)

Prosciutto Rocket
e Parmesan **17.95**

White based pizza with fior di latte,
rocket, prosciutto San Daniele
& Parmesan shavings (1349 kcal)

Bresaola **17.50**

Tomato based pizza with rocket
leaves, Parmesan shavings
& cured beef Bresaola Punta
d'Anca from Valtelina (1099 kcal)

Vegetali **16.50**

White based pizza with fior di latte,
grilled courgettes, Sicilian sweet
peppers & aubergine (v) (1010 kcal)

Piccante **17.50**

Tomato, fior di latte, spicy Calabrian
sausage & chilli (1202 kcal)

Burrata **18.95**

Tomato, fior di latte, vegetarian
'nduja, roasted tomatoes, whole
burrata & basil pesto (v) (1122 kcal)

Tartufo **18.95**

White based pizza with fior di latte,
porcini mushroom, black truffle,
 Taleggio & thyme (v) (958 kcal)

CONTORNI

Spinacini Saltati,
fresh baby spinach sautéed with garlic oil
& chilli (40 kcal) **5.95**

Patatine Saltate,
sautéed baby potatoes & rosemary
butter (v) (204 kcal) **5.95**

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

Fagiolini,
french beans, with shallots
& butter (v) (34 kcal) **5.95**

Zucchine Fritte,
fried courgettes (153 kcal) **6.25**

Patate Fritte, fries
(655 kcal) **5.75**

Patatine Fritte al Tartufo,
fries with fresh truffle & Parmesan
(717 kcal) **6.95**

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

Insalata di Pomodorini Siciliani & Cipolla,
cherry tomato salad, Tropea red onion,
oregano & olive oil (ve)
(1056 kcal) **6.25**

Rucola & Parmigiano,
rocket & Parmesan salad (v) (189 kcal)
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.

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>	8.50	36.50
Sauvignon Ca` Bolani,  Aquilaia, Friuli. Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit. Perfect with cured meat, pasta & shellfish.</i>	10.25	41.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Bright & refreshing, for the lovers of a dry wine. Goes wonderfully with cheeses, white meat & fish.</i>	11.75	43.25
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers & plums. Great with white meats, light pasta & risotto.</i>	12.00	46.25
Lugana Pievecroce, Costaripa, Lombardia. Trebbiano di Lugana. <i>Straw-yellow, easy-drinking with light tropical fruit notes. Ideal with carpaccio, salad & fish-based pasta.</i>		49.25
Gavi del Comune di Gavi "Granee", Beni di Batasiolo, Piemonte. Cortese. <i>Dry & well balanced with aromas of ripe fruit & white flowers. Goes well with all kinds of fish & white meat.</i>		60.75
CENTRAL ITALY		
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano. <i>Intense notes of citrus, almonds, & tropical fruit. Excellent as aperitif or with fresh cheeses & shellfish</i>	9.00	36.75
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>	9.25	37.00
Pomino Bianco, Marchesi de` Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture that pairs well with seafood.</i>		49.50
Conte della Vipera,  Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon. <i>Savory & refreshing, with melon, peach & passion fruit aromas. Ideal for starters, pasta & risotto with fish.</i>		81.95
SOUTH ITALY AND ISLANDS		
Inzolia "Roceno", Sibilliana, Sicilia. Inzolia. <i>Fresh & crispy, quite dry & balanced acidity, perfect with all kind of seafood.</i>	9.00	35.50
Grillo "Vola", Sibilliana, Sicilia. Grillo. <i>Intense yellow, dry with notes of white peach, apricot & pineapple. Great with seafood pasta & salad.</i>	9.75	37.25
Chardonnay, Tormaresca, Puglia. Chardonnay. <i>Light Yellow, freshly balanced with sensations of apples & citrus fruit. Great with all kinds of fish.</i>	11.50	43.50
Bianca Terra,  Vespa, Puglia. Fiano. <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs. Perfect with fish in general.</i>	12.25	44.50
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Yellow, with notes of pineapple, apple & white flowers. Pairs well with cheeses, fried dishes & spiced fish.</i>	12.50	46.50
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow. Aromas of ripe fruit & citrus. Well-suited to appetisers & fish dishes.</i>	12.75	49.50
Colomba Platino, Duca di Salaparuta, Sicilia. Inzolia <i>Bright yellow, very fresh & persistent, pleasantly fruity. Great with shellfish & fish-based pasta.</i>	13.25	54.00
Vermentino di Gallura "Cucalione",  Piero Mancini, Sardegna. Vermentino <i>Pale yellow, medium bodied, pleasant & delicate scents. Excellent as an apéritif, or with fish & white meat.</i>		55.00
Rapitala` Chardonnay Grand Cru, Tenuta Rapitala', Sicilia. Chardonnay <i>Straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot. Works amazingly with shellfish.</i>		71.00
HALF BOTTLES		
WHITE WINES		
Orvieto Classico, Ruffino, Toscana Procanico & Grechetto, other white grapes. <i>Refreshing citrus & apple nuances with delicate mineral notes. Goes well with cured meats, vegetables & grilled fish.</i>		23.75
Vermentino di Gallura "Cucalione", Piero Mancini, Sardegna Vermentino. <i>Pale yellow, medium bodied, with floral scents. Excellent as an apéritif, ideal with fish, shellfish, & white meat.</i>		31.75
RED WINES		
Valpolicella Classico "Santa Sofia", Veneto Corvina, Rondinella. <i>Ruby red with notes of berries. Great with cured meat, pasta & cheeses.</i>		26.75
Morellino di Scansano, Tenuta 414, Toscana Sangiovese. <i>Ruby red with aromas of ripe black fruits, oak & spices. Goes incredibly well with lamb & tomato-based pasta dishes.</i>		47.50

SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
Prosecco Dirupo Superiore	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
Laurent-Perrier Rosé		155.00
Dom Pérignon		385.00
Louis Roederer Cristal		475.00
Veuve Clicquot Yellow Label Brut		120.75
Bollinger		139.50

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>	8.50	36.50
Merlot Veneto, Torresella, Veneto. Merlot. <i>Well structured, with moderate tannins. Excellent with grilled red meats & rich poultry dishes.</i>	9.25	38.75
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Deep red, fresh & smooth tannins. Perfect with strongly flavoured meat dishes.</i>	9.50	39.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet of violet & rosehip. Perfect with meats & cheeses.</i>	12.00	46.25
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>		56.50
Valpolicella Ripasso Classico Superiore "Torbae", Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit & spices. Great for any kind of red meat.</i>		61.75
Barolo DOCG, Villadoria, Piemonte. 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. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Red-garnet, intense fruity aroma. Excellent with grilled meat, game & aged cheeses.</i>	22.00	86.75
Barbaresco DOCG, Beni di Batasiolo, Piemonte. Nebbiolo. <i>Garnet red, intense aromas. Dry & full bodied, goes perfectly with red meat & game.</i>		101.75
Amarone della Valpolicella, Santa Sofia, Veneto. Corvinone, Corvina, Rondinella. <i>Deep ruby red, with hints of cherry, dried plums, & notes of chocolate, rhubarb & delicate balsamic scent.</i>		102.75
CENTRAL ITALY		
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, notes of ripe peach & plums. Great with grilled meat & tomato-based dishes.</i>	9.50	38.50
Montepulciano Riparosso,  Illuminati, Abruzzo. 100% Montepulciano. <i>Ruby red. Intense & deep with red fruit notes. Ideal with meat-based pasta & veal.</i>	10.50	43.00
Chianti Classico, Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera. <i>Bright ruby red, floral notes, scents of red berries & aromatic herbs. Goes perfectly with grilled pork sausage.</i>	14.00	55.00
Achelo, La Braccasca, Toscana. Syrah. <i>Vibrant purple, with fruity notes & soft tannins. Great with red meat grilled & braised & cured meat.</i>		56.75
Rosso di Montalcino, Col d'Orcia, Toscana. 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. Malbec. <i>Intense ruby red, silky with notes of black fruit, liquorice & dark chocolate. Ideal for succulent steaks.</i>		66.75
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>		74.50
Brunello di Montalcino, Col d'Orcia, Toscana. Sangiovese. <i>Ruby red with violet hues. Fruity notes of black cherry, jam & vanilla. Warm with ripe & clear tannins.</i>		99.75
SOUTH ITALY AND ISLANDS		
Nero d`Avola "Vola", Sibilliana, Sicilia. Nero d'Avola, <i>Ruby red, hints of ripe berries. Great with pork, beef & hard cheeses.</i>	9.25	38.00
Syrah,  Feudo Principi di Butera, Sicilia. Syrah. <i>Intense purple, with notes of ripe blackcurrants. Great with tomato-based pastas & both red & white meat.</i>	11.25	44.75
Negroamaro "Neprica", Tormaresca, Puglia. Negroamaro. <i>Ruby red, Aromas of cherries with floral notes. Excellent with poultry & veal.</i>		48.00
IL Rosso dei Vespa Primitivo di Manduria,  Vespa, Puglia. Primitivo. <i>Deep ruby & dense tannins with notes of cherry, plums & sweet tobacco. Great with game & red meat.</i>	12.00	52.00
VINI ROSÉ		
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio. <i>Light & fresh, with delicate hints of citrus & wild berries. Perfect when accompanying fish dishes.</i>	9.25	38.75
Cerasuolo d`Abruzzo "Campirosa", Illuminati, Abruzzo. Montepulciano. <i>Brilliant pink, fresh & delicate. Persistent floral notes. Best with cured meat, white meat & fish dishes.</i>	10.75	43.50
Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Peach-pink colour with pleasant freshness. Great with fish starters & tomato sauce-based dishes.</i>	50.75	102.75
Rosamara, Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera. <i>Light pink, with a very slight aftertaste of bitter almonds. Ideal as aperitif & with mussels.</i>	13.00	52.50

 Sommelier's Choice