

Isola

By *San*
CARLO



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

18.00 / 35.75 / 52.75



PANE & STUZZICHINI

Beetroot & Ricotta Dip **9.95**
served with rosemary pizza
dough bread (v) (863 kcal)

Arancini **9.25**
Fried rice balls with truffle & Parmesan
(1238 kcal)

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

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

Panzerotto Pugliese **9.95**
Fried pizza dough filled with San Marzano
tomato sauce, buffalo mozzarella & basil (v)
(379 kcal)

Sourdough Bruschetta **5.00**
served with yellow & red cherry tomatoes (ve)
(379 kcal)

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 Pomodoro **13.95**
Burrata from Corato in Puglia served with marinated
beef tomato carpaccio & fresh basil (v) (293 kcal)

Melanzane Parmigiana **13.75**
A classic Sicilian dish, layers of aubergine, Parmesan
& tomato baked in the oven (v) (344 kcal)

Tartare di Tonno **15.95**
Sashimi grade tuna tartare mixed with olive oil, mustard, lemon juice,
wild rocket & served with Altamura crostini (217 kcal)

Prosciutto, Melone e Mozzarella **15.95**
Cantaloupe melon, mozzarella di bufala, Parma ham
& crushed pistachio nuts (874 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 sauce
& garlic chilli mayonnaise (898 kcal)
(minimum 2 people)

Mozzarella in Carrozza **10.95**
Popular in Southern Italy, fried mozzarella in bread with
a basil & tomato sauce (v) (423 kcal)

Costine di Maiale Orientale **11.95**
Barbecue pork ribs in our special San Carlo sauce (326 kcal)

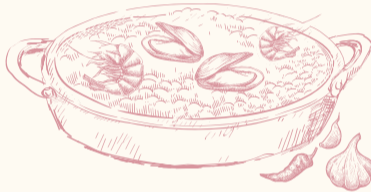
Carpaccio di Manzo **13.75**
Fillet of beef thinly sliced & marinated, served with Taggiasche olives,
rocket leaves & Parmesan (445 kcal)

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

Gamberoni Luciana **14.95**
King prawns with garlic, chilli, tomato, a touch of cream
& toasted Altamura bread (426 kcal)

Capesante al Forno **17.95**
Roasted scallops with olive oil, garlic & chilli topped with breadcrumbs (541 kcal)

PASTA



Risotto ai Frutti di Mare
Risotto with clams, mussels & Argentinian king
prawns in a chilli & garlic tomato sauce, served in
a copper pan (minimum 2 people) (820 kcal)
21.95pp

Linguine Gamberi e Pesto **18.95**
Linguine pasta with Argentinian red prawns & basil pesto (1475 kcal)

Paccheri Napoletana **15.75**
Large tube pasta served with slow cooked pork meat (852 kcal)

Tagliatelle Bolognese **17.95**
Original Bologna recipe with slow cooked beef ragu (796 kcal)

Ravioli Aragosta **22.95**
Handmade lobster ravioli in rich tomato & lobster sauce (874 kcal)

Gnocchetti Pasta Melanzane e Salsiccia **18.95**
Sardinian style gnocchetti pasta with aubergine & pork sausage ragu

Tagliatelle Porcini **19.95**
Chestnut tagliatelle, porcini mushrooms, truffle & Parmesan shavings (v)
(520 kcal)

Risotto San Carlo **18.95**
Carnaroli rice with porcini mushrooms, cream & white wine
wrapped in Parma ham (1387 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)

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 Scottadito **28.95**
Lamb cutlets with sweet & sour peppers (1371 kcal)

Scaloppine al Limone **24.95**
Veal escalope cooked in butter & lemon (743 kcal)

Filetto alla Griglia (336 kcal) **35.25**

Sirloin Steak **26.95**
8oz/227g aged 28 days

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

Salmone Prosecco
e Gamberetti **27.95**
Pan-fried salmon cooked with
Norwegian prawns & Prosecco sauce
(567 kcal)

Gamberi Sicilia **33.25**
Grilled prawns with garlic,
chilli & olive oil (666 kcal)

North Pacific Halibut
Served grilled **29.95**
OR
with lobster sauce (555 kcal) **31.95**

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)

Branzino al Sale **33.50**
Whole sea bass baked in sea salt,
flambéed with a glass of grappa - please
allow 20 minutes to cook (859 kcal)

Branzino Grigliato **31.50**
Charcoal grilled whole sea bass
(948 kcal)

PIZZA

Our pizza is made with Caputo flour from Naples

Margherita **15.75**
The queen of Italian pizza,
tomato & fior di latte (v) (1349 kcal)

Quattro Stagioni **17.50**
Tomato, mozzarella di bufala,
mushrooms, artichokes &
sweet peppers (v) (1013 kcal)

Prosciutto e Funghi **17.50**
Tomato, fior di latte, ham
& mushrooms (1092 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 Valtellina
(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

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

Piselli con Pancetta
Peas with onions, pancetta
& a touch of cream (203 kcal) **5.95**

Spinacini Saltati,
fresh baby spinach sautéed
with garlic oil & chilli (v) (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**

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 **6.25** (ve)



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 service 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 & fruity.</i>	9.00	38.25
Sauvignon Ca` Bolani,  Aquileia, Friuli. Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit.</i>	10.75	43.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Bright & refreshing, for the lovers of a dry wine.</i>	12.25	45.50
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers & plums.</i>	12.50	47.50
Lugana Pievecroce, Costaripa, Lombardia. Trebbiano di Lugana. <i>Straw-yellow, easy-drinking with light tropical fruit notes.</i>		51.75
Gavi del Comune di Gavi "Granee", Beni di Batasiolo, Piemonte. Cortese. <i>Dry & well balanced with aromas of ripe fruit & white flowers.</i>		63.75

CENTRAL ITALY

	175ml	bottle
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano. <i>Intense notes of citrus, almonds, & tropical fruit.</i>	9.50	38.50
Verdicchio dei Castelli di Jesi Classico, Colonnara, Marche. Verdicchio. <i>Straw-yellow with an intense bouquet.</i>	9.75	38.75
Pomino Bianco, Marchesi de` Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture.</i>		52.00
Conte della Vipera,  Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon. <i>Savory & refreshing, with melon, peach & passion fruit aromas.</i>		86.00

SOUTH ITALY AND ISLANDS

	175ml	bottle
Inzolia "Roceno", Sibilliana, Sicilia. Inzolia. <i>Fresh & crispy, quite dry & balanced acidity.</i>	9.50	37.25
Grillo "Vola", Sibilliana, Sicilia. Grillo. <i>Intense yellow, dry with notes of white peach, apricot & pineapple.</i>	10.25	39.00
Chardonnay, Tormaresca, Puglia. Chardonnay. <i>Light Yellow, freshly balanced with sensations of apples & citrus fruit.</i>	12.00	45.75
Bianca Terra,  Vespa, Puglia. Fiano. <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs.</i>	12.75	46.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Yellow, with notes of pineapple, apple & white flowers.</i>	13.25	48.75
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow. Aromas of ripe fruit & citrus.</i>	13.50	52.00
Colomba Platino, Duca di Salaparuta, Sicilia. Inzolia <i>Bright yellow, very fresh & persistent, pleasantly fruity.</i>	14.00	56.75
Vermentino di Gallura "Cucaione",  Piero Mancini, Sardegna. Vermentino <i>Pale yellow, medium bodied, pleasant & delicate scents.</i>		57.75
Rapitala` Chardonnay Grand Cru, Tenuta Rapitala`, Sicilia. Chardonnay <i>Straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot.</i>		74.50

HALF BOTTLES

WHITE WINES

Orvieto Classico, Ruffino, Toscana. Procanico & Grechetto, other white grapes. <i>Refreshing citrus & apple nuances with delicate mineral notes.</i>		25.00
Vermentino di Gallura "Cucaione", Piero Mancini, Sardegna. <i>Vermentino. Pale yellow, medium bodied, with floral scents.</i>		33.25

RED WINES

Valpolicella Classico "Santa Sofia", Veneto. Corvina, Rondinella. <i>Ruby red with notes of berries.</i>		28.00
Morellino di Scansano, Tenuta 414, Toscana. Sangiovese. <i>Ruby red with aromas of ripe black fruits, oak & spices.</i>		50.00

SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
Prosecco Dirupo Superiore	11.75	49.00
Prosecco Rosé Torresella	12.50	51.25
Prosecco DOC Brut Aneri		53.50
Champagne Testulat Brut	16.25	80.25
Champagne Testulat Rosé	18.75	85.50
Laurent-Perrier Rosé		162.75
Dom Pérignon		404.25
Louis Roederer Cristal		498.75
Veuve Clicquot Yellow Label Brut		126.75
Bollinger		146.50

VINI ROSSI



NORTH ITALY

	175ml	bottle
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Ruby red, notes of berries. Dry & medium bodied.</i>	9.00	38.25
Merlot Veneto, Torresella, Veneto. Merlot. <i>Well structured, with moderate tannins.</i>	9.75	40.75
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Deep red, fresh & smooth tannins.</i>	10.00	41.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet of violet & rosehip.</i>	12.50	48.50
Barbera d`Asti Superiore "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera. <i>Elegant & smooth with great acidity & low tannins.</i>		59.25
Valpolicella Ripasso Classico Superiore "Torbae", Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit & spices.</i>		64.75
Barolo DOCG, Villadoria, Piemonte. Nebbiolo. <i>Red-garnet, with hints of cherries, liquorice & tobacco.</i>	21.25	87.00
Amarone della Valpolicella, Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Red-garnet, intense fruity aroma.</i>	23.00	91.00
Barbaresco DOCG, Beni di Batasiolo, Piemonte. Nebbiolo. <i>Garnet red, intense aromas. Dry & full bodied.</i>		106.75
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>		108.00


CENTRAL ITALY

	175ml	bottle
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, notes of ripe peach & plums.</i>	10.00	40.50
Montepulciano Riparosso,  Illuminati, Abruzzo. 100% Montepulciano. <i>Ruby red. Intense & deep with red fruit notes.</i>	11.00	45.25
Chianti Classico, Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera. <i>Bright ruby red, floral notes, scents of red berries & aromatic herbs.</i>	14.75	57.75
Achelo, La Braccasca, Toscana. Syrah. <i>Vibrant purple, with fruity notes & soft tannins.</i>		59.50
Rosso di Montalcino, Col d'Orcia, Toscana. Sangiovese. <i>Deep ruby with violet hues. Fruity notes & spice.</i>		65.00
Vie Cave Malbec,  Fattoria Aldobrandesca, Toscana. Malbec. <i>Intense ruby red, silky with notes of black fruit, liquorice & dark chocolate.</i>		70.00
Lago di Corbara, Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices.</i>		78.25
Brunello di Montalcino, Col d'Orcia, Toscana. Sangiovese. <i>Ruby red with violet hues. Fruity notes of black cherry, jam & vanilla.</i>		104.75

SOUTH ITALY AND ISLANDS

	175ml	bottle
Nero d`Avola "Vola", Sibilliana, Sicilia. Nero d'Avola. <i>Ruby red, hints of ripe berries.</i>	9.75	40.00
Syrah,  Feudo Principi di Butera, Sicilia. Syrah. <i>Intense purple, with notes of ripe blackcurrants.</i>	11.75	47.00
Negroamaro "Neprica", Tormaresca, Puglia. Negroamaro. <i>Ruby red, Aromas of cherries with floral notes.</i>		51.00
Il Rosso dei Vespa Primitivo di Manduria,  Vespa, Puglia. Primitivo. <i>Deep ruby & dense tannins with notes of cherry, plums & sweet tobacco.</i>	12.50	54.50

VINI ROSÉ

	175ml	bottle	magnum
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio. <i>Light & fresh, with delicate hints of citrus & wild berries.</i>	9.75	40.75	
Cerasuolo d`Abruzzo "Campirosa", Illuminati, Abruzzo. Montepulciano. <i>Brilliant pink, fresh & delicate. Persistent floral notes.</i>	11.25	45.75	
Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Peach-pink colour with pleasant freshness.</i>		53.25	108.00
Rosamara, Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera. <i>Light pink, with a very slight aftertaste of bitter almonds.</i>	13.75	55.25	113.00

 *Sommelier's Choice*

Wines by the glass are available in 125ml & 250ml measure.