

Isola

By *San*
CARLO



Oysters
6 / 12 / 18
Fresh Oysters served with Garibaldi,
Tropea onion & vinegar & spicy dressings
(42 kcal / 84 kcal / 126 kcal)

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 Pugliese **4.80**
Traditional focaccia bread with
Pachino tomatoes & black olives (407 kcal)

Focaccia Rosmarino **4.50**
Traditional focaccia bread
with rosemary & salt (338 kcal)

Focaccia Tomato Picante **4.80**
Traditional focaccia bread
with tomato & chilli (338 kcal)

Peperoni Arrostiti **5.20**
Roasted pepper marinated
in olive oil & garlic (371 kcal)

Nocellara Olives **4.90**
DOP olives from Nocellara del Belice
marinated with orange zest & chilli (361 kcal)

Broccoli Croquette **8.00**
Fried broccoli polpette
with almond flakes (671 kcal)

Arancini **6.95**
Sicilian Rice balls filled with meat
ragu & Scamorza cheese served
with Sicilian roasted peppers (601 kcal)

Prosciutto di San
Daniele **11.95**
Italian cured ham (300 kcal)

Insalata Caprese **11.95**
Mozzarella di Bufala,
beef tomato & basil (499 kcal)

Calamari Fritti **12.50**
Classic fried squid with lemon &
thyme mayonnaise (337 kcal)

Burrata DOP **13.95**
Apulian Burrata served with oven
roasted yellow & red cherry
tomatoes (688 kcal)

Melanzane Parmigiana **12.95**
Classic Sicilian, layers of
aubergine, Parmesan & tomato
baked in the oven (293 kcal)

Isola Cold Shellfish
Platter **34.95pp**
Colchester Oysters, king
Langoustine, King Red
Prawns, Dressed Crab,
Scalops Ceviche, Whole
Lobster served with
Thermidor Mayonnaise
(505 kcal)
(minimum 2 people)

ANTIPASTI

Prosciutto e Melone **13.50**
13 months aged prosciutto San Daniele
served with seasonal Italian melon
(307 kcal)

Tartare di Tonno **11.95**
Tartare of Sicilian tuna served with
avocado, chopped capers, Tropea onion
& mustard (217 kcal)

Crab Salad **17.80**
Handpicked crab served on ice
marinated in lemon dressing (129 kcal)

Isola Specialities for Sharing

Tagliere Misto **9.95pp**
Special selection of cured meat &
cheese from the Italian islands (673
kcal) (minimum 2 people)

Coppo Fritto **10.75pp**
Fried calamari, prawns, whitebait,
mussels, baby squid (898 kcal)
(minimum 2 people)

Carpaccio di
Manzo **11.15pp**
Fillet of beef thinly sliced &
marinated, served with Taggiasche
olives, rocket leaves & Parmesan
(219 kcal) (minimum 2 people)

Stracciatella al
Tartufo **13.15pp**
Stracciatella cheese from Apulia, small
shreds of Fior di latte, mixed with thick
cream served with a drizzle of white
truffle oil accompanied with grilled
Altamure bread (748 kcal)
(minimum 2 people)

PASTA

Spaghetti Granseola
Isola's signature spaghetti crab
(1275 kcal) (minimum 2 people)
24.95pp

Risotto Porcini
e Tartufo
Acquerello rice with wild Italian
porcini mushrooms, mantecato in
a Pecorino wheel served with black
Italian truffle (345 kcal)
(minimum 2 people)
14.25pp

Spaghetti Frutti di Mare **22.45**
with prawns, clams, mussels &
cherry tomatoes (1080 kcal)

Signor Sassi Lobster Spaghetti **38.00**
The one & only Signor Sassi Spaghetti Lobster (829 kcal)

Gnocchi Sorrentina **15.45**
Southern Italian baked pasta with tomato & burrata cheese (612 kcal)

Paccheri Ragu di Costolette **14.95**
Large tube pasta served with slow cooked pork ribs (852 kcal)

Calamarata Mazara **21.35**
Tube pasta served with plum tomatoes, monkfish & Mazara
red prawns covered with pizza dough & oven baked (531 kcal)

CARNE

Polletto Intero **21.95**
Spatchcock chicken on the grill with baby
rosemary potatoes, silverskin onions &
salmoriglio oregano dressing (755 kcal)

Pollo alla Valdostana **19.80**
Breaded flattened breast of chicken with
Provola cheese, ham & tomato (1249 kcal)

Vitello Milanese **29.95**
Traditional flattened veal in breadcrumbs (1055 kcal)

Nodino di Vitello **34.50**
Pan-fried veal chop served with butter & sage (658 kcal)

Filetto Manzo Cafe de Paris **37.80**
Pan-fried 8oz fillet of beef served with butter infused
with herbs & spices (740 kcal)

Lamb Cutlets **27.95**
Marinated in sundried tomato & thyme (643 kcal)

GRIGLIA

Filetto alla Griglia **33.20**
8oz fillet of aged beef grilled (336 kcal)

Grigliata Mista di Carne **32.90**
Selection of prime cut meat including
Luganica sausage, lamb chop & rib-eye (896 kcal)

Tomahawk **80.00**
A large bone-in steak with a big rich flavour to match
served with Southern Italian dressing (3093 kcal) (for 2)

Cote de Boef **32.25**
11oz dry aged on the bone with extra virgin olive oil &
sea salt (818 kcal)

Green Pepper (182 kcal), T Garlic Butter (410 kcal),
Béarnaise (221 kcal) **2.00 each**

Scallops Gratinato **28.90**
Pan seared scallops, gratin with
a lemon, butter & garlic dressing topped
with breadcrumbs (1013 kcal)

Gamberi Sicilia **31.25**
Grilled prawns with garlic,
chilli & olive oil (666 kcal)

Spigola alla Griglia o al Sale
Grilled whole Sea bass
(1056 kcal) **29.70**
OR
Baked in Trapani Salt (1056 kcal)
31.50

Lobster **26.00/52.00**
half or full lobster grilled
with garlic butter
(722 kcal / 1013 kcal)

Dover Sole Mugnaia **33.40**
Whole Dover sole with capers
& lemon butter sauce (1880 kcal)

Grigliata Mista
di Pesce **32.20**
Grand platter of seafood, grilled sea
bass, calamari, prawns, scallops & tuna
served with Salmoriglio (584 kcal)

Tonno Caponata **21.20**
Pan-fried tuna steak served with
traditional Sicilian Caponata diced
vegetables with tomato sauce, capers &
pine nuts (354 kcal)

Whole Sea Bream
al Cartoccio **29.25pp**
Baked 1.2kg sea bream served with
Pachino tomato & Taggiasche olives
covered in pizza dough & oven baked
(830 kcal) (minimum 2 people)

Halibut Pernod **27.90**
Wild North Atlantic halibut fillet with
garlic spinach, lobster bisque, tomato
concasse, chives & micro basil
(498 kcal)

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 (1184 kcal)

Salsiccia, Friarielli
e Provola **14.50**
Sicilian sausage, friarielli
& Provola cheese from Sicily
(1315 kcal)

Mortadella e
Pistacchio **15.00**
Focaccia style pizza topped
with fresh sliced Mortadella,
Stracciatella & pistachio (1108 kcal)

Prosciutto Rocket
e Parmesan **14.80**
White based pizza with Fior di latte,
rocket, prosciutto San Daniele &
parmesan shavings (1349 kcal)

Patate Radicchio
e Gorgonzola **14.50**
White based pizza with Fior di latte,
gorgonzola, potato & radicchio
from Chioggia (1206 kcal)

Nerano **15.50**
White based pizza with Fior di latte,
courgette, crispy guanciale &
Pecorino (1418 kcal)

Bresaola **14.50**
Tomato based pizza with rocket
leaves, Parmesan shavings &
cured beef Bresaola punta
d'anca from Valtelina (1099 kcal)

Vegetali **13.95**
White based pizza with Fior di latte,
grilled courgettes, Sicilian sweet
peppers & aubergine (1010 kcal)

Pizza Piccante **13.95**
Tomato, Fior di latte, spicy
Sicilian spinata & chilli (1202 kcal)

CONTORNI

5.50 each

Fresh baby spinach sautéed with
garlic oil & chilli (40 kcal)

Sautéed baby potatoes
& rosemary butter (204 kcal)

Caponata, traditional Sicilian
diced vegetables with tomato sauce,
capers & pine nuts (142 kcal)

Tenderstem Broccoli, with
garlic & chilli (102 kcal)

French Beans, with shallots & butter
(34 kcal)

Zucchine Fritte, fried courgettes
(153 kcal)

Patate Fritte, fries (655 kcal)

Patate al Tartufo, truffle fries with
Parmesan (717 kcal)

Insalata Mista, mixed
baby leaf salad (41 kcal)

Cherry tomato salad,
Tropea red onion, oregano
& olive oil (238 kcal)

"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.

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, Umbria, 2019, 12.5%			72.10
Cervaro della Sala, Marchesi Antinori, Umbria, 2019, 12.5%			108.15

SOUTH ITALY AND ISLANDS

Cataratto, Il Pioppo, Sicilla 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 Focaie 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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