

■ P A S T A ■

LASAGNA BOLOGNESE \$21

Homemade pasta, beef Bolognese & bechamel sauce, organic Parmigiano Reggiano cheese

SPAGHETTI DELL' ISOLA \$26

Mussels, clams, calamari, scallops and shrimps, garlic marinara sauce, sautéed with spaghetti

GNOCCHETTI, GORGONZOLA, NOCI E SPECK \$25

Homemade potato gnocchi, creamy "Gorgonzola" sauce, crispy "Speck" smoked ham and walnut crumble

🍃 MEZZELUNE DI RICOTTA E SPINACI \$23

Fresh spinach, ricotta and parmesan cheeses half-moon ravioli, tomato and basil sauce

FETTUCCINE BOLOGNESE \$19

Homemade Fettuccine pasta in a traditional ground beef Bolognese sauce

Add Homemade veal meatballs for \$5

PAPPARDELLE SALSICCIA E FUNGHI \$24

Homemade Pappardelle pasta, chunks of mild Italian sausage, creamy mushroom sauce

LINGUINE ALLE VONGOLE \$25

Baby Venetian clams, cherry tomatoes, garlic-white wine sauce, sautéed with linguine

🍃 TAGLIOLINI AL TARTUFO \$29

Homemade Tagliolini pasta, black truffle cream, butter and Parmigiano sauce, shaving of fresh truffle *(Upon availability)*

VERMICELLI AL RAGU DI AGNELLO E PECORINO \$27

Homemade Vermicelli, roasted lamb sauce, shavings of Pecorino Romano cheese
Add freshly shaved black truffle for \$15 (Upon availability)

■ SALADS ■

CAESAR SALAD \$9

Romaine lettuce, shaved Parmigiano, garlic croutons and homemade Caesar dressing

Add grilled chicken breast for \$ 5 or sautéed jumbo shrimps for \$ 7

🌱 🍷 INSALATA MISTA \$9

Spring greens, carrots, cherry tomatoes, cucumbers, red onions and extra virgin olive oil and balsamic vinaigrette

🍷 🌱 BIETE, NOCI, PERE E FETA \$12

Spring greens, roasted beets, poached pears, caramelized walnuts, crumbled feta cheese, raspberry balsamic dressing

🍷 INSALATA DI MARE \$21

Seafood salad of, steamed shrimps, calamari, octopus, clams and mussels, roasted cherry tomatoes and "Taggiasca" olives, lemon extra virgin olive oil dressing

🍷 ARAGOSTA ALLA CATALANA \$25

Steamed lobster tail chunks, cherry tomatoes, crunchy celery, red onions, lemon-basil and extra virgin olive oil dressing

■ SOUPS ■

BISQUE DI ARAGOSTA \$14

A homemade creamy bisque of freshly caught Saban lobster

🌱 CREMA DI CECI AL ROSMARINO \$12

Cream of organic chickpeas, rosemary croutons, extra virgin olive oil

■ APPETIZERS ■

● ③ BURRATA \$16

Creamy "Burrata" mozzarella cheese, roasted cherry tomatoes, homemade, sun-dry tomato and basil pesto

③ CARPACCIO DI MANZO \$14

Angus carpaccio, lemon, extra virgin olive oil, arugula, organic Parmigiano shavings

● PARMIGIANA DI MELANZANE \$14

Baked layers of fried eggplant, tomato sauce, basil, mozzarella and parmesan cheese

CRUDO DI TONNO \$17

Ahi Tuna tartare, lime and ginger dressing, crispy shell, fresh avocado "Guacamole"

③ POLIPO ARROSTITO \$19

Roasted Mediterranean octopus, creamed potatoes, sauté of red onions, cherry tomatoes and "Taggiasca" olives

SFOGLIATINA DI CAPESANTE PADELLATE \$17

Seared scallops, creamy cognac-parmesan reduction, freshly baked puff pastry

③ CARPACCIO DI SPADA \$16

Thin slices of raw Atlantic swordfish loin, lemon marinade, red onions, crunchy fennel and pink peppercorns

③ TAGLIERE DI SALUMI E FORMAGGI \$24

A generous selection of imported Italian cold cuts, organic Parmigiano Reggiano, marinated olives and roasted peppers

HEAD CHEF
Matteo Bottini, Rome 1989

With a tremendous focus on the freshness and quality of the ingredients, the Legnaro family is honored to welcome you at ISOLA.

As ambassadors of authentic Italian flavors abroad, we wish you to enjoy a wonderful experience with us tonight.

BUON APPETITO!

MEAT & POULTRY

POLLO ALLA PARMIGIANA \$23

Breaded chicken breast, homemade tomato sauce, Parmigiano and mozzarella cheeses, served with tomato and basil penne pasta

Ⓢ ENTRECOTE DI ANGUS \$34

Grilled 12 Oz Black Angus beef ribeye steak, sautéed spinach, roasted rosemary potatoes and wild mushroom sauce

COSTOLETTA DI VITELLO ALLA MILANESE \$39

Pan fried, breaded Veal chop, "Milanese" topped with arugula & cherry tomatoes, served with roasted rosemary potatoes

Ⓢ FILETTO DI ANGUS \$36

Grilled 8 Oz Black Angus beef tenderloin sautéed spinach, roasted rosemary potatoes and wild mushroom sauce

Ⓢ POLLO AL MARSALA DELL' ISOLA \$27

Rolled chicken breast, sautéed mushrooms and Prosciutto stuffing, Marsala wine sauce, baked asparagus and truffle mashed potatoes

Ⓢ COSTOLETTE DI AGNELLO AL PORTO \$36

New Zealand lamb rack, Port wine reduction, sautéed spinach, thyme potato gratin

OSSOBUCO DI VITELLO \$36

Braised veal shank, traditional creamy polenta.

Ⓢ COSTATA DI VITELLO ALLA GRIGLIA \$42

Grilled 16 Oz milk fed Dutch veal chop. Choice of Mushroom or Gorgonzola sauce, rosemary potatoes and sautéed spinach

Ⓢ ADDITIONAL SIDES \$5 - 8

Sautéed or Steamed Seasonal Vegetables,
Rosemary Potatoes, Mashed Potatoes,
Steakhouse Fries, Sautéed Spinach,
Creamy Polenta, Sicilian Caponata, Sweet
Potato Mash, Thyme and Potato Gratin

🌱 : Vegetarian Ⓢ : Gluten-Free

A 15% service charge will be added to your bill.



BRICK OVEN PIZZA

TRADITIONAL THIN CRUST

- **FOCACCIA AL ROSMARINO \$9**
Olio extra vergine, sale, rosmarino
Flat bread, extra virgin olive oil, salt and fresh rosemary.
- **FOCACCIA CAPRESE \$16**
Focaccia, pomodorini, mozzarella di bufala, rucola, origano, basilico, olio extra vergine.
Flat bread, extra virgin olive oil, cherry tomatoes, arugula salad, fresh buffalo mozzarella and fresh basil.
- **MARINARA \$10**
Pomodoro, origano, aglio, basilico, olio extra vergine.
Tomato sauce, oregano, sliced fresh garlic & extra virgin olive oil.
- **MARGHERITA \$12**
Pomodoro, mozzarella, basilico.
Tomato sauce, mozzarella & fresh basil.
- NAPOLETANA \$15**
Pomodoro, mozzarella, acciughe, origano.
Tomato sauce, mozzarella, anchovies & oregano.
- PEPPERONI \$14**
Pomodoro, mozzarella, salame americano "pepperoni".
Tomato sauce, mozzarella, pepperoni.
- **BUFALA \$16**
Pomodoro, mozzarella di bufala, basilico.
Tomato sauce, fresh buffalo mozzarella & fresh basil.
- COTTO & FUNGHI \$17**
Pomodoro, mozzarella, prosciutto cotto e funghi freschi.
Tomato sauce, mozzarella, premium ham & sliced fresh mushrooms.
- 4 STAGIONI \$20**
Pomodoro, mozzarella, salsiccia, funghi, carciofi, prosciutto cotto.
Tomato sauce, mozzarella, sausage, fresh mushrooms, artichokes, premium ham.
- CAPRICCIOSA \$20**
Pomodoro, mozzarella, prosciutto cotto, carciofi, funghi, olive nere
Tomato sauce, mozzarella, premium ham, artichokes, fresh mushrooms & black olives
- ROMANA \$15**
Pomodoro, mozzarella, acciughe, capperi, origano.
Tomato sauce, mozzarella, anchovies, capers & oregano
- CARRETTIERA \$16**
Pomodoro, mozzarella, tonno, cipolla.
Tomato sauce, mozzarella, shredded tuna & sliced red onion
- TARTUFINA \$20**
Pomodoro, mozzarella, prosciutto di Parma, scaglie di Parmigiano, olio tartufato.
Tomato sauce, mozzarella, Parma ham, parmesan shavings & truffle oil
- **VEGETARIANA \$19**
Pomodoro, mozzarella, melanzane, zucchine, funghi, peperoni, pomodorini ciliegia.
Tomato sauce, mozzarella, eggplants, zucchini, fresh mushrooms, roasted peppers & cherry tomatoes.
- DIAVOLA \$15**
Pomodoro, mozzarella, salame piccante Italiano.
Tomato sauce, mozzarella, spicy Italian salami.
- PARMIGIANA \$19**
Pomodoro, mozzarella, prosciutto cotto, melanzane, scaglie di Parmigiano.
Tomato sauce, mozzarella, premium ham, eggplants & parmesan shavings.
- RUCOLA \$20**
Pomodoro, mozzarella, prosciutto di Parma, rucola, scaglie di Parmigiano, olio extra vergine.
Tomato sauce, mozzarella, Parma ham, arugula, parmesan shavings & extra virgin olive oil.
- PECORELLA \$18**
Pomodoro, mozzarella, prosciutto cotto, ricotta di pecora salata, olio extra vergine.
Tomato sauce, mozzarella, premium ham, shavings of aged sheep ricotta cheese & extra virgin olive oil.
- SALSICCIA & FUNGHI \$16**
Pomodoro, mozzarella, salsiccia e funghi freschi.
Tomato sauce, mozzarella, sausage & fresh sliced mushrooms.

WHITE PIZZA

- **4 FORMAGGI \$18**
Mozzarella, Parmigiano, Gorgonzola e Brie.
Mozzarella, Parmesan, Gorgonzola and Brie cheeses
- **FILETTO \$15**
Mozzarella, pomodorini ciliegia, basilico e olio extra vergine.
Mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil.
- NORCINA \$19**
Mozzarella, salsiccia, funghi freschi e olio tartufato
Mozzarella, sausage, fresh mushrooms & truffle oil.
- VECCHIA MODENA \$20**
Mozzarella, pancetta, scaglie di Parmigiano e glassa di aceto balsamico.
Mozzarella, Italian bacon, parmesan shavings & balsamic vinegar glaze.
- ZINGARA \$17**
Mozzarella, salame piccante, peperoni arrostiti, olive nere.
Mozzarella, spicy Italian salami, roasted pepper & black olives.
- PANCETTA & PARMA \$21**
Mozzarella, pancetta, prosciutto di Parma, scaglie di Parmigiano.
Mozzarella, Italian bacon, Parma ham and parmesan shavings.
- RUSTICA \$20**
Mozzarella, salsiccia, rucola, scaglie di Parmigiano, glassa di aceto balsamico.
Mozzarella, sausage, arugula salad, parmesan shavings & balsamic vinegar glaze.



CALZONE

- CALZONE AMERICANO \$15**
Pomodoro, mozzarella e salame peperoni.
Tomato sauce, mozzarella, pepperoni
- CALZONE PIZZAIOLO \$19**
Mozzarella, prosciutto cotto, rucola e scaglie di Parmigiano.
Mozzarella, premium ham, arugula salad & parmesan cheese shavings
- CALZONE ITALIANO \$20**
Mozzarella, salsiccia, prosciutto cotto, scaglie di Parmigiano.
Mozzarella, sausage, premium ham, parmesan shavings



SPECIAL PIZZA

- HOLLYWOOD \$22**
Pizza a stella con 5 ripieni: Gorgonzola, prosciutto cotto, funghi, peperoni arrostiti e salsiccia, prosciutto di Parma, rucola, scaglie di parmigiano e pomodorini ciliegia.
Star shaped pizza with 5 different stuffing: Gorgonzola, premium ham, mushrooms, roasted peppers & sausage, Parma ham, arugula, parmesan shavings & cherry tomatoes
- **ISOLA \$39**
Pomodoro, mozzarella, spinaci freschi, brie e tartufo nero (secondo disponibilità),
Tomato sauce, mozzarella, fresh baby spinach, brie & shavings of black truffle (*upon availability*)
- MEAT LOVER \$21**
Pomodoro, mozzarella, salsiccia, pancetta, prosciutto cotto e salame piccante.
Tomato sauce, mozzarella, Italian bacon, sausage, premium ham & spicy Italian salami

● : Vegetarian

Ⓜ : Gluten-Free

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■ FISH & SEAFOOD ■

③ **GUAZZETTO DI MOSCARDINI E POLENTINA** \$25
Stewed baby octopus "Guazzetto", creamy polenta

③ **RISOTTO ALLA CREMA DI ASPARAGI, GAMBERI E TARTUFO** \$32
Asparagus cream risotto, garlic jumbo shrimps,
shavings of black truffle *(Upon Availability)*

③ **FILETTO DI SALMONE AGLI AGRUMI** \$27
Grilled Bay of Fundy salmon fillet, sweet potato mash, sautéed spinach,
zesty lemon-pink peppercorn sauce

TONNO AI PISTACCHI \$31
Fresh Ahi tuna steak, pistachio crust, Sicilian caponata

③ **RISOTTO ALL'ARAGOSTA** \$34
Classic lobster risotto, chunks of lobster tail

③ **DENTICE AL FORNO** \$39
(Upon availability)
Baked, locally caught, whole red Snapper,
served with sautéed seasonal vegetables.
If you prefer, we can filet it for you, just ask your server

③ 🌿 **ADDITIONAL SIDES** \$5 - 8

Sautéed or Steamed Seasonal Vegetables, Rosemary Potatoes,
Mashed Potatoes, Steakhouse Fries, Sautéed Spinach, Creamy Polenta,
Sicilian Caponata, Sweet Potato Mash, Thyme and Potato Gratin

🌿 : Vegetarian ③ : Gluten-Free

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