

Isola

Menu

First Course Dishes

Soup of the day	£ 6.75
Isola classic tomato & basil bruschetta (V)	£ 7
Salami & Mozzarella oven baked Crostino	£ 8
Fritto Misto Isola – selection of Brie, Courgette & a mushroom mozzarella (V)	
Arancino rice ball, deep fried served with a chilli marmalade dip	£ 8
Manx Queenies sautéed with bacon, potato, chilli, garlic served on a bed of salad	£ 9.75
Aubergine Parmiggiana (V)	£ 8.50

House Salads

Manx smoked salmon	£ 9.50/£16.50
Rocket , baby tomato, Feta , olives (V)	£7.50/£14
Chef's special – mixed leaves, tomato, sweetcorn, tuna, egg, red onion, Parmesan shavings	£8.50/£ 15.50

Pasta , Gnocchi & Risotto

Penne e pollo alla Arrabbiata	
Chicken , tomato, chilli	£14.00
Tagliatelle Sicilian style ragu	
Bolognese, fennel seeds, peas, chilli, cream	£ 15.00
Spaghetti Carbonara	
Pancetta , cream, egg, black pepper, Parmesan	£14.00
Artisan black pasta alla Isola	
Queenies, Garlic, bacon, chilli	£16.00
Linguine allo Scoglio	
Selection of seafood, white wine, garlic, chilli, tomato	£15.00
Gnocchi alla Toscana	
Italian sausage, pork rib meat, tomato, cream, Borlotti beans	£16.00
Fusilli alla Genovese mare	
King prawns marinated with garlic & chilli with creamy homemade pesto	£16.00
Lasagne Bolognese al Forno	
The classic pasta oven baked	£15.00
Risotto Crema di Scampi	
Tomato and Langoustine scampi cream topped with whole Langoustines.	£16.00

Main courses

Chicken alla Romana	
Strips of chicken ,roasted peppers, creamy tomato sauce served with rice & salad	£16.00
Braised lamb shank	
Red wine & Balsamic demi ~ glace sauce served with creamy mash, peas & broadbeans	£19.00
Escalope of Pork	
Sweet lemon & orange Marsala cream sauce served with rice & salad	£16.00
Chef's Roman beef meatballs	
Peppercorn cream sauce served with Rosemary garlic potatoes & salad	£15.00
Breadcrumbsed Sword fish alla Puttanesca	
Tomato , capers, olives, anchovy, garlic & white wine served with Rosemary garlic potatoes & salad	£23.00
Tagliata di manzo Isola	
Sliced Sirloin steak Sauteed with olive oil, garlic, Baby tomato, chilli with rocket leaves & Shavings of Parmesan served with Rosemary garlic potatoes	£22.00

Pizza

Mozzarella and tomato(V)	£9.50
Ham, pineapple, mozzarella and tomato	£11.00
Hot pepperoni, mozzarella and tomato	£12.00
Tuna, black olives, chilli and onion	£13.00
Brie, chicken, smoked bacon and onion	£14.00
Continental mixed meats and salami	£15.00
Courgette, aubergine, olive & feta (V)	£13.00
Portobello mushroom, bacon, Italian blue cheese	£13.00
Shredded roast duck with mozzarella, spring onion and cucumber, drizzled with Peking style Hoi Sin syrup	£14.00
Buffalo mozzarella, baby roasted tomatoes, basil, goats cheese and rocket leaves (V)	£14.00
Parma ham, red onion, italian blue cheese and a drizzle of truffle oil (NT)	£14.00

Calzoni ~ the folded pizza

Chicken, mozzarella, tomato, pancetta, chilli and Dolcelatte	£15.00
Sweetcorn, garlic spinach & fried courgette (V)	£12.00
Strips of beef, creamy truffle mushroom sauce, tomato and mozzarella	£16.00

Bustini ~ pizza filled parcel served with salad garnish

Smoked American style sausage, ham, mozzarella, tomato and mild mustard sauce	£14.50
Chicken with spicy Piri~Piri sauce and roasted peppers, Mozzarella, tomato	£14.50
Bolognese, ham, mozzarella & tomato	£14.50

EXTRA TOPPINGS/INGREDIENTS/FILLINGS FROM £1.50
Gluten free pizza base & pasta available please ask your server

Side Orders

Marinated olives feta & pesto	£3.50
Tomato, basil and red onion	£4.00
Rocket and parmesan salad	£4.00
Sauté potatoes	£4.00
Mixed or green salad	£4.00
Homemade bread basket with olive oil and balsamic vinegar	£2.50
Pizza garlic bread and Isola chilli dip	£7.00
Pizza garlic bread & cheese with Isola chilli dip	£7.50
Pizza garlic bread & tomato with Isola chilli dip	£7.50
Chips	£3.50
Potato black pepper wedges	£4.00
Pot of homemade spicy chilli sauce	£1.00

Desserts

Chocolate & Nutella pannacotta	£6.00
Tiramisu homemade Italian classic	£6.00
Ice cream affogato with espresso & liqueur	£6.00
Manx & Italian ice cream from	£4.00
Lemon brûlée	£6.00
Mixed berry and limoncello semi freddo	£6.00

Isola dessert selection ~

An assortment of sweets to share for two	£14.00
House cheese selection served with biscuits, grapes, celery & sweet chilli dip	£9.00 per person

Drinks

Half bottle Champagne	£21.00
Small bottle Prosecco (200ml)	£7.25
Soft drinks - fruit juices from	£2.25
Mixers and cordials (dash)	50p
Mineral water	
still or sparkling - glass £1.50 - small bottle £2.00 - large bottle	£4.00
House bottled lager	£4.00
Italian bottled beer	£4.00
Other beers/ales/cider from	£4.50
Spirits/liqueurs from	£4.25
Sherries and vermouth	£3.50
Ports from	£4.00
House dessert wine glass 125ml	£5.50
Liqueur coffee from	£6.00
Selection of coffees and teas from	£2.50

DAILY SPECIALS

please enquire or check out our Facebook page

A service charge will be added on parties of eight or more and company accounts.

If you have any allergies or intolerances please ask your waiter for advice before ordering.

Private rooms for parties available - please enquire

Wine List Overleaf

Isola

Wine Menu

House Selected Italian Wine

	Glass 250ml	Bottle
Red		
White	£6.00	£18.00
Rose		

Premium House White

1 Viognier	
2 Cataratto	
3 Cortese	
4 Pinot Grigio	£23.00
5 Chenin Blanc	
40 Chardonnay	
41 Sauvignon Blanc	

Premium House Reds

16 PinotNoir	
17 Malbec	
18 Pinotage	
19 Shiraz	£23.00
20 Tempranillo	
42 Cabernet Sauvignon	
43 Merlot	

White Wines

6 France	Sancerre Domaine Mellot <i>Classic style Sancerre, crispy with nettley freshness.</i>	£36.00	9 Italy	Verdicchio Dei Castelli Di Jesi Classico DOC <i>The unique flavours of this wine are a result of the ancient wine-making traditions of the Jesi area. Floral aromas give way to fruit flavours on the palate, with a balanced acidity and lasting finish. The perfect match for antipasti, white meats and fish dishes.</i>	£25.00	11 Italy	Vermentino Mandrarossa <i>A fresh and dry white, with a distinctive flavour of greengage and apricot.</i>	£25.00
7 France	Ardeche Chardonnay Louis Latour <i>A light unoaked Chardonnay from the sunny South of France. Clean easy and fruity.</i>	£26.00	10 Italy	Castel Del Lago -Garda DOC <i>Ripe fruit with a zesty mineral freshness.</i>	£27.00	12 N/Zealand	Mud House Sauvignon Blanc Marlborough <i>Delicate tropical fruit with a subtle herbaceous hint, very typical of a Kivi Sauvignon.</i>	£29.00
8 Italy	Tasca "Regaleali" Bianco Di Sicilia <i>Delicate, refreshing, fruit flavours of apple, peach and pink grapefruit are to the fore of this crisp wine.</i>	£29.00	13 Spain	Albarino Martin Codax <i>Sauvignon like in many ways, this is Spain's favourite wine. Complex, refreshing and delicious.</i>				£31.00

Rosé Wines, Red Wines & Champagnes

Rosé Wines

14 Chile	Santa Digna Rose <i>This award winning winery produces this super easy drinking rosé.</i>	£25.00
15 USA	Angels Flight White Zinfandel <i>Light creaminess with a refreshing finish of strawberries and melon.</i>	£19.00

Red Wines

21 Argentina	Trivento Reserve Malbec <i>Spicy delicious full flavour red, from this award winning winery.</i>	£26.00
22 Italy	Bartolomeo Lorenzi Rosso Veronese <i>This irresistible red is made by Amarone specialist Cantina di Negrar - Italy's 2016 Winery of the Year. Taking grapes from Valpolicella's Classico region topped up by a dash of Amarone, the wine is brimful of gorgeous, juicy black fruit and spice.</i>	£29.00
23 Italy	Biferno Rosso Riserva DOC Palladino <i>A rich and vibrant red from Camillo de Lellis that offers great value as bright cherry and blackberry combine with gentle spice and roundness from a few years in Slavonian barrels.</i>	£29.00

24 N/Zealand	Matua Marlborough Pinot Noir <i>Silky and seductive, dark cherry and complex earthy notes supported by a subtle sweet oak finish</i>	£29.00
25 France	Maximiana Minervois <i>A top notch full bodied southern red with good bottle age</i>	£36.00
26 France	Clarendelle' Domaine CD Estate Bordeaux <i>A rich, ripe core of dark fruit, tobacco, leather and spices, cassis, plum and cedar too. A wonderful blend of classic Bordeaux styling with modern fruit purity.</i>	£45.00
27 Italy	Il Corleonese Cabernet Sauvignon <i>Special oak aged cuvee, a cabernet with classic cassis and cigar smokey aromas with ripe tannins.</i>	£32.00
28 Italy	Mellini Chianti Reserva <i>Classic Italian red medium bodied from Tuscany.</i>	£30.00
29 Italy	Corsiero Nero Puglia IGT <i>Reserve quality, full bodied, beautifully fruity red from the rare Nero di Troia grape, sumptuous, succulent and rounded, quite delightful.</i>	£28.00
130 Italy	Amarone 'la Sogara' <i>Fantastic Full bodied Red with hints of Cherries and velvety tannins on the palate.</i>	£49.00

31 Portugal	Aluado Alicante Bouschet CVR Lisboa <i>Deep, black red with intense forest fruit aromas with spice and savoury notes & hints of ripe damson.</i>	£28.00
32 Italy	Baccolo Appassimento Veneto <i>Appealing aromas of ripe red fruits. A spicy, juicy red using partly dried merlot and Corvina grapes to increase flavour.</i>	£24.00
33 Australia	Victory Hotel Shiraz-Cabernet <i>A juicy bramble scented fruit driven red from Oz.</i>	£25.00
34 Spain	Lagunilla Reserva Rioja <i>Made in a traditional oaked style from 80% Tempranillo and 20% Garnacha, it has an intense ruby colour, aromas of dark berry fruits and velvety, rounded plummy fruit flavours.</i>	£32.00
35 Italy	Caroso Montepulciano Reserva <i>An intensely rich red made from the ever popular Montepulciano grape from central Italy.</i>	£30.00

Champagnes

36 France	House Champagne Brut NV	£37.00
37 Italy	House Prosecco	£25.00
38 France	Tattinger Brut NV.	£60.00
39 France	Tattinger Rose NV.	£80.00