

# Isola Menu

## First Course Dishes

<b>Isola soup of the day</b>	£6.75
<b>Fritto misto Isola</b> selection of deep fried Brie, Mini Panzerotto filled Mozzarella, tomato & Tomato and mozzarella 'Arancino' risotto ball served with chilli jam dip (v)	£8.00
<b>Bruschetta</b> classic tomato & basil (v)	£7.00
<b>Aubergine Baked Parmigiana (v)</b>	£8.00
<b>Queenies</b> with garlic, bacon, potato and chilli served on a bed of salad	£10.00
<b>Garlic king prawns</b> in a spicy chilli tomato sauce on a bed of mixed leaves with toasted bread	£9.50
<b>Mussels</b> in a spicy tomato garlic Marinara sauce with toasted bread	£9.50
<b>'Panelle'</b> Sicilian Style chickpea deep fried chips served with avocado mayonnaise & chilli dip (v)	£8.00

## House Salads

<b>Feta, olives, Rocket &amp; Tomato (v)</b>	£7.50/£14.00
<b>Manx Smoked Salmon, avocado, baby spinach leaves, roasted peppers</b>	£9.50/£16.50
<b>Tuna, sweet corn, egg, red onion, mixed leaves &amp; Parmesan shavings</b>	£9/£16.00
<b>Baked goats cheese &amp; bacon</b>	£8.50/£16.00

## Pasta, Gnocchi & Risotto

<b>Penne meatballs Arrabbiata</b>	£15.00
<b>Fusilli Isola (v)</b> Tomato passata, fresh Basil, topped with fried courgette	£14.00
<b>Linguine allo Scoglio</b> A selection of Seafood, tomato, garlic, chilli & white wine	£16.00
<b>Tagliatelle lamb Ragù &amp; fried aubergine</b>	£16.00
<b>Crêpe Cannelloni alla Piemontese</b> Oven baked savoury pancake roll filled with meaty Bolognese, spinach and covered with creamy tomato & cheese	£16.00
<b>Artisan black pasta 'Mare e Monte'</b> Baby clams, Porcini mushroom, Basil pesto, tomato, garlic & Chilli	£16.00
<b>Spaghetti truffle Carbonara</b> guanciale lardons, egg, truffle mushroom paste, black pepper and Pecorino Romano	£16.00
<b>Gnocchi alla Sorrentina (v)</b> Mozzarella, tomato Passata, cream oregano, Basil	£16.00
<b>Risotto dello Chef (v)</b> Feta, black olive, Basil Pesto	£16.00

## Main courses

<b>Chicken alla Romana</b> strips of chicken, sliced peppers, creamy tomato sauce served with rice & salad	£16.00
<b>Braised lamb Spezzatino Abruzzo style</b> diced lamb, tomato, fresh mint, Pecorino Romano cheese sauce served with Rosemary garlic potatoes and salad	£19.00
<b>Chef's Roman Beef meatballs</b> served in a peppercorn cream sauce with Rosemary garlic potatoes & salad	£15.00
<b>Swordfish alla Puttanesca</b> A tomato, chilli, garlic, capers, olives, anchovy & white wine sauce served with Rosemary garlic potatoes & salad	£24.00
<b>Tagliata di manzo Isola</b> Sliced sirloin steak sautéed with olive oil, garlic, baby tomato, chilli, rocket leaves & shavings of Parmesan served with Rosemary garlic potatoes	£25.00
<b>Portobello mushroom Strogonoff (v)</b> Breadcrumbs, stuffed with cheese on a bed of creamy Mushroom sauce with Rosemary garlic potatoes & salad	£15.00
<b>Calamari Fritti</b> Fried squid served with garlic mayonnaise, chips & salad	£24.00

## Pizza

Mortadella Ham, Chestnut mushroom, Black olive, Ricotta (NT)	£15.00
Four Cheeses- Mozzarella, Blue, Brie, Parmesan	£14.00
Pepperoni, smoked bacon, truffle honey drizzle	£14.00
Italian sausage, porcini mushroom, taleggio creamy Italian mountain cheese	£16.00
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	£14.00
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)	£13.00
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	£15.00
Chicken with spicy Piri~Piri sauce and roasted peppers, Mozzarella, tomato	£15.00
Bolognese, ham, mozzarella & tomato	£15.00

**EXTRA TOPPINGS/INGREDIENTS/FILLINGS FROM** £1.50

**Gluten free pasta & pizza £1 supplement**

## 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**

## 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

Pannacotta Amaretto & Biscoff	£6.00
Mango & coconut cream semi freddo	£6.00
Manx ice cream 3 scoop selection	£4.00
Lemon Crème Brûlée	£6.00
Ice cream 'Affogato' with Espresso & coffee liqueur	£6.00

## Isola dessert selection ~

An assortment of sweets to share for 2	£15.00
House Cheese selection served with biscuits, grapes, celery, chilli Jam	£9.50 per person

## Drinks

Small bottle Prosecco (200ml)	£7.25	
Soft drinks - fruit juices from	£2.25	
Mixers and cordials (dash)	50p	
Mineral water		
still or sparkling - glass £2.00	- small bottle £2.50	- large bottle £4.50
House bottled lager	£4.00	
Italian bottled beer	£4.00	
Other beers/ales/cider from	£4.50	
Spirits/liqueurs from	£4.50	
Sherries and vermouth	£3.50	
Ports from	£4.00	
House dessert wine glass 175ml	£5.50	
Liqueur coffee from	£6.00	
Selection of coffees and teas from	£2.50	
Tonic Water from	£1.50	

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## Wine Menu

### House Selected Italian Wine

	Glass 250ml	Bottle
Red		
White	£6.50	£19.00
Rose		

### Premium House Wine

1 Viognier	
2 Grillo	
3 Cortese	
4 Pinot Grigio	£24.00
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	<b>Chablis Domaine Vrignaud</b> <i>Chardonnay Perfectly balanced, fresh citrus, and crisp, clean and mineral.</i>	£40.00	9 Italy	<b>Verdicchio Dei Castelli Di Jesi Classico DOC</b> <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	<b>Vermentino Mandrarossa</b> <i>A fresh and dry white, with a distinctive flavour of greengage and apricot.</i>	£28.00
7 Italy	<b>Brambitto Castello della Sala Antinori</b> <i>Brambitto Chardonnay 2018 - From Antinori's remarkable Umbrian estate comes this luscious, creamy, mineral-fresh Chardonnay.</i>	£45.00	10 Italy	<b>Castel Del Lago -Garda DOC</b> <i>Ripe fruit with a zesty mineral freshness.</i>	£27.00	12 N/Zealand	<b>Mud House Sauvignon Blanc Marlborough</b> <i>Delicate tropical fruit with a subtle herbaceous hint, very typical of a Kivi Sauvignon.</i>	£29.00
8 Italy	<b>Corvo Bianco Duca Di Salaparuta</b> <i>This lovely crisp Sicilian white made from Insolia and Grecanico grapes giving intense, fruity and Mediterranean bouquet.</i>	£30.00	13 Spain	<b>Albariño Pazo de Villarei</b> <i>Sauvignon like in many ways, this is Spain's favourite wine. Complex, refreshing and delicious.</i>				£32.00

### Rosé Wines, Red Wines & Champagnes

#### Rosé Wines

14 Argentina	<b>Bodegas Mi Terruno Uvas Malbec Rose</b> <i>A crisp, fresh and pale Malbec rose from Mendoza's Maipo region.</i>	£30.00
15 USA	<b>Petticoat White Zinfandel</b> <i>Aromas of Wild forest berries, rosewater and hints of red cherries with flavours of Ripe strawberry, plum and cassis.</i>	£22.00

#### Red Wines

21 Argentina	<b>Trivento Reserve Malbec</b> <i>Spicy delicious full flavour red, from this award winning winery.</i>	£26.00
22 Italy	<b>Scuola Grande Valpolicelle Ripasso</b> <i>This wine makes good use of minimal wood aging giving light spice and cinnamon flavours and black fruit and mature cherry Aromas.</i>	£35.00
23 Italy	<b>Cannonau Di Sardegna Riserva L' Ariosa</b> <i>Deep ruby red, rounded tannins good structure and excellent balance.</i>	£40.00
24 N/Zealand	<b>Matua Marlborough Pinot Noir</b> <i>Silky and seductive, dark cherry and complex earthy notes supported by a subtle sweet oak finish</i>	£29.00

25 Spain	<b>Borsao Tres Picos Garnacha</b> <i>One of the best Garnacha( Grenache ) wines from Spain. A superb brambly red that has abundant rich and ripe, dark berry and cherry aromas. The palate is a riot of fresh dark berries and delivers a very plush, sweetly spiced, powder-dry finish.</i>	£45.00
26 France	<b>Côtes du Rhône Villages - M Chapoutier</b> <i>Fruity yet elegant, this richly concentrated red offers luscious black cherry and wild berry, smoke and spice. The palate is rich with fine tannins.</i>	£35.00
27 Italy	<b>Passimientto Baglio Gibellina</b> <i>A blend of fresh Frapatto and dried Nero d'Avola grapes grown at high altitude in the Sicilian hills. The rich concentrated red berry fruit is balanced by a lovely freshness.</i>	£30.00
28 Italy	<b>Mellini Chianti</b> <i>Classic Sangiovese medium bodied red from Tuscany .</i>	£30.00
29 Italy	<b>Corsiero Nero Puglia IGT</b> <i>Reserve quality, full bodied, beautifully fruity red from the rare Nero di Troia grape, sumptuous, succulent and rounded, quite delightful.</i>	£28.00
30 Italy	<b>Amarone della Valpolicella Torre Del Falasco</b> <i>Full bodied, aromas of plums, spice and dried fruit, concentrated flavour ,Long and spicy on the finish.</i>	£55.00
31 Portugal	<b>Aluado Alicante Bouschet CVR Lisboa</b> <i>Deep, black red with intense forest fruit aromas with spice and savoury notes &amp; hints of ripe damson.</i>	£28.00

32 Italy	<b>Baccolo Appassimento Veneto</b> <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	<b>Victory Hotel Shiraz-Cabernet</b> <i>A juicy bramble scented fruit driven red from Oz.</i>	£25.00
34 Spain	<b>Campo Viejo Rioja Reserva</b> <i>Smooth with soft and velvety Complex aromas with of mixed berries leading to plummy fruit flavours.</i>	£32.00
35 Italy	<b>Caroso Montepulciano Riserva</b> <i>An intensely rich red made from the ever popular Montepulciano grape from central Italy.</i>	£35.00

#### Champagnes

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