

Isola

Menu

First Course Dishes

Isola Bruschetta Classic tomato, Red onion, garlic, Oregano & olive oil (v)	£7.00
Crostini Della Casa 3 crostini mix selection. Smoked Salmon & Brie, Mozzarella & Anchovy, Italian Sausage & Cream of Mushroom puree	£8.50
Aubergine Parmiggiana Fried Aubergine, tomato, basil, mozzarella, parmesan (v)	£8.00
Fritto Misto Isola Selection of Arancino mozzarella, tomato & Mini Calzone tomato, mozzarella & Brie deep fried served with a chilli jam dip (v)	£8.50
Manx Queenies sautéed with bacon, potato, chilli, garlic served on a bed of salad	£10.00
Garlic king prawns cooked in a spicy tomato sauce served on a bed of mixed leaves with toasted bread	£9.50
Antipasto Misto Parma Ham, olives, Buffalo mozzarella, rocket leaves, Balsamic glaze	£9.00
Panelle Sicilian style chickpea deep fried chips served with an avocado Mayonnaise & Tomato Chilli dip (v)	£8.00
Manx smoked salmon Salad Served with Mixed leaves, Feta, Truffle oil dressing	£8.50/£16.50
Baked goats cheese Salad Topped with Crispy pork Guanciale on a bed of salad	£8.50/£16.00

Pasta, Gnocchi & Risotto

Penne pollo Arrabbiata Spicy tomato sauce and diced chicken	£15.00
Tagliatelle Boscaiola Porcini mushroom, Italian sausage, Peas, cream, pecorino cheese	£17.00
Spaghetti truffle Carbonara Pork guanciale, egg, truffle mushroom paste, black pepper, pecorino cheese	£17.00
Artisan black pasta Carbonara mare Mixed seafood, egg, garlic, cream, pecorino cheese	£17.00
Linguine allo Scoglio Selection of seafood, white wine, garlic, chilli, tomato	£16.00
Gnocchi Amatriciana Pork guanciale, tomato passata, chilli, Pecorino cheese	£16.00
Crepe Sorrentina Ricotta, spinach, tomato, basil, cream, mozzarella, parmesan (V)	£15.00
Cannelloni Piemontese Oven baked pasta filled with Meat Bolognese & spinach covered with cheese bechemel sauce	£16.00

Fusilli Isola Tomato passata, fresh basil & topped with fried courgette (v)	£14.00
Lasagna al Forno Classic oven baked pasta dish with beef & tomato ragu, bechamel, mozzarella, parmesan	£15.00
Tortellini alla panna Ricotta & spinach filled pasta with cream, sage, pecorino cheese (v)	£15.00
Risotto dello Chef Mushroom & Brie (v)	£14.00

Main courses

Chicken alla Romana strips of chicken, sliced peppers, creamy tomato sauce served with rice & salad	£16.00
Braised lamb spezzatino Abruzzo style Diced lamb, tomato, mint, pecorino cheese	£19.00
Portobello mushroom Stroganoff breadcrumbed, stuffed with cheese served Rosemary garlic potatoes & salad (v)	£14.00
Chef's Roman Style Meatballs Peppercorn cream sauce served with Rosemary garlic potatoes & salad	£15.00
Pesce spada alla Puttanesca Swordfish, Tomato, capers, olives, anchovy, garlic & white wine sauce served with Rosemary garlic potatoes & salad	£24.00
Tagliata di Manzo e Porcini Sliced Sirloin steak Sauteed with Wild mushrooms, olive oil, garlic, on rocket leaves topped with Shavings of Parmesan & served with Rosemary garlic roasted potatoes	£24.00
Cioppino A selection of seafood & fish seasoned with herbs & cooked in a spicy rich tomato sauce served with toasted bread	£26.00

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
Mediterranean vegetable mix (peppers, aubergine, courgette, onion, capers, tomato, garlic)	£4.00
Homemade bread basket with olive oil and balsamic vinegar	£2.50
Garlic bread and Isola chilli dip	£7.00
Garlic bread & cheese with Isola chilli dip	£7.50
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
Tiramisu	£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
<i>Isola dessert selection ~</i>	
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)	£7.50
Soft drinks - fruit juices from	£2.25
Mixers and cordials (dash)	50p
Mineral water	
still or sparkling - glass £2.00	- small bottle £2.50
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	Carafe 500ml	Bottle
Red			
White	£6.50	£13.00	£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	£24.00
20 Tempranillo	
42 Cabernet Sauvignon	
43 Merlot	

White Wines

6 France	Chablis Domaine Vrignaud <i>Chardonnay Perfectly balanced, fresh citrus, and crisp, clean and minerally.</i>	£40.00	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>	£28.00
7 Italy	Brambitto Castello della Sala Antinori <i>Brambitto Chardonnay 2018 - From Antinori's remarkable Umbrian estate comes this luscious, creamy, mineral-fresh Chardonnay.</i>	£45.00	10 Italy	Castel Del Lago -Garda DOC <i>Ripe fruit with a zesty mineral freshness.</i>	£30.00	12 N/Zealand	Mud House Sauvignon Blanc Marlborough <i>Delicate tropical fruit with a subtle herbaceous hint, very typical of a Kivi Sauvignon.</i>	£30.00
8 Italy	Corvo Bianco Duca Di Salaparuta <i>This lovely crisp Sicilian white made from Insolia and Grecanico grapes giving intense, fruity and Mediterranean bouquet.</i>	£30.00				13 Spain	Albariño Pazo de Villarei <i>Sauvignon like in many ways, this is Spain's favourite wine. Complex, refreshing and delicious.</i>	£35.00

Rosé Wines, Red Wines & Champagnes

Rosé Wines

14 Argentina	Bodegas Mi Terruno Uvas Malbec Rose <i>A crisp, fresh and pale Malbec rose from Mendoza's Maipo region.</i>	£30.00
15 USA	BigTop White Zinfandel <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	Trivento Reserve Malbec <i>Spicy delicious full flavour red, from this award winning winery.</i>	£26.00
22 Italy	Scuola Grande Valpolicella Ripasso <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	Cannonau Di Sardegna Riserva L' Ariosa <i>Deep ruby red, rounded tannins good structure and excellent balance.</i>	£40.00
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>	£30.00

25 Spain	Borsao Tres Picos Garnacha <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	Côtes du Rhône Villages - M Chapoutier <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	Passimientto Baglio Gibellina <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	Mellini Chianti <i>Classic Sangiovese medium bodied red from Tuscany .</i>	£30.00
29 Italy	Aimone Puglia IGT <i>Medium bodied ,Bright and deep red, rich and luxurious with warmed red berry flavours and a hint of sweetness. This Italian blend of local grapes has delicate fruity notes, followed with a dash of sweetness and vanilla spice.</i>	£28.00
30 Italy	Amarone della Valpolicella Torre Del Falasco <i>Full bodied, aromas of plums, spice and dried fruit, concentrated flavour ,Long and spicy on the finish.</i>	£55.00

31 Portugal	Animus Douro <i>From the best terroirs in Portugal, the highest quality grapes have been selected in order to obtain a wine with a delicate, complex and persistent bouquet.</i>	£28.00
32 Italy	Passo Antico, Cantina Bortolato Emanuela, Sardinia <i>Appassimento method, 100 year old vines, Cannonau (the Sardinian name for Grenache) blended with Carignan and Barbera Sarda (only found on Sardinia), full bodied, flavoursome, with an intense flavour of damsons a Sardinian masterpiece.</i>	£30.00
33 Italy	Araldica Sartoretto Grignolino <i>Appealingly delicate yet food-friendly red from the Grignolino grape - indigenous to Piemonte, and rarely found elsewhere, Floral, violet and red berry aromas with a hint of white pepper.</i>	£28.00
34 Spain	Campo Viejo Rioja Reserva <i>Smooth with soft and velvety Complex aromas with of mixed berries leading to plummy fruit flavours.</i>	£35.00
35 Italy	Tenuta Ulisse Amaranta Montepulciano <i>Rich, silky with layered blueberry, blackberry, ground spice, vanilla cream and coffee notes. Ripe, integrated tannins, complex elegant red.</i>	£48.00

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