

# Isola

## Menu

### First Course Dishes

Isola Bruschetta (v) Classic tomato, red onion, garlic, basil, olive oil.	£8
Mediterranean Vegetable Pastella (v) Aubergine, peppers, courgettes in a light batter and garlic mayonnaise.	£8
Fritto Panzerotto alla parmigiana (v) Fried pizza dough mini calzone filled with aubergine, tomato, basil, mozzarella.	£8
Manx Queenies (GF) Sautéed with Bacon, Potato, Chilli, Garlic. Served on a bed of salad.	£11
Crostino Della Casa Toasted bread, pork liver mushroom pate, garlic butter, mozzarella.	£9
Garlic King prawns (GF) Cooked in a spicy tomato sauce on a bed of Rocket leaves with toasted bread.	£10
Suppli alla romana (v) Deep fried Roman style Arancini, tomato basil garlic cheese rice ball.	£8
Meatballs Arrabbiata Homemade Roman style meatballs in a chilli garlic tomato sauce on a bed of rocket leaves with toasted bread.	£9
Baked Goats Cheese (GF) Topped with crispy pork guanciale, on salad leaves.	£9

### Pasta, Gnocchi, Risotto

Penne 'Nduja & Gorgonzola Spicy Calabrian pork sausage and rich blue cheese sauce.	£17
Spaghetti Carbonara Pork Guanciale, Pecorino cheese, egg, black pepper.	£17
Tagliatelle Al Ragù Bolognese Classic minced meat tomato sauce.	£17
Artisan black pasta alla Anna King prawns and garlic pea cream.	£18
Black Ravioli Queenies Filled pasta parcels with queenies, spring onion in a sauce of guanciale, pecorino cheese, cream, garlic.	£19
Gnocchi Isola (v) Home made with a Tomato, basil sauce and topped with fried aubergine.	£17
Cannelloni Piemonte Oven baked pasta tubes filled with finely minced beef & ham paste covered with a tomato creamy cheese sauce.	£17
Rigatoni Zozzona Tomato, chilli, guanciale, Italian sausage, garlic, pecorino.	£18

Lasagne al forno Famous oven baked pasta dish with beef & tomato ragu, béchamel, cheese.	£17
Tortellini alla panna (v) Ricotta & spinach filled pasta with a cream, sage, pecorino cheese sauce.	£17
Risotto di mare Arborio rice cooked with mixed seafood, tomato, garlic, chilli, white wine.	£18
**Gluten free pasta available £1.50 supplement**	

### Main courses

Chicken alla Bolognese Escalope of chicken, breadcrumbed & pan fried, topped with ham, Bolognese, mozzarella, garlic butter, served with Bolognese spaghetti.	£22
Braised lamb spezzatino Abruzzo style (GF) Diced slow cooked lamb, mint, tomato, lamb stock, pecorino cheese served with garlic rosemary potatoes & salad.	£22
Portobello mushroom Stroganoff (v) Large mushroom breadcrumbed, stuffed with cheese, garlic butter on a bed of Stroganoff sauce with garlic rosemary potatoes & salad.	£17
Roman Style meatballs Peppercorn cream sauce served with garlic rosemary potatoes & salad.	£17
Pesce Spada alla Puttanesca (GF) Swordfish steak, tomato, capers, olives, anchovy, garlic, white wine sauce served with garlic, rosemary potatoes & salad.	£25
Ribeye steak alla Toscana (GF) Steak served on Rocket salad topped with sauteed baby tomato, garlic, rosemary, chilli, shavings of grana cheese & garlic rosemary potato.	£29
Beef Bocconcini ai porcini (GF) Diced beef cooked with white wine, beef stock, vegetable soffrito, cream, garlic, wild mushroom served with Parmesan butter mash.	£22

#### DAILY SPECIALS

*please ask a server*

A discretionary service charge of will be added to your bill.  
IF you have any allergies or intolerances, please inform your server before ordering.

Private rooms for parties available  
- please enquire - surcharges may apply

#### Wine List Overleaf

### Side orders

Marinated olives, feta, basil pesto	£4
Tomato, basil, red onion salad	£4
Rocket & Parmesan salad	£4
Mixed or green salad	£4
Mediterranean vegetable mix (peppers, aubergine, courgette, onion, capers, tomato, garlic)	£4.50
Home made bread with olive oil & balsamic dip	£3
Pizza garlic bread & chilli tomato dip	£7.50
Pizza garlic cheese bread & chilli tomato dip	£8
Pizza garlic tomato bread & chilli dip	£8
Chips	£4
Truffle Sicilian Sea salt Fries	£4.50
Potato black pepper paprika wedges	£4.50
Pot of Spicy chilli tomato sauce	£1.50
Garlic mayonnaise	£1.50

### Desserts

Pannacotta chocolate & Amaretto	£6.50
Tiramisu	£6.50
Mango & coconut semi freddo	£6.50
Lemon crème brûlée	£6.50
Ice cream 'Affogato' with espresso & coffee liqueur	£7
Isola dessert selection to share for 2 people	£17
Manx ice cream 3 scoop selection (Vanilla, strawberry, chocolate, salted caramel)	£4.50
House cheese selection served with biscuits, grapes, celery, chilli jam	£10 per person

### Drinks

Small prosecco (200ml)	£8
Soft drinks-fruit juices	from £3.75
Tonic water	from £1.50
Mixers & cordials (dash)	£1
Mineral water still or sparkling	small £3 large £5
House bottled lager	£4.50
Italian bottled lager	£4.50
Other beers/ales/cider	from £6
Spirits/liqueurs/vermouths	from £4.50
Ports	from £5
House dessert wine 175ml	£7
Liqueur coffees	from £7
Selection coffees & teas	from £3.75

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## Wine Menu

### House Selected Italian Wine

	Glass 250ml	Carafe 500ml	Bottle
Red			
White	£7.50	£15.00	£22.00
Rose			

### Premium House Whites

1 Viognier	
2 Grillo	
3 Cortese	
4 Pinot Grigio	£25.00
5 Chenin Blanc	
40 Chardonnay	
41 Sauvignon Blanc	

### Premium House Reds

16 PinotNoir	
17 Malbec	
18 Pinotage	
19 Shiraz	£25.00
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>	£45.00	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>	£30.00	11 Italy	Vermentino Mandrarossa <i>A fresh and dry white, with a distinctive flavour of greengage and apricot.</i>	£30.00
7 Italy	Conte della Vipera Antinori <i>Fresh, mineral, zesty Sauvignon semilion blend from this fabulous Umbrian winery.</i>	£50.00	10 Italy	Castel Del Lago - Garda DOC <i>Ripe fruit with a zesty mineral freshness.</i>	£35.00	12 N/Zeland	Mud House Sauvignon Blanc Marlborough <i>Delicate tropical fruit with a subtle herbaceous hint, very typical of a Kiwi Sauvignon.</i>	£35.00
8 Italy	Cantina Colomba Bianca Vitese Zibibbo <i>Dry, crisp white, perfumed with notes of exotic fruits and floral aromas.</i>	£35.00	13 Spain			Albariño Rias Baixas <i>Refreshingly tasty coastal white that grows on the Iberian Peninsula. It's loved for its rich stone fruit flavours, a hint of salinity, and zippy acidity.</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>	£25.00

#### Red Wines

21 Argentina	Trivento Reserve Malbec <i>Spicy delicious full flavour red, from this award winning winery.</i>	£30.00
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>	£40.00
23 Italy	Cannonau Di Sardegna Riserva L' Ariosa <i>Deep ruby red, rounded tannins good structure and excellent balance.</i>	£40.00
24 N/Zeland	Matua Marlborough Pinot Noir <i>Silky and seductive, dark cherry and complex earthy notes supported by a subtle sweet oak finish</i>	£35.00

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>	£35.00
28 Italy	Ponte Lungo Currioso Toscana <i>Rich, smooth Sangiovese blend from the hillside vineyards of the Chianti Classico.</i>	£35.00
29 Italy	Barbera D'asti Ceppi Storici <i>Warm, spicy aromas of blueberries and plums, with subtle, smoky notes. Soft oak tannins offer an extra dimension to the texture.</i>	£35.00
30 Italy	Amarone della Valpolicella la Bastia <i>Full bodied, aromas of plums, spice and dried fruit, concentrated flavour, Long and spicy on the finish.</i>	£60.00

31 Portugal	Portal Douro Tinto <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>	£35.00
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>	£35.00
33 Italy	Tenuta delle Terre Nere Etna Rosso <i>This light elegant red from the Nero Mascalese grape, grown on volcanic soils, is full of aromas of berries, cherry and black liquorice.</i>	£55.00
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	Caroso Riserva Montepulciano <i>Rich, silky with layered blueberry, blackberry, ground spice, vanilla cream and coffee notes. Ripe, integrated tannins, complex elegant red.</i>	£45.00

#### Champagnes

36 France	House Champagne Brut NV	£40.00
37 Italy	House Prosecco	£30.00
38 France	Tattinger Brut NV.	£70.00
39 France	Tattinger Rose NV.	£90.00