

Chef's Inspiration

At Isola, our chef's daily specials bring you a taste of Southern Italian heritage from the coastal kitchens of Sicily, Capri, and Sardinia crafted with care and the freshest ingredients.

It's our way of sharing the warmth, spirit, and generosity of Italy.

Buon Appetito!
Chef Francesco Bagnato

Ostriche

David Hervé (SF, R)		Emperor Oyster (SF, R)	
3 pieces	130	3 pieces	160
6 pieces	250	6 pieces	300
12 pieces	420	12 pieces	450

Caviare^{30g}

Oscietra Classic Ars Italica (R)	490
Oscietra Imperial Ars Italica (R)	849

Served with mimosa egg, capers, tropea onions, crème fraîche, blinis

Isola crudo bar

Tre Tartare (SF, R)	190
Trio of tartare: red prawns, violet prawns and langoustines	
Tonno rosso (R)	139
Bluefin tuna carpaccio, caper leaves, tomato dressing, Tropea onion	
Carpaccio di dentice rosa (R)	129
Thinly sliced pink dentex, mango, chilli	

Antipasti caldi

Fritto misto (SF, G)	135
Deep-fried calamari, Mazara prawns, zucchini, plankton mayo	
Sauté di mare (SF, G)	175
Mediterranean clams, mussels, Mazara prawns, Corbarino tomato, toasted sourdough	

Pasta del pescatore

Pasta mista, cozze e fagioli (G, SF)	135
Mix pasta shape, mussels, cannellini beans	
Paccheri con pescato del giorno (G)	195
Paccheri, catch of the day, datterino tomato sauce	
Spaghetti cacio & pepe, carabinieri (G, D, R)	195
Spaghetti, pecorino and parmigiano cheese, black pepper, red prawns	
Gnocchi ai gamberi rossi (G, SF, R)	198
Gnocchi, red prawns, datterino tomatoes	

Pescato del giorno

Sea bass	485 / KG
Wild pink dentex	798 / KG
Wild John Dory	850 / KG
Grilled mazara prawns (SF) (PER PIECE)	85

Served with sautéed green beans or mixed salad

* All fish can be cooked grilled, in salt crust or acqua pazza style
* Please allow 30-45 minutes cooking time for the salt crust preparation

