

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)

3 pieces **130** 6 pieces **250** 12 pieces **420**

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

Tonno rosso (R) **139**

Bluefin tuna carpaccio, caper leaves, tomato dressing, Tropea onion

Back to the 70s (R, E, SH) **165**

Red prawns carpaccio, salsa cocktail, romaine lettuce, tomato powder

Langoustine tartare (R, N, SH) **155**

Marinated green apple, pistachio, cucumber

Antipasti caldi

Pappa al pomodoro (G, D) **40**

Yesterday's bread, San Marzano tomato DOP, basil oil, Parmesan foam

Baccalà alla paesana (S,F) **65**

Cod, San Marzano tomatoes, olives, capers, fried potatoes, basil

Fritto misto (G, E, F) **165**

Calamari, red mullet, anchovies, zucchini, plankton mayo

Pasta del pescatore

Fusillone trapanese e spada (N, G, D, F) **145**

Fusillone, Trapanese pesto, Mediterranean swordfish

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

Pappardelle al brasato di costine (G, D, E, C) **190**

Homemade pappardelle, short rib ragù, Grana Padano cheese

Tortelli d'Agnello, pecorino e fave (G, D, E, C) **115**

Homemade tortelli, pecorino fondue, broad beans

Pescato del giorno

Sea bass **485 / KG**

Wild pink dentex **798 / KG**

Wild John Dory **850 / KG**

Grilled mazara prawns (SF) (PER PIECE) **85**

Pinsa di Isola

Pinsa fassona (G, D, R, N) **150**

Fassona beef tartare, parmesan cream, hazelnut

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

