



**isola**  
ristorante  
Milano

**LUNCH**

From 12:00 until 15:00

**DINNER**

From 19:00 until 22:30

## Starters

### **Arancini** (G, D, E, M, SO2)

Rice arancini with saffron and green peas

### **Mozzarella del casertano** (D, SO2, V)

Buffalo Mozzarella, cherry tomatoes and Basil

### **Crudo di Fassona** (D, SO2, M)

Fassona\* beef carpaccio with black truffle, 24 months aged parmesan cheese

### **Selezione di salumi e formaggi affinati** (D, SO4) 30

Capocollo ham, calabrian sausage, bresaola, Moliterno pecorino cheese & provolone del Monaco cheese

18

### **Fritto misto Isola** (G, F, ML, D, SO2, CR)

Deep fried calamari\* & prawns\* with lemon mayo

22

### **Cozze alla marinara** (ML, SO2, F, G)

Mussels in casserole, tomato water, herbs and toasted bread

26

### **Crudo di scampi\* di Mazara del Vallo** (F, CR, SO2, D) 38

Langoustines, Tomato "Carpaccio", Stracciatella and Amalfi lemon

### **Moscardini\* alla Luciana** (ML, SO2, F, G)

Toasted bread, braised baby octopus, Leccino olives and capers

28

20

22

## Salads

### **Insalata di Pomodori S.Marzano** (SO2)

14

S. Marzano tomatoes, olives, capers, Red onion from Tropea

### **Insalata Siciliana** (SO2, F)

22

Bluefin tuna\*, oranges, fennel, Nocellara olives

### **Insalata di gamberi e patate** (CR, F, SO2)

22

Seared prawns\*, red onions from Tropea, potatoes, Taggiasca olives

### **Insalata di polpo** (C, SO2, ML, F, N)

22

Octopus\*, celery, cherry tomatoes, shallots, pickled carrots

## First course

### **Spaghetti al pomodoro San Marzano DOP** (G, SO2, VG) 24

Spaghetti, San Marzano tomato, basil

### **Gnocchi alla Sorrentina** (G, D, SO2, V)

28

San Marzano tomato, buffalo mozzarella, Parmigiano Reggiano and basil

### **Linguine vongole e bottarga** (G, F, ML, SO2)

32

Taccardi pasta factory linguine, clams, "Smeralda" mullet bottarga

### **Spaghetti alla Nerano** (G, D, SO2)

24

Taccardi Spaghetti with cougettes, Provolone del monaco cheese

### **Fregola sarda di mare** (G, F, SO2, CR, ML)

32

Sardinian fregola, 'Mazzancolle' prawns\*, mussels, red mullet and cherry tomatoes

### **Calamarata all'astice blu** (F, CR, SO2, G)

80

For two  
calamarata pasta, blue native Lobster, tomatoes and parsley



Gluten free option available on request

G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | V - Vegetarian | VG - Vegan | E - Egg and derivatives | S - Soya and derivatives | SE - Sesame | M - Mustard | C - Celery

ML - Molluscs | F - Fish | CR - Crustaceans | SO2 - Sulphur Dioxide and Sulphites | LP - Lupins | GF - Gluten Free

We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 1169/2011. It is not possible to exclude the total absence of one or more allergens. For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff. Some products are subjected to negative temperature blast chilling on site, to guarantee quality and safety for greater consumer protection. The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3. \*Frozen product

## Main course

### Carrè di maialino (D, SO2)

Marinated pork rack, parsley and lemon condiment, pork jus

**26**

### Polpo\* grigliato (ML, F, SO2)

**30**

Grilled octopus, red pepper cream and Samphire salad

### Tagliata di manzo (D, SO2)

Beef rib eye, scarola salad

**35**

### Orata all'acqua pazza (F, SO2)

**30**

Sea bream\* with vermentino, Datterino tomatoes and fresh herbs

### Parmigiana di melanzane (D, SO2)

Eggplant, San Marzano tomato, buffalo mozzarella, basil

**24**

### Pesce spada alla Mugnaia (F, SO2)

**32**

Swordfish "Maunière" style with lemon and capers

## Sides

### Patate novelle (D, V, SO2)

Roasted new potato, fresh herbs

**10**

### Friarielli (V)

**10**

Friarielli\* sauteed with "aglio e olio" dressing

### Carciofo spinoso alla brace (V)

Roast artichoke\*, garlic, fresh mint

**12**

### Cime di rapa (N, SO2, V)

**12**

Steamed broccoletti\* served with toasted hazelnuts

### Spinaci

**10**

Sautéed spinach with soft shallots

## Desserts

### Delizia\* al limone (G, D, E, N, SO2, V)

**12**

### Gelati (D, E, N, SO2, V)

**12**

Hazelnuts, cocoa, custard or pistachio

### Cassata\* siciliana (G, D, E, S, N, SO2)

**12**

### Sorbetti Isola (SO2, D)

**12**

Lemon and mandarin

### Babà al rhum (D, G, E, N, SO2, V)

**12**

### Bon Bon gelato\* (D, E, N, SO2, V)

**12**

### Tiramisù (G, D, E, N, SO2, V)

**12**

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