

isola

ristorante

Milano

LUNCH

From 12:00 until 15:00

DINNER

From 19:00 until 22:30

Starters

Arancini (G, D, E, M, SO2) <i>Rice arancini with saffron and green peas</i>	18	Fritto misto Isola (G, F, ML, D, SO2, CR) <i>Deep fried calamari* & prawns* with lemon mayo</i>	28
Mozzarella del casertano (D, SO2, V) <i>Buffalo Mozzarella, cherry tomatoes and Basil</i>	22	Cozze alla marinara (ML, SO2, F, G) <i>Mussels in casserole, tomato water, herbs and toasted bread</i>	20
Crudo di Fassona (D, SO2, M) <i>Fassona* beef carpaccio with black truffle, 24 months aged parmesan cheese</i>	26	Crudo di scampi* di Mazara del Vallo (F, CR, SO2, D) <i>Langoustines, Tomato "Carpaccio", Stracciatella and Amalfi lemon</i>	38
Selezione di salumi e formaggi affinati (D, SO4) <i>Capocollo ham, calabrian sausage, bresaola, Moliterno pecorino cheese & provolone del Monaco cheese</i>	30	Moscardini* alla Luciana (ML, SO2, F, G) <i>Toasted bread, braised baby octopus, Leccino olives and capers</i>	22

Salads

Insalata di Pomodori S.Marzano (SO2) <i>S. Marzano tomatoes, olives, capers, Red onion from Tropea</i>	14	Insalata Siciliana (SO2, F) <i>Bluefin tuna*, oranges, fennel, Nocellara olives</i>	22
Insalata di gamberi e patate (CR, F, SO2) <i>Seared prawns*, red onions from Tropea, potatoes, Taggiasca olives</i>	22	Insalata di polpo (C, SO2, ML, F, N) <i>Octopus*, celery, cherry tomatoes, shallots, pickled carrots</i>	22

First course

Spaghetti al pomodoro San Marzano DOP (G, SO2, VG) <i>Spaghetti, San Marzano tomato, basil</i>	24	Linguine vongole e bottarga (G, F, ML, SO2) <i>Taccardi pasta factory linguine, clams, "Smeralda" mullet bottarga</i>	32
Gnocchi alla Sorrentina (G, D, SO2, V) <i>San Marzano tomato, buffalo mozzarella, Parmigiano Reggiano and basil</i>	28	Fregola sarda di mare (G, F, SO2, CR, ML) <i>Sardinian fregola, 'Mazzancolle' prawns*, mussels, red mullet and cherry tomatoes</i>	32
Spaghetti alla Nerano (G, D, SO2) <i>Taccardi Spaghetti with cougettes, Provolone del monaco cheese</i>	24	Calamarata all'astice blu (F, CR, SO2, G) <i>For two calamarata pasta, blue native Lobster, tomatoes and parsley</i>	80

 **Gluten free option available on request**

Main course

Carrè di maialino (D, SO2) <i>Marinated pork rack, parsley and lemon condiment, pork jus</i>	26	Polpo* grigliato (ML, F, SO2) <i>Grilled octopus, red pepper cream and Samphire salad</i>	30
Tagliata di manzo (D, SO2) <i>Beef rib eye, scarola salad</i>	35	Orata all'acqua pazza (F, SO2) <i>Sea bream* with vermentino, Datterino tomatoes and fresh herbs</i>	30
Parmigiana di melanzane (D, SO2) <i>Eggplant, San Marzano tomato, buffalo mozzarella, basil</i>	24	Pesce spada alla Mugnaia (F, SO2) <i>Swordfish "Maunière" style with lemon and capers</i>	32

Sides

Patate novelle (D, V, SO2) <i>Roasted new potato, fresh herbs</i>	10	Friarielli (V) <i>Friarielli* sauteed with "aglio e olio" dressing</i>	10
Carciofo spinoso alla brace (V) <i>Roast artichoke*, garlic, fresh mint</i>	12	Cime di rapa (N, SO2, V) <i>Steamed broccoletti* served with toasted hazelnuts</i>	12
Spinaci <i>Sautèed spinach with soft shallots</i>	10		

Desserts

Delizia* al limone (G, D, E, N, SO2, V) <i>Hazelnuts, cocoa, custard or pistacho</i>	12	Gelati (D, E, N, SO2, V) <i>Hazelnuts, cocoa, custard or pistacho</i>	12
Cassata* siciliana (G, D, E, S, N, SO2) <i>Lemon and mandarin</i>	12	Sorbetti Isola (SO2, D) <i>Lemon and mandarin</i>	12
Babà al rhum (D, G, E, N, SO2, V) <i>Pistacho cream, vanilla chantilly</i>	12	Bon Bon gelato* (D, E, N, SO2, V) <i>Frozen product</i>	12
Tiramisù (G, D, E, N, SO2, V) <i>Frozen product</i>	12		

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