

*isola*

ristorante

Milano

**LUNCH**

From 12:30 until 14:30

**DINNER**

From 19:00 until 22:30

## Starters

<b>Crudo di Nebrodi</b> (G, SO2) <i>Sicilian raw ham, Ligurian focaccia</i>	<b>22</b>	<b>Burrata</b> (D, F, SO2, G, E, M) <i>Burrata with puntarelle, anchovies, croutons</i>	<b>22</b>
<b>Artichoke hearts</b> (SO2, E, M) <i>Crispy artichokes, wild garlic emulsion</i>	<b>18</b>	<b>Fritto misto Isola</b> (F, CR, SO2, G, E, ML, M) <i>Mediterranean fried squid*, shrimp*, lemon mayonnaise</i>	<b>28</b>
<b>Beef tartare with carasau bread</b> (G, D, SO2) <i>Fassona beef tartare, carasau bread, Sardinian pecorino, rocket emulsion</i>	<b>24</b>	<b>Neapolitan meatballs</b> (G, D, S, E, SO2) <i>Veal meatballs, tomato sauce, Provolone del Monaco</i>	<b>18</b>

## From the Sea

<b>Bluefin tuna carpaccio</b> (F, SO2) <i>Bluefin tuna, blood oranges, finger lime, basil</i>	<b>22</b>	<b>Langoustine tartare</b> (F, CR, SO2) <i>Mazara del Vallo scampi*, radishes, citrus dressing</i>	<b>24</b>
<b>Oysters plateau</b> (ML, F, G, SO2) <i>6 Gillardeau oysters, house dressing, Ligurian focaccia</i>	<b>56</b>	<b>Violet prawns</b> (F, CR, G, SO2) <i>6 Mazara del Vallo violet prawns*, house dressing, Ligurian focaccia</i>	<b>64</b>

## Le Pizze di Isola

<b>Margherita</b> (G, D, SO2) <i>Fiordilatte, San Marzano DOP tomato, basil</i>	<b>14</b>	<b>Violet prawns</b> (G, F, D, SO2, CR) <i>Violet prawns*, zucchini flowers, fiordilatte, lemon</i>	<b>28</b>
<b>Anchovies and tomatoes</b> (F, SO2, G) <i>Cantabrian anchovies, confit tomatoes, basil</i>	<b>18</b>	<b>Truffle</b> (D, SO2, G) <i>Robiola cheese, smoked scamorza, fiordilatte, black truffle sauce, fresh black truffle</i>	<b>28</b>
<b>Sausage and friarielli</b> (G, D, SO2) <i>Fiordilatte, pork sausage, smoked scamorza, friarielli</i>	<b>18</b>	<b>Chorizo</b> (D, SO2, G) <i>Smoked scamorza, fiordilatte, Iberian chorizo</i>	<b>20</b>

## Salads

<b>Octopus salad</b> (CR, SO2, ML, F) <i>Octopus, celery, cherry tomatoes, shallots, pickled carrots</i>	<b>24</b>	<b>Quinoa salad</b> (N, SO2) <i>Quinoa, pomegranate, cherry tomatoes, fennel, mix of seeds</i>	<b>16</b>
<b>Tuna salad</b> (F, SO2) <i>Green salad, cherry tomatoes, potatoes, Tropea onions, tuna chunks in olive oil</i>	<b>22</b>	<b>With optional addition:</b>	
		Roast chicken breast	<b>8</b>
		Avocado	<b>7</b>
		Smoked salmon <sup>(F)</sup>	<b>8</b>
		Tuna chunks in olive oil <sup>(F)</sup>	<b>8</b>
		Buffalo mozzarella <sup>(F)</sup>	<b>8</b>
		Halloumi <sup>(F)</sup>	<b>8</b>
<b>Spelt and asparagus salad</b> (SO2, D) <i>Spelt, seasonal asparagus, Sardinian pecorino cheese, broad beans</i>	<b>20</b>		

 Cover charge 5€ pp  
Gluten free options available on request

 Available for one or two people

Our fish comes from sustainable sources, ensuring freshness and respect for the environment





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 – Sulfur Dioxide and Sulphites | LP – Lupins | GF – Gluten Free

Dishes or ingredients marked with “\*” are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."

## First course

<b>Spaghetti with tomato sauce</b> (G, SO2) Mancini spaghetti, San Marzano DOP tomatoes, fresh basil	<b>24</b>	<b>Pink prawn tortelli</b> (G, D, SO2, ML, CR, F, S, E) Egg tortelli, pink prawn*, prawn bisque, candied cherry tomatoes, lemon, basil	<b>26</b>
<b>Malloreddus with cuttlefish ragout</b> (F, ML, SO2, G) Sardinian pasta, cuttlefish ragout, sea herbs	<b>24</b>	<b>Black truffle conchiglie</b> (G, D, E, SO2) Fresh conchiglie, black truffle, 24-month-aged Parmigiano	<b>32</b>
<b>Tagliolino with sea urchins</b> (G, SO2, F, ML, E, D) Egg tagliolini, fresh parsley, chili, sea urchins*	<b>38</b>	<b>Linguine with clams and bottarga</b> (G, SO2, F, ML) Mancini linguine, clams, "Smeralda" mullet bottarga	<b>32</b>

## Main course

<b>Meunière style chicken</b> (SO2, D) Local poussin, chicken jus, capers, lemon, parsley	<b>26</b>	<b>Baked sea bream, fennel &amp; lemon</b> (F, S, SO2)  /  <b>28/50</b> Mediterranean sea bream marinated in lemon and oregano, fennel, fresh herb salad
<b>Scottona beef steak</b> (SO2, D)  /  Scottona beef steak with seasonal salad	<b>15€ per 100g</b>	<b>Sole and salmoriglio</b> (F, SO2, D)  /  <b>36/70</b> Roasted sole, yellow datterini tomatoes, spring salmoriglio
<b>Eggplant parmigiana</b> (D, G, SO2) Eggplant, San Marzano DOP tomatoes, buffalo mozzarella, basil	<b>24</b>	<b>Roasted squid</b> (F, CR, ML, SO2, G, D) <b>30</b> Squid*, soppresata, salicornia, taggiasca olives, lemon

## Sides

<b>Roasted potatoes</b> (SO2, D) Roasted red potatoes with rosemary	<b>10</b>	<b>Sautéed spinach</b> (SO2) Sautéed spinach with extra virgin olive oil, sea salt	<b>10</b>
<b>Sautéed seasonal vegetables</b> (SO2) Roasted seasonal vegetables	<b>12</b>	<b>Green asparagus</b> (SO2) Pan-fried asparagus with extra virgin olive oil, lemon	<b>16</b>
<b>Eggplant caponata</b> (SO2, N) Eggplant, San Marzano DOP tomato, seasonal vegetables, pine nuts	<b>12</b>	<b>Cherry tomato salad</b> (SO2) Cherry tomatoes, house dressing, marinated shallots	<b>10</b>

 Cover charge 5€ pp  
Gluten free options available on request

 /  Available for one or two people

Our fish comes from sustainable sources, ensuring freshness and respect for the environment

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 – Sulfur Dioxide and Sulphites | LP – Lupins | GF – Gluten Free

Dishes or ingredients marked with " \* " are frozen or deep-frozen at the origin by the producer. Semi-processed ingredients used in the preparation of dishes are subjected to rapid chilling to ensure food safety in compliance with Reg. CE 852/04. Our staff is available to provide information regarding the composition of the products on offer. An allergen booklet is available for consultation. Due to the structure of our food and beverage preparation areas, we cannot guarantee the absence of one or more allergens. "To protect consumer health, seafood products served raw or nearly raw at this establishment (e.g., raw, marinated, smoked) are subjected to rapid freezing for sanitary purposes, in compliance with Reg. CE 853/04 and the Ministry of Health Circular of 17/02/2011."

