

isola

ristorante

Milano

LUNCH

From 12:30 until 14:30

DINNER

From 19:00 until 22:30

Starters

Mozzarella di Bufala (D, SO2) Buffalo mozzarella served with winter tomatoes and basil salad	18	Fritto misto Isola (G, F, ML, D, SO2, E, CR) Mediterranean Paranza with calamari*, prawns* and Amalfi lemon mayonnaise	28
Selezioni di salumi (D, SO2) Capocollo, scottona, and prosciutto from Nebrodi	28	Tartare di Ricciola (F, SO2, E, G, D) Amberjack tartare, yellow datterino tomatoes, capers and crunchy bread	26
Polpette all'ischitana (D, SO2, E) Home made meatballs with tomato sauce D.O.P. and provolone del Monaco cheese	18	Moscardini alla Luciana (ML, SO2, F, G) Toasted bread, braised baby octopus, Leccino olives and capers	18
Pinsa marinara (G) San Marzano tomato, datterini tomatoes confit, fresh and basil	18	Pinsa napoletana (G, F, SO2) San Marzano tomato, capers, Cantabrian anchovies Nardin and oregano	38

Salads

Insalata quinoa (SO4) With pomegranate, cherry tomatoes and fennel	16	Insalata Pantesca (SO2) Potatoes, datterino tomatoes, capers from Pantelleria, Leccino olives and oregano	16
Optional additions: Roasted chicken breast smoked salmon (F, SO4) Buffalo mozzarella (D)	5 7 5	Insalata di polpo (CR, SO2, ML, F, SE) Octopus, celery, cherry tomatoes, shallots and pickled carrots	22
Insalata verde Lettuce, spinach, escarole and rocket salad	15		

First course

Spaghetti al pomodoro San Marzano DOP (G, SO4) Mancini pasta factory spaghetti, San Marzano tomatoes and basil	24	Linguine vongole e bottarga (G, F, ML, SO2) Mancini pasta factory linguine, clams, "Smeralda" mullet bottarga	32
Gnocchi alla genovese di manzo (G, E, SO2, C, D) Potatoes gnocchi, onions, feather blade and provolone del Monaco cheese	28	Mescapancesca (G, D, SO2, E, ML, CR, F) Mixed shapes pasta, beans cream, mussels and red prawns	32
Risotto alla zucca (D, SO2, N) Pumpkin cream, blue cheese and chestnuts	24	Calamarata all'astice blu (F, CR, SO2, G) For two Calamarata pasta, blue native Lobster, tomatoes and parsley	80



Gluten free options available on request

Main course

Capocollo di maiale nero (D, SO2) Chickpeas cream, red peppers, eggplant and mint	38	Orata all'acqua pazza autunnale (F, SO2, N) 30 Sea bream fillet with Vermentino wine, black cabbage, yellow datterino tomatoes, pinenuts and raisins
Sella di agnello (D, SO2) Lamb saddle, escarole and caciocavallo cheese	38	Merluzzo alla ghiotta (F, SO2) 30 Cod confit with San Marzano tomatoes, olives, capers and red onions
Parmigiana di melanzane (D, SO2) Eggplant, San Marzano tomato, buffalo mozzarella and basil	24	Rombo arrosto (F, SO2) 38 Roasted turbot with potatoes, artichokes and Leccino olives

Sides

Purea di patate (D, SO2) Potatoes purée with extra virgin olive oil	10	Spinaci 10 Sautéed spinach with soft shallots
Carciofo spinoso alla brace Roast artichoke, garlic and fresh mint	12	Cime di rapa (N, SO2, V) 12 Turnip tops served with toasted hazelnuts
Caponata di melanzane alla Siciliana (SO2, N, S) 12 Eggplant, celery, pine nuts, red onion and San Marzano tomatoes		Zucca arrosto (SO2, N) 12 served with pumpkin seeds, hazelnuts and herb oil

Cheese and Dessert

Selezione di formaggi del sud Italia (D) 26 Selection of the best Italian cheeses with quince mustard compote		Babà al Rhum (D, G, E, N, SO2, V) 12 Pistachio cream, whipped cream and vanilla
Delizia al limone (G, D, E, N, SO2, V) 12		Tiramisù (G, D, E, N, SO2, V) 12
Cassata siciliana (G, D, E, S, N, SO2) 12		Panettone tradizionale (G, D, E, N, SO2, V) 12 Marsala Zabaglione



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