

isola

ristorante

Milano

LUNCH

12:30 - 14:30

DINNER

19:00 - 22:30

Cold starters

Burrata caprese (SO2, D, N)

Burrata cheese from Puglia, heritage tomatoes, rocket pesto, shallot

22

Summer parmigiana (G, D, SO2)

Aubergine crispy and marinated, tomatoes, fior di latte mozzarella

20

Beef carpaccio (D, SO2)

Beef carpaccio, pecorino cheese with black peppers, lemon, evo oil

24

Quinoa salad (N, SO2)

With pomegranate, cherry tomatoes, fennel, mixed seeds

16

With optional addition of:

Roast chicken breast

8

Buffalo mozzarella (N)

8

Smoked salmon (N)

8

Avocado

7

Hot starters

Artichokes hearts (G, E, SO2)

Fried artichokes, mayonnaise with wild garlic

18

Truffle pizza (D, G, SO2)

Mozzarella, smoked provola cheese, truffle paste, slice of truffle

28

Prawns "alla catalana" (G, C, SO2, CR, ML, F)

Steamed prawns*, mixed tomato, celery, peppers, basil, basil oil, tomato water

28

Fried seafood "Fritto misto" (G, E, SO2, F, CR, ML, M)

Prawns*, squid, anchovies, market fish

34

First courses

Spaghetti al pomodoro (G, D, SO2)

"Mancini" spaghetti, San Marzano tomato, basil

24

Ricotta culurgiones (G, E, D, SO2)

Ricotta ravioli, peas veloutée, datterini, summer vegetables

26

Tagliolini "meunière" (G, F, E, D, SO2)

Tagliolini, anchovies, chilli, parsley, lemon

26

Seafood gnocchi (G, F, D, CR, ML, S, SO2)

Potato gnocchi, seafood ragout, basil, lemon

28

Risotto allo zafferano di Sardegna (D, C, SO2)

Carnaroli rice, saffron, butter, parmesan, Cannonau lamb sauce

32

Linguine clams and bottarga (CR, ML, F, G, SO2)

Linguine, clams, bottarga, parsley, lemon

32

 Gluten free options available upon request

For dining guests, a €5 cover charge per person applies. A 10% service charge will be added to the bill and remains at your discretion.

G – Gluten | D – Dairy products | N – Contains nuts | A – Peanuts | 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

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, leer D, point 3." *Defrosted product.

Main courses

Beef rib eye (F, SO2, D) <i>Homemade chimichurri with apricots and anchovies</i>	42	Veal cutlet "Milanese" (G, D, E, SO2) <i>Veal cutlet, butter, sage, panko, cherry tomato, mayonnaise</i>	70
Tuna Wellington (F, G, D, E, SO2, CR, ML) <i>Red tuna, puff pastry, scallops, oyster mushrooms, spinach</i>	56	Grilled octopus (F, ML, CR, SO2, SE) <i>Grilled octopus*, chickpea hummus, green sauce</i>	32
Croaker fillet (F, SO2, D) <i>Pan fried croaker, courgette cream, courgettes "scapecce" style</i>	32	Catch of the day (F, E, SO2) <i>Salt crust, acqua pazza style or oven baked</i>	110/kg

Sides

Potatoes and artichokes sautéed (D, SO2)	12	Green beans garlic and chilli (D, SO2)	10
Salutéed seasonal vegetables (SO2)	10	Heritage datterini salad (SO2)	10

 **Gluten free options available upon request**

For dining guests, a €5 cover charge per person applies. A 10% service charge will be added to the bill and remains at your discretion.

G – Gluten | D - Dairy products | N - Contains nuts | A – Peanuts | 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

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, leer D, point 3." *Defrosted product.

isola
ristorante
Milano

 [isolarestaurantmilano](#)