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Wines by the Glass

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Bubbles

Trento DOC

Ferrari, Maximum, Blanc De Blancs, Brut, NV **14**

Franciacorta DOCG

Ca' Del Bosco, Cuvée Prestige, Extra Brut, 47th Edition by Magnum **17**
Bellavista, Alma Assemblage 1, Brut Nature, NV **19**
Ca' Del Bosco, Cuvée Prestige, Rosé, Extra Brut, 47th Edition **21**

Champagne

Henriot, Sauverain, Brut NV by Magnum **21**
Henriot, Rosé, Brut NV **26**

White

Capichera, Lintóri, 2023 **13**
Vermentino di Sardegna DOC, Sardinia, Italy "Vermentino"

Inama, Foscarino, 2022 **15**
Soave Classico DOC, Veneto, Italy "Garganega"

Domaine Laroche, Les Chanoines, Chablis, 2023 **16**
Burgundy, France "Chardonnay"

Gaja, Idda, 2022 **19**
Etna DOC, Sicily, Italy "Carricante"

Quintodecimo, Via del Campo, 2024 **22**
Irpinia DOC, Campania, Italy "Falanghina" CORAVIN

Rosé

Maison Saint Aix, Aix, 2024 **14**
Côtes d'Aix-en-Provance, Provenza, France ''Grenache, Syrah, Cinsault Blend''

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Red

Marchesi Frescobaldi, Tenuta Perano, 2022 **13**
Chianti Classico DOCG, Tuscany, Italy ''Sangiovese Blend''

Ca' Del Bosco, Corte del Lupo, 2022 **16**
Curtefranca DOC, Lombardia, Italy ''Merlot, Cabernet Sauvignon Blend''

Albert Bichot, Origines, Bourgogne, 2021 **19**
Borgogne, France ''Pinot Noir''

Tenuta Col d'Orcia, Brunello di Montalcino, 2019 **22**
Brunello di Montalcino DOCG, Tuscany, Italy ''Sangiovese'' CORAVIN

Giovanni Montisci, Barrosu, 2022 **24**
Cannonau di Sardegna IGT, Sardinia, Italy ''Cannonau'' CORAVIN

Sweet

Donnafugata, Kabir, 2022 **13**
Moscato di Pantelleria DOC, Sicily, Italy ''Zibibbo''

Fortified

Cantine Florio, Marsala Dolce, Superiore, 2018 **13**
Marsala Doc, Sicily, Italy "Marsala Blend"

Fonseca, Tawny Port, 10YO **14**
Douro, Portugal "Touriga National, Tinto Roriz Blend"

Cocktails

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Cocktails

BASILUZZO 20
Bacardi Oro, Liquori dell'Etna Prickly Pear, Lime Juice, Honey Syrup, Jeio Bisol Prosecco Brut

ALL'ONDA 18
Casamigos Blanco, Argalà Saffron Liqueur, Saffron and Grapefruit Syrup, Galvanina Organic Ginger Ale

RIVIERA MULE 20
Tanqueray No.TEN, Sage, Lemon, Galvanina Organic Ginger Ale

BREZZA DI PANTELLERIA
Liquori dell'Etna Primofiore Lemon and Mandarin, Amara Bitter Orange, Sugar, Lemon 18

SOL TIRRENO 24
Cachaça Ypioca, Fresh Lemon, Liquori dell'Etna Peach, Orange Foam, Pineapple Juice

MAESTRALE 24
Tanqueray No.TEN, Fresh Lime, Rosemary Syrup, Apple Juice

FRUTTO PROIBITO 20
Matusalem Rum 7, Apple Syrup, Fresh Lemon, Liquori dell'Etna Apple

SPRITZ MEDITERRANEO 20
Briottet Apricot, Liquori dell'Etna Apple, Fresh Lemon, Monin Pink Grapefruit, Moët Chandon, Soda

Vermouth

Martini Riserva Ambrato	10
Martini Rubino Riserva	10
Noilly Prat	10
China Martini	10
Mancino Kopi	10

Bitter

Martini Bitter Riserva	10
Aperol	10
Bitter Macchia	10
Campari	10
Merendry	10
Select	10
Tassoni Bitter	10

Spirits

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Gin

Aqva Agrumata	18
Aqva Floreale	18
Aqva Speziata	18
Grifu Silvio Carta	18
Hendrick´s	20
Hendrick's Neptunia	22
Kapriol Blood Orange & Peach	18
Mare	20
Mare Capri	20
Villa Ascenti	15
Macchia	15
Tanqueray 10	18
Gin Mediterraneo Bergamotto Doragrossa	15
Portofino	20
Aqua Luce	18
Monkey 47	22

Vodka

Vulcanica	16
Berto	16
Ketel One	16
Belvedere	16
Grey Goose	18
Beluga Gold	30

Tequila & Mezcal

Los Siete Misterios Doba	18
Olmeca Altos Blanco	16
Olmeca Altos Reposado	18
Viviana Reposado	18
Casamigos Blanco	16
Casamigos Reposado	18
Dangerous Don Mezcal Caffè	18
Patron Silver	16
Casa Dragones Anejo	30
Clase Azul Plata	60
Clase Azul Reposado	60
Clase Azul Durango	70

Whisky

SCOTCH WHISKY	
Puni Vina Marsala	15
Laphroaig 10 Yo	15
Ardbeg 10 Yo	17
Lagavulin 16 Yo	25
Glenmorangie 18 Yo	25
Macallan 12 Yo	20
Macallan 15 Yo	25
Macallan 18 Yo	55
Caol Ila 12 Yo	12
Caol Ila 18 Yo	40
Caol Ila 25 Yo	99

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Whisky

BLENDED WHISKY	
Chivas 18	18
Chivas 25	70
Johnnie Walker Black	16
Johnnie Walker Blue	55
JAPANESE	
Hibiki Harmony	30
Hibiki Blossom	50
Nikka Coffey Grain	20
Nikka From The Barrel	22
WHISKEY	
Canadian Club	16
Teeling Small Batch	20
Teeling Stout	20
Knob Creek Straight	20
Woodford Reserve	18
Michter's American	25
Michter's Small Batch	25
Michter's Rye	25
Bulleit Bourbon	16
Bulleit Rye	16

Rum

Brugal Gran Reserva 1888	18
Bumbu	16
Diplomático Selección De Familia	18
Diplomático Ambassador	35
El Dorado Single Still Port Mourant 2009	28
El Dorado Rare Collection Skeldon 2000	38
Flor De Caña 12 Yo	16
Matusalem 7 Yo	16
Matusalem 15 Yo	18
Matusalem 23 Yo	25
Zacapa Edition Negra	20
Zacapa XO	30
Zacapa 23	20

Cognac

Louis XIII	400
Hennessy V.S.	18
Hennessy XO	55
Rémy Martin V.S.O.P.	22
Rémy Martin XO	40
Maison Ferrand Réserve	15

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Digestif

Amara Amaro d'Arancia Rossa	10
Cynar 70	10
Fernet Branca	10
Jefferson Amaro Importante	10
Lucano	10
Lucano Anniversario	10
Lucano Essenza	10
Petrus	10
Riserva Carlo Alberto Mandragola	10
Silvio Carta Bomba Carta	10

Liqueurs

Argalà Zafferano	10
Adriatico Amaretto	10
Argalà Pastis	10
Bergamotto Doragrossa	10
Limoncetta Lucano	10
Liquore al Caffè Doragrossa	10
Liquore dell´Etna Arancia Tarocco	10
Liquore dell´Etna Fico d'India	10
Liquore dell´Etna Gelso Nero	10
Liquore dell´Etna Limone Primofiore	10
Liquore dell´Etna Pesca Tabacchiera	10
Mirto Silvio Carta Bianco	10
Mirto Silvio Carta Pilloni Rosso	10
Rabarbaro Doragrossa	10
Tassoni Sambuca	10
Violetta Doragrossa	10
St. Germain	10
Chartreuse Giallo	12
Chartreuse Verde	12

Grappa

Grappa dell'Etna	15
Grappa dell'Etna Barricata	15
Grappa di Barolo Ometti	15
Grappa Delmè d'Or Bruno Pilzer	15
Marchesi de' Bianchi Pinot	15
Nannoni Grappa di Brunello Bianca	15

Porto

Fonseca 10 Yo Tawny	13

Beers

Ichnusa non Filtrata	9
Messina Cristalli di Sale	9
Peroni Nastro Azzurro Capri	9
Peroni 0,0%	9

Mocktails

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Mocktails

BELLI-NO 13
Moscato Grape Must and Peaches from Trentino Alto Adige

ROSSI-NO 13
Moscato Grape Must and Strawberry Pulp

PASSIONE IN ROSSO 17
Seedlip Grove, Blueberry Juice, Sei Bellissimi Rossi-no

L'ISOLA CHE C'È 17
Seedlip Spice, Vanilla Syrup, Galvanina Organic Ginger Ale

Alcohol free

Seedlip Garden 108	13
Seedlip Grove 42	13
Seedlip Spice 94	13
Tanqueray 0.0%	13

Soft drinks

Galvanina Soda al Pompelmo Rosa BIO	8
Galvanina Tonica classica BIO	8
Galvanina Ginger beer BIO	8
Galvanina Ginger ale BIO	8
Galvanina Aranciata BIO	8
Galvanina Chinotto BIO	8
Galvanina Mandarino e Fico BIO	8
Galvanina Limonata BIO	8
Galvanina Cedrata BIO	8
Coca Cola	8
Coca Cola Zero	8
Three Cents Ciliegia	8
	8

Colzani Selection Nectars and Fruit Juices

Albicocca	8
Ananas	8
Arancia	8
Mirtillo	8
Pomodoro	8
Pompelmo	8
Pesca Bianca	8

Water

Acqua Panna Still	0.25	5
San Pellegrino Sparkling	0.25	5
Acqua Panna Still	0.50	8
San Pellegrino Sparkling	0.50	8
Acqua Panna Still	0.75	10
San Pellegrino Sparkling	0.75	10

Coffee

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COFFEE

Espresso	5
Decaffeinated coffee	5
American coffee	5
Double espresso	10
Barley coffee	6
Ginseng coffee	6
Cappuccino	6
Macchiato	6
Tassoni coffee	8
Hot chocolate	10
Hot chocolate with whipped cream	11

**Vegetable alternatives to cow's milk available*

Coffee and tea are sustainable and locally sourced

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SPECIALTY TEA
"LA VIA DEL TÈ"

English breakfast	10
Earl grey	10
Jasmine	10
Gunpowder	10
Marrakech mint	10

Appuntamento sul Ponte Vecchio 12
Blend of Green Teas, with a sweet strawberry flavor

Il Mistero della Venere 12
Blend of Black Teas, Rose Petals, Calendula, Apple, Almonds, and Figs

Pai mu tan 12
White Tea

INFUSIONS

Citrus	12
Lemon infusion	12
Chamomile	12
Mint	12
Fruit	12

HERBAL TEAS

Lemon & ginger	12
Liquorice & fennel	12

Coffee and tea are sustainable and locally sourced

Our Cuisine

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Bar Nibbles

From 12:00 until midnight

Crudo dei Nebrodi (G, SO2) **22**
Sicilian raw ham, Ligurian focaccia

Classic Toast (G, D, SO2) **22**
Cooked ham and sweet provolone, served with french fries

Classic Club Isola (G, D, E, SO2, M) **30**
Roast turkey, tomato, bacon, eggs, lettuce, mayonnaise, served with french fries

From the Sea

Oysters plateau (ML, F, G, SO2) **56**
6 Gillardeau oysters, house dressing, Ligurian focaccia

Violet prawns (F, CR, G, SO2) **64**
6 Mazara del Vallo violet prawns, house dressing, Ligurian focaccia*

Le Pizzette di Isola

Margherita (G, D, SO2) **14**
Fiordilatte, San Marzano tomato, basil

Violet prawns (G, F, D, SO2, CR) **28**
Violet prawns, zucchini flowers, fiordilatte, lemon*

Anchovies and tomatoes (F, SO2, G) **18**
Cantabrian anchovies, confit tomatoes, basil

Truffle (D, SO2, G) **28**
Robiola cheese, smoked scamorza, fiordilatte, black truffle sauce, fresh black truffle

Sausage and friarielli (G, D, SO2) **18**
Fiordilatte, pork sausage, smoked scamorza, friarielli

Chorizo (G, D, SO2) **20**
Smoked scamorza, fiordilatte, Iberian chorizo

Gluten free option available upon 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 - 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."*

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From Isola's Kitchen

Burrata (D, F, SO2, G, E, M) **22**
Burrata with puntarelle, anchovies, croutons

Quinoa salad (G, D, SO2) **16**
Quinoa, pomegranate, cherry tomatoes, fennel, mix of seeds

With optional addition:

Roast chicken breast	**8**	*Avocado*	**7**
Smoked salmon (F)	**8**	*Tuna chunks in olive oil* (F)	**8**
Buffalo mozzarella (D)	**8**	*Halloumi* (D)	**8**

Spaghetti with tomato sauce (G, SO2) **24**
Mancini spaghetti, San Marzano tomatoes, fresh basil

Scottona beef steak (SO2, D) 👤/👥 **15€ per 100g**
Scottona beef steak with seasonal salad

Baked sea bream, fennel & lemon (F, S, SO2) 👤/👥 **28/50**
Mediterranean sea bream marinated in lemon and oregano, fennel, fresh herb salad

Sides

Roasted potatoes (SO2, D) **10**
Roasted red potatoes with rosemary

Sautéed seasonal vegetables (SO2) **12**
Roasted seasonal vegetables

Eggplant caponata (SO2, N) **12**
Eggplant, San Marzano tomato, seasonal vegetables, pine nuts

Sautéed spinach (SO2)
Sautéed spinach with extra virgin olive oil, sea salt **10**

Green asparagus (SO2)
Pan-fried asparagus with extra virgin olive oil, lemon **16**

Cherry tomato salad (SO2)
Cherry tomatoes, house dressing, marinated shallots **10**

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Dessert

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Dessert

Cassata siciliana (G, D, E, N, SO2) **12**
Classic Sicilian dessert made with ricotta and candied fruit

Tiramisù (G, D, E, N, SO2) **12**
Matera biscuit, mascarpone cream, coffee

Tarte al limone e meringa (G, D, E, N, SO2) **12**
Shortcrust pastry, baked lemon cream, Italian style meringue

Il gelato di Isola (G, D, E, N, SO2) **12**
Vanilla, pistachio, chocolate, lemon

Millefoglie Gianduja (G, D, SO2, E, N) **12**
Caramelized puff pastry, hazelnut cream, chocolate

Frutti rossi e gelato alla vaniglia (D, SO2, E) **16**
Vanilla ice cream with a mix of berries

Gluten free option available upon request

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