



Il ristorante dell'

ISOLA

MEDITERRANEAN CUISINE





INGREDIENTS OR PRODUCTS CAUSING ALLERGIES OR INTOLLERANCES

1. Cereals containing gluten, as: grain, rye, barley, oat, spelled, kamut or their hybridized strains and derivatives except: a) wheat-based glucose syrups, including dextrose (1); b) wheat-based maltodextrin (1); c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including alcohol of agricultural origin.
 2. Shellfish and shellfish based products.
 3. Eggs and egg-based products.
 4. Fish and fish-based products, except: a) fish jelly used as a support for preparations of vitamins or carotenoids; b) gelatin or isinglass used as a fining agent in beer and wine.
 5. Peanuts and peanut-based products.
 6. Soy and soy-based products, except: a) refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soy; c) vegetable oils derived from soy-based phytosterols and ester phytosterols; d) ester of vegetable stanol produced from soy-based vegetable oil sterols.
 7. Milk and milk-based products (including lactose), except a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.
 8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium storico*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], walnuts of the Brazil (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia terni folia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin .
 9. Cellery and cellery-based products.
 10. Mustard and mustard-based products.
 11. Sesame seeds and products based on sesame seeds.
 12. Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / liter in terms of total SO 2 to be calculated for the products as proposed ready for consumption or reconstituted according to the manufacturers' instructions.
 13. Lupins and lupine products.
 14. Clams and clam products.
- * frozen product
** possibility to find frozen product inside





OUR STARTERS

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| Starter "Dell'isola" (indicated for 2 people) | € 30 |
| Seafood salad* | € 12 |
| Marinated salmon with the chef's mayonnaise | € 12 |
| Shrimp salad with cucumber and fresh cherry tomatoes* | € 14 |
| Red tuna tartare and burrata cheese from Andria | € 18 |
| Veracious octopus, balsamic vinegar and mint with tomatoes and stracciatella cheese gazpacho* | € 16 |
| White cod meatballs with crunchy breading and various dressings | € 14 |
| Chopped Scampi from Manfredonia with tomatoes concassè and lime caviar* | € 22 |
| Gratin mussels | € 11 |
| Mixed sauté accompanied by a fried thyme bread | € 12 |





OUR RAW SEAFOOD

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| Scampi from Manfredonia* | € 8 / 100g |
| Purple shrimps from Gallipoli* | € 9 / 100g |
| Gillardeau Oysters | € 3 / 1 pz |
| Our Ionian sea carpaccios | € 20 |
| Seafood | € 4 / 100g |

FROM THE LAND

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| Our eggplant parmigiana | € 13 |
| Culatello from Zibello with homemade focaccia and netted melon | € 17 |
| Mixed fried | € 12 |





FIRST COURSES

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| Cacio e pepe dell'Isola (black pacchero pasta with cheese and pepper with chopped purple Gallipoli shrimp and lime) | € 21 |
| Spaghetti with chickpea cream, anchovies, dried tomatoes and stracciatella cheese | € 17 |
| Spaghettoni with Carlo lobster and yellow cherry tomatoes Lemon flavored gnocchi with Manfredonia scampi and stracciatella cheese* | € 8 / 100g € 22 |
| Linguine with clams creamed with fennel oil | € 18 |
| Spaghetti with mussels and red tuna roe | € 15 |
| Our seafood risotto** | € 17 |
| Linguine with sea urchins | € 22 |
| Tricolor orecchietta with cherry tomatoes, basil and cacioricotta cheese | € 14 |





SECOND COURSES

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| Fried fish "dell'Isola" (squids, small catches and shrimps) | € 17 |
| "Black cod" cod fillet with purple potato cream and spinach with garlic, oil and chilli** | € 26 |
| Yellow fin red tuna fillet with endive salad with mustard and vegetables | € 19 |
| Our catch of the day with potatoes and vegetables | € 7 / 100g |
| Veracious squid | € 4 / 100g |
| Local homarus lobster | € 8 / 100g |
| Local lobster | € 10 / 100g |
| Grilled entrecôte | € 18 |
| Grilled fillet | € 20 |

SIDES

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| Baked potatoes | € 5 |
| Grilled vegetables | € 5 |
| French fries | € 5 |





PIZZAS

MARINARA

tomato sauce, cherry tomatoes, origan, extra virgin olive oil flavored with garlic € 5,00

MARGHERITA

tomato sauce, mozzarella from the Murge, green olives, basil, extra virgin olive oil € 7,50

NAPOLI

tomato sauce, mozzarella from the Murge, anchovies from the Cantabrian Sea, capers, black Leccine olives, extra virgin olive oil € 9,00

SAN DANIELE

tomato sauce, mozzarella from the Murge, San Daniele raw ham, rocket, grana padano flakes, extra virgin olive oil € 12,00

LA REGINETTA

tomato sauce, buffalo mozzarella from Campania, basil, extra virgin olive oil € 10,00

CINQUE FORMAGGI

tomato sauce, mozzarella from the Murge, caciotta from Lecce, caciocavallo 6 months aged, gorgonzola, grana padano, extra virgin olive oil € 10,00

COTTO E FUNGHI

tomato sauce, mozzarella from Murge, ham, fresh mushrooms, extra virgin olive oil € 9,00

TONNO E CIPOLLA

tomato sauce, mozzarella from the Murge, tuna, onion, extra virgin olive oil € 9,00





PIZZAS

ISOLA BEACH

mozzarella from the Murge, cherry tomatoes, cacio ricotta, basil,
extra virgin olive oil

€ 9,00

DESIDERIA

mozzarella from the Murge, gorgonzola, pears, nuts, extra virgin olive oil

€ 11,00

CRUDAIOLA

focaccia, mozzarella from the Murge, cherry tomatoes,
San Daniele raw ham, rocket, grana padano, extra virgin olive oil

€ 12,00

BELLA PUGLIA

tomato sauce, cherry tomatoes, burrata from Puglia, basil, extra virgin olive oil

€ 10,00

MODENA

mozzarella from the Murge, P.G.I mortadella, Bronte pistachio cream,
chopped Bronte pistachios, extra virgin olive oil

€ 12,00

CAPRICCIOSA

tomato sauce, mozzarella from the Murge, ham, mushrooms, artichokes
Green olives, ventricina, extra virgin olive oil

€ 12,00

LA VALTELLINA

mozzarella from the Murge, cherry tomatoes, Valtellina bresaola, rocket,
grana padano flakes, extra virgin olive oil.

€ 13,00

LA COLONNATA

mozzarella from the Murge, potatoes, pine nuts, colonnata lard,
rosemary, extra virgin olive oil.

€ 12,00





PIZZAS

LA VENTRICINA

tomato sauce, mozzarella from the Murge, ventricina, extra virgin olive oil € 9,00

SAPORI E ODORI

mozzarella from the Murge, champignon mushrooms, speck from Tirol,
truffle cream, extra virgin olive oil € 12,00

PROFUMO DI MARE

tomato sauce, seafood salad, garlic flavored extra virgin olive oil, salt,
pepper, parsley € 15,00

VEGETARIANA

tomato sauce, mozzarella from the Murge, eggplants, peppers, mushrooms,
courgettes, green olives, extra virgin olive oil € 10,00





OUR DESSERTS

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| The chef's Tiramisù | € 7 |
| Our fruttini (for 2 people) (fruits filled with ice cream) | € 12 |
| Homemade ice cream | € 7 |
| Homemade "Spumone" | € 7 |





BEVERAGE

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| Still water Acqua Panna | € 2,5 |
| Sparkling water San Pellegrino | € 2,5 |
| Sparkling water Perrier | € 4,5 |
| Soft drinks in glass bottles da 33cl | € 3,5 |

BIRRE

BIRRIFICIO VIOLA

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| Bionda lager | 75cl 5,6% vol. | € 15 |
| White blanche | 75cl 4,8% vol. | € 17 |
| Bionda pale ale | 75cl 6,6% vol. (not filtered) | € 17 |
| Rossa red ale | 75cl 6,6% vol. | € 17 |

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| Service | € 2,5 |
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