



Il ristorante dell'

ISOLA

MEDITERRANEAN CUISINE



MENU

STARTERS

Seafood salad with celery and carrots (octopus, squid, shrimp)	€15
Fried octopus seasoned with balsamic vinegar and mint in a tomato and straciatella cheese gazpacho*	€17
Creamed salt cod balls fried in a crispy breading with caramelized onion	€ 14
Sautéed mussels and clams with toasted homemade spiced bread	€15
Gratinéed mussels	€ 12
Smoked swordfish carpaccio with date tomatoes and truffle straciatella cheese	€16
Salmon carpaccio marinated in citrus fruits and wild fennel	€15
Capocollo (dry cured pork shoulder) from Martina Franca and burrata (fresh cow's milk cheese) from Andria	€13
Raw Ham from Parma and Campanian bufala (buffalo's mozzarella cheese)	€15
Local deep-fried mix	€12

FROM THE FISH COUNTER

Fine de Claire oysters	€ 3 each
Gillardeau oysters	€ 6 each
Raw langostina* from Manfredonia	€ 8 ^{100 gr}
Raw purple prawns* from Gallipoli	€ 9 ^{100 gr}
Seafood platter (oysters, horse mussels, white warty venus clams, red warty venus clams, smooth clams, dog cockles, langostina, prawns)	€ 65
Tuna tartare mixed with a finely chopped mixture of olives, capers, cherry tomatoes and basil	€17
Catch of the day	€ 7 ^{100 gr}
Canadian lobster	€ 8 ^{100 gr}
Local blue lobster	€ 9 ^{100 gr}
Local red spiny lobster	€12 ^{100 gr}

PASTA

Isola "cacio e pepe" (cuttlefish ink "pacchero" with cacio cheese, black pepper, lime and chopped purple prawns from Gallipoli)	€ 20
Burrata cheese-stuffed ravioli with local date tomatoes and purple prawns from Gallipoli	€ 22
Beet flavored potato dumplings with langostina, straciatella cheese and lime	€ 18
Linguine with clams	€ 19
Homemade "spaghettono" with mussels and mullet bottarga	€15
Homemade "spaghettono" my way (with fresh tuna, garlic, oil, chili pepper, olives and basil)	€ 18
Seafood risotto	€ 20
Orecchiette with yellow and red date tomatoes, basil and cacioricotta cheese from Maglie	€ 15
Today's first course	€

MAIN COURSES

Fried squids and prawns	€ 17
Royal mixed seafood fry (octopus, squids, prawns, small fishes, fresh small flying squids)	€ 22
Seared fillet of tuna with mixed greens salad and date tomatoes	€ 20
Sea skewers (2 pcs) (squid, swordfish, octopus, prawn, vegetables)	€ 18
Seabream: grilled or in salt crust ^(400/600 gr)	€ 22
Seabass: grilled or in salt crust ^(400/600 gr)	€ 22
Sliced rib-eye steak with rosemary baked potatoes	€ 19

SIDE DISHES

Mixed salad	€ 5
Baked potatoes	€ 5
Sautéed seasonal vegetables	€ 6
French fries	€ 5

FRUIT & DESSERT

Homemade "Tiramisù"	€ 7
Artisanal ice cream lingot	€ 7
Artisanal "spumoncino" (multi flavored ice cream pudding)	€ 7
Fresh fruit salad	€ 7
Homemade dessert	€ 7

BEVERAGES

Mineral water (still / sparkling)	€ 3
Non-alcoholic drinks Coca Cola, Coca Cola Zero, Fanta, Etc (33cl)	€ 4

Bottled beers

("Arduini" Italian Brewery)

"Viola" blonde lager 75cl 5,6% vol.	€ 18
"Viola" blonde lager 33cl 5,6% vol.	€ 7
"Viola" blanche 75cl 4,8% vol.	€ 18
"Viola" blanche 33cl 4,8% vol.	€ 7
"Viola" blonde pale ale 75cl 6,6% vol. (non filtrata)	€ 18
"Viola" blonde pale ale 33cl 6,6% vol. (non filtrata)	€ 7
"Viola" red ale 75cl 6,6% vol.	€ 18
"Viola" red ale 33cl 6,6% vol.	€ 7

Service fee (per person)	€ 3
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Tastes of Sea in Porto Cesareo: a sensorial journey in the Heart of Puglia

Imagine a place where the scent of the sea gets mixed up with the Mediterranean tradition, where every dish is a tribute to the raw materials and to the Apulian tradition. A place where the taste takes the spotlight, but it's not the only sense to be satisfied. Welcome to our Mediterranean cuisine restaurant in Porto Cesareo, focused mainly on fish-based dishes, but not only. Here the sea is our master. Every day, we carefully select the finest catch from local fishermen to ensure an authentic and high-quality culinary experience. In our dishes, the Apulian tradition blends with the creativity and the passion of our chef. Every recipe is a sensorial journey, a perfect union of tastes, smells and colours that will enchant you from the very first taste.





SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
 - a. wheat-based glucose syrups including dextrose (1);
 - b. wheat-based maltodextrins (1);
 - c. glucose syrups based on barley;
 - d. cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except:
 - a. fish gelatine used as carrier for vitamin or carotenoid preparations;
 - b. b) fish gelatine or Isinglass used as a fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
 - a. fully refined soybean oil and fat;
 - b. b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
 - c. vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - d. plant stanol ester produced from vegetable oil sterols from soybean sources.
7. Milk and products thereof (including lactose), except: a) whey used for making alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for the products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.

* deep-frozen product

** flash-frozen product