

# ISOLA

<b>Focaccia</b> house made focaccia, jingilli EVOO, vincotto <sup>VE/GFO/DF</sup>	8
<b>Olive</b> marinated tuscan style blend <sup>VE/GF/DF</sup>	9
<b>La Delizia Burrata</b> heirloom tomato, basil oil, charred Big Loaf sourdough <sup>GFO/VG</sup>	27
<b>Gamberoni</b> wood-grilled whole Exmouth prawns, crayfish butter, capers, lemon <sup>GFO/DFO</sup>	29
<b>Pesce azzurro mantecato</b> salted snapper & potato whip, salmon caviar, pickles, Jingilli EVOO, crostini <sup>GFO</sup>	24
<b>Crudo di Tonno</b> raw yellowfin tuna, blood orange, saffron-infused oil, samphire, black salt <sup>GF</sup>	26
<b>Calamari fritti</b> dusted with semolina flour, smoked lemon aioli <sup>GFO</sup>	24
<b>AFFETTATI – FROM THE SLICER</b> Served with grilled sourdough, pan carasau & house giardiniera <sup>GFO</sup>	
<b>Mortadella</b> 50g	16
<b>Casalinga</b> 50g	16
<b>Capocollo</b> 50g	16
<b>Prosciutto San Daniele riserva</b> 50g	18
<b>Affettati misti</b> all four 30g ea	36
<b>PASTE &amp; PORTATE PRINCIPALI</b>	
<b>Rigatoni</b> pasta, classic pork sausage ragu, parmigiano <sup>GFO/DFO</sup>	34
<b>Mezze maniche</b> pasta, tomato passata, eggplant, basil, ricotta salata, herb pangrattato <sup>GFO/VEO/DFO</sup>	32
<b>Taglierini</b> pasta, shark bay crab, tomato, chilli, garlic, basil, cream, jingilli EVOO <sup>GFO/DFO</sup>	38
<b>Cotoletta di pollo</b> breaded chicken breast, lemon, pecorino, fennel & apple salad, salsa mimosa <sup>DFO</sup>	32
<b>Pesce grigliato</b> grilled market fish, romesco, roast asparagus, lemon, herbe butter <sup>GF/DFO</sup>	38
<b>PER DUE O PIÙ – FOR 2 OR MORE</b>	
<b>Agnello arrosto</b> slow roast lamb shoulder, broccolini, burnt honey, polenta, salsa verde <sup>GF/DFO</sup>	85
<b>Bistecca alla fiorentina</b> t-bone steak 750g cooked over coals, lemon & EVOO <sup>GF</sup>	90
<b>CONTORNI</b>	
<b>Rucola</b> rocket, parmigiano, toasted walnuts, orange vinagrette <sup>VEO/GF/DFO/NT</sup>	14
<b>Patatine fritte</b> shoestring fries, rosemary salt, maionese <sup>GFO/VEO/DFO</sup>	11
<b>Cavolfiore arrosto</b> cauliflower, pine nuts, currants, herbs & romanesco salsa <sup>VE/GF/DFO/NT</sup>	19
<b>FORMAGGIO E DOLCE</b>	
<b>Formaggio</b> west australian & italian cheeses (3), crispbreads, fruit, honey <sup>VG/GFO</sup>	32
<b>Tiramisu</b> <sup>VG</sup>	17
<b>Affogato</b> vanilla gelato, espresso shot, cantuccini <sup>VG/VEO</sup>	13
-add Frangelico	6
<b>Isola Mess</b> Profiterole filled with citrus custard, meringue, lemon curd, spring fruit & raspberry <sup>VG/NT</sup>	16