

# ISOLA

## ANTIPASTI E CICHETTI

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>Olive</b> marinated Tuscan style blend   VE,GF,DF                                                              | 9  |
| <b>Focaccia</b> house made, Great Southern Groves EV00, vincotto   VE,GFO,DF                                      | 10 |
| <b>Crocchetta di riso all'aragosta</b> Cervantes rock lobster & arborio rice croquette, lemon maionese, chives ea | 14 |
| + <b>Caviaie</b> Beluga caviar invivio 2 grams                                                                    | 16 |
| <b>La Delizia burrata</b> , new season nectarine, basil oil, merlot vinegar   VG                                  | 26 |
| <b>Gamberoni</b> wood-grilled whole Skull Island prawns, crayfish butter, capers, lemon (3)   GFO,DFO             | 29 |
| <b>Calamari</b> fritti dusted with semolina flour, herb aioli, Calabrian chilli salt   GFO,DFO                    | 24 |
| <b>Carpaccio di manzo</b> raw grain fed O'Connor sirloin, fennel, greens, radish, Parmesan, EV00   GF,DF          | 29 |

## AFFETTATI - FROM THE SLICER

|                                                             |    |
|-------------------------------------------------------------|----|
| Served with focaccia, pan carasau & house giardiniera   GFO |    |
| <b>Mortadella Bologna</b> 50g                               | 16 |
| <b>Salame Toscana</b> 50g                                   | 17 |
| <b>Prosciutto San Daniele riserva</b> 50g                   | 18 |
| <b>Affettati misti</b> all three 40g ea                     | 36 |

## PASTE E PORTATE PRINCIPALI

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Rigatoni</b> pasta classic slow-cooked pork sausage ragu, parmigiano   GFO,DFO                                               | 34 |
| <b>Gnudi di ricotta</b> La delizia ricotta cheese dumplings, confit tomato, brown butter, sage, pecorino, herb pangrattato   VG | 32 |
| <b>Taglierini</b> pasta, blue swimmer crab, tomato, chilli, garlic, basil, cream, Great Southern EV00   GFO,DFO                 | 38 |
| <b>Cotoletta di pollo</b> breaded chicken breast, lemon, pecorino, fennel & apple salad, salsa mimosa   DFO                     | 34 |
| <b>Pesce grigliato</b> market fish, warm Manjimup potato salad, fennel, vermentino, pesto rosso, lemon   GF,DFO                 | MP |

## PER DUE - FOR 2

|                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Agnello</b> slow roast lamb shoulder, broccolini, burnt honey, salsa verde, insalata di miglio   GFO,DFO                                 | 85 |
| <b>Bistecca alla fiorentina</b> 750gr T-bone steak cooked over coals, lemon, rosemary, salsa verde, jus, Great Southern Groves EV00   GF,DF | 95 |

## CONTORNI

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>Verdure estive arrostate</b> roasted summer vegetables, pine nuts, currants, pesto rosso   GF,VG,DFO,VEO,NT | 19 |
| <b>Insalata di rucola</b> rocket salad, Parmigiano, toasted Manjimup walnuts, orange vinaigrette   GF,DFO      | 14 |
| <b>Patatine fritte</b> fries, rosemary salt, aioli   GFO,VEO,DFO                                               | 11 |

## FORMAGGIO E DOLCE

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>Formaggi</b> West Australian & Italian cheeses (3), crispbreads, fruit, honey   VG,GFO                         | 32 |
| <b>Tiramisu</b> house made, traditional recipe   VG                                                               | 16 |
| <b>Pannacotta alla vaniglia</b> strawberries, pepe nero, blood orange-Campari granita   VG,GF                     | 17 |
| <b>Torta di polenta al limone</b> Amalfi style lemon almond & polenta cake, creme fraiche, rhubarb   VG,GF,NT,DFO | 17 |
| <b>Affogato</b> vanilla gelato, espresso shot, cantuccini   VG,VEO,GFO                                            | 13 |
| + <b>Frangelico</b>                                                                                               | 6  |