

La Nuova Isola Menu

2 course £35

First Course Dishes

Isola Bruschetta Caprese (v)

Classic tomato, red onion, garlic, basil, olive oil. Buffalo mozzarella and rocket, balsamic pearls & Basil pesto.

Pate Della Casa

Toasted bread, chicken liver mushroom truffle pate, onion and fig chutney.

Garlic King Prawns & Queenies

Cooked in a spicy 'Nduja tomato sauce on a bed of Rocket.

Portobello Milanese (v)

Slices of breadcrumb Mushroom with a creamy cheese sauce.

Meatballs Arrabbiata

Homemade Roman style meatballs in a chilli garlic tomato sauce on a bed of rocket leaves with toasted bread.

Crostino dello Chef

Toasted bread topped with cured ham, mostarda, goats cheese stout cream and Agave nectar.

Pasta, Gnocchi, Risotto

Tagliatelle Ai Gamberoni

Ribbon pasta with a zucchini 'Cacio e Pepe' cream and zest of the lime and King Prawn.

Gnocchi Alfredo (v) (GF)

Baked dumplings with spinach in a Italian cheese and butter sauce with a rich, creamy texture.

Penne 'Nduja & Gorgonzola

Spicy Calabrian pork sausage and rich blue cheese sauce.

Spaghetti Carbonara

Pork Guanciale, Pecorino cream, egg, black pepper.

Rigatoni Sugo di Coda (oxtail ragù)

Famous Roman recipe ..oxtail braised until tender a rich tomato-based sauce with vegetables, wine, and herbs and a hint of Cacà.

Mezze Maniche Gricia al Porto

Short pasta tubes with Guanciale cooked until it is crispy and finished with a Port wine and black pepper reduction and Pecorino Cheese.

Black Ravioli Queenies

Filled pasta parcels with queenies, spring onion in a sauce of guanciale, pecorino cheese, cream, garlic.

Linguine allo Scoglio

A mix of seafood in a light white wine spicy garlic tomato sauce.

Risotto ai Funghi e Tartufi (V)

Arborio rice cooked with wild mushrooms , truffle cream , Prosecco

**Gluten free pasta and gnocchi available £1.50 supplement*

Main Courses

Chicken Milanese Al Valdostana

Escalope of chicken, breadcrumbed & pan fried, topped with ham, mozzarella, garlic butter, served with gnocchi Bolognese and Parmesan cheese.

Braised Lamb Spezzatino Abruzzo style (GF)

Diced slow cooked lamb, mint, tomato, lamb stock, pecorino cheese served with garlic rosemary potatoes & salad.

Sicilian Stuffed Peppers (v)

Red Pepper roasted and stuffed with Sicilian Caponata ,breadcrumbs and Italian cheese with a rich Tomato passata sauce. Served with garlic rosemary potatoes & salad.

Roman style Meatballs

Peppercorn cream sauce served with garlic rosemary potatoes & salad.

Cioppino

Mixed sea food and fish stew originating in Liguria. The sea food is cooked with tomato, garlic, herbs, white wine and a hint of chilli, served with toasted bread.

Spezzatino di maiale e salsiccia

This hearty "hunter-style" stew combines tender pork and savory sausage in a rich, herb-infused white wine and black olive sauce. Served with Parmesan mash.

Braised Beef Al Vino Rosso

Slices of rump steak cooked slowly with red wine, onions, garlic, root vegetables and aromatic herbs served with Parmesan butter mash.

Desserts

'Mini Liqueur coffee'

Choose between whiskey, Irish cream or coffee flavour.

Pannacotta with forest fruits (GF)

Tiramisu

Mango & coconut semi freddo (GF)

Lemon crème brûlée (GF)

Ice cream 'Affogato'

with espresso & coffee liqueur.

Chocolate cake and pistachio custard (GF)

Manx ice cream 3 scoop selection

(Vanilla, strawberry, chocolate, salted caramel).

SPECIALS please ask a server

A discretionary service charge will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.



3 course £39

Side orders

Marinated olives, feta, basil pesto	£5
Tomato, basil, red onion salad	£5
Rocket & Pecorino salad	£5
Rocket, Gorgonzola and grapes salad	£8
Mixed or green salad	£4
Basket of bread with olive oil and balsamic dip	£3
Pizza garlic bread and chilli tomato dip	£7 / £9
Pizza garlic bread with olive oil and rosemary	£7 / £9
Chips	£4
Truffle Sicilian sea salt fries	£4.50
Pot of spicy chilli tomato sauce	£1.50
Fried Zucchini	£5
Peas and Pancetta	£5
Broccoli garlic and chilli	£5
Sauteed garlic spinach	£5

Drinks

Small prosecco (200ml)	£8.50
Soft drinks - fruit juices	from £4.50
Tonic water	from £2.50
Mixers & cordials (dash)	£1.50
Mineral water still or sparkling	small £3.50 large £6
House bottled lager	£5.50
Italian bottled lager	£5.50
Other beers/ales/cider	from £6.50
Spirits/liqueurs/vermouths	from £5
Ports	from £6
House dessert wine 175ml	£7
Liqueur coffees	from £7
Selection coffees & teas	from £3.75
Aperol spritz	£14
Espresso Martini	£12

Wine List Overleaf