

La Nuova Isola Menu

2 course £33

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.

Gnocchi Isola (v)

Home made with a tomato, basil sauce and topped with fried aubergine.

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, breadcrumb & 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
Tonic water	from £2
Mixers & cordials (dash)	£1.50
Mineral water still or sparkling	small £3 large £5
House bottled lager	£4.75
Italian bottled lager	£4.75
Other beers/ales/cider	from £6
Spirits/liqueurs/vermouths	from £4.50
Ports	from £5
House dessert wine 175ml	£7
Liqueur coffees	from £7
Selection coffees & teas	from £3.75
Aperol spritz	£14
Espresso Martini	£12

Wine List Overleaf

La Nuova Isola Wine Menu

House Wine Selection

	Glass 175ml	Carafe 500ml	Bottle
Red			
White	£7.50	£17.00	£24.00
Rose			

Premium House Whites

1 Viognier	
2 Grillo	
3 Reisling	
4 Pinot Grigio	£29.00
5 Chenin Blanc	
40 Chardonnay	
41 Sauvignon Blanc	

Premium House Reds

16 PinotNoir	
17 Malbec	
18 Garnacha	
19 Shiraz	£29.00
20 Tempranillo	
42 Cabernet Sauvignon	
43 Merlot	

White Wines

6 France	Chablis <i>Chardonnay Perfectly balanced, fresh citrus, and crisp, clean and minerally.</i>	£45.00	9 Italy	Verdicchio Dei Castelli Di Jesi Classico DOC <i>The unique flavours of this wine are a result of the ancient wine-making traditions of the Jesi area. Floral aromas give way to fruit flavours on the palate, with a balanced acidity and lasting finish. The perfect match for antipasti, white meats and fish dishes.</i>	£35.00	12 N/Zeland	Sauvignon Blanc Marlborough <i>Delicate tropical fruit with a subtle herbaceous hint, very typical of a Kiwi Sauvignon.</i>	£40.00
7 Italy	Vernaccia di San Gimignano <i>From the beautiful hilltop Tuscan town of San Gimignano, this elegant Italian white has lovely citrus and mineral notes, quite crisp and refreshing on the palate.</i>	£45.00	10 Italy	'Alice' Verdeca Salento IGT <i>Fresh and savoury on the palate with citrus aftertaste and slightly saline finish with notes of lemon, dried leaves and subtle minerality.</i>	£45.00	13 Spain	Albariño Rias Baixas <i>Refreshingly tasty coastal white that grows on the Iberian Peninsula. It's loved for its rich stone fruit flavours, a hint of salinity, and zippy acidity.</i>	£45.00
8 Italy	Gavi di Gavi <i>Classic Italian dry white from the Cortese grape, elegant and rich with good mineral tones. Dry, crisp white, perfumed with notes of exotic fruits & floral aromas.</i>	£45.00	11 Italy	Vermentino <i>Ripe fruit with a zesty mineral freshness.</i>	£40.00			

Rosé Wines, Red Wines & Champagnes

Rosé Wines

14 Argentina	Malbec Rose <i>A crisp, fresh and pale Malbec rose from Mendoza's Maipo region.</i>	£35.00
15 USA	White Zinfandel <i>Aromas of Wild forest berries, rosewater and hints of red cherries with flavours of Ripe strawberry, plum and cassis.</i>	£25.00

Red Wines

21 Argentina	Malbec Reserve <i>Spicy delicious full flavour red, from this award winning winery.</i>	£40.00
22 Italy	Valpolicella Ripasso <i>This wine makes good use of minimal wood aging giving light spice and cinnamon flavours and black fruit and mature cherry Aromas.</i>	£45.00
23 Italy	Cannonau Riserva <i>Deep ruby red, rounded tannins good structure and excellent balance.</i>	£45.00
24 N/Zeland	Pinot Noir Marlborough <i>Silky and seductive, dark cherry and complex earthy notes supported by a subtle sweet oak finish</i>	£40.00

25 Italy	Barbaresco DOCG <i>Piedmont's 'other' Nebbiolo. Silkier than Barolo and easier to approach when young, Barbaresco delivers a Pinot-like svelte charm. Intense garnet red colour, Bouquet is intense, ethereal, with distinct hints of tobacco, rosehips, spices.</i>	£65.00	31 Portugal	Douro Tinto <i>From the best terroirs in Portugal, the highest quality grapes have been selected in order to obtain a wine with a delicate, complex and persistent bouquet.</i>	£40.00
26 France	Côtes du Rhône Villages <i>Fruity yet elegant, this richly concentrated red offers luscious black cherry and wild berry, smoke and spice. The palate is rich with fine tannins.</i>	£40.00	32 Italy	Passo Antico, Cantina Bortolato Emanuela, Sardinia <i>Appassimento method, 100 year old vines, Cannonau (the Sardinian name for Grenache) blended with Carignan and Barbera Sarda (only found on Sardinia), full bodied, flavoursome, with an intense flavour of damsons a Sardinian masterpiece.</i>	£40.00
27 Italy	Passimientto Baglio Gibellina <i>A blend of fresh Frapatto and dried Nero d'Avola grapes grown at high altitude in the Sicilian hills. The rich concentrated red berry fruit is balanced by a lovely freshness.</i>	£40.00	33 Italy	Etna Rosso <i>This light elegant red from the Nero Mascalese grape, grown on volcanic soils, is full of aromas of berries, cherry and black liquorice.</i>	£55.00
28 Italy	Primitivo di Manduria <i>Rich jammy Blackberry, cherry fruit nose with hints of chocolate, oak and vanilla.</i>	£45.00	34 Spain	Rioja Reserva <i>Smooth with soft and velvety Complex aromas with of mixed berries leading to plummy fruit flavours.</i>	£40.00
29 Italy	Barbera D'asti <i>Warm, spicy aromas of blueberries and plums, with subtle, smoky notes. Soft oak tannins offer an extra dimension to the texture.</i>	£35.00	35 Italy	Riserva Montepulciano <i>Rich, silky with layered blueberry, blackberry, ground spice, vanilla cream and coffee notes. Ripe, integrated tannins, complex elegant red.</i>	£55.00
30 Italy	Amarone della Valpolicella <i>Full bodied, aromas of plums, spice and dried fruit, concentrated flavour, long and spicy on the finish.</i>	£75.00			

Champagnes

36 France	House Champagne Brut NV.	£50.00
37 Italy	House Prosecco	£35.00
38 France	Tattinger Brut NV.	£80.00
39 France	Tattinger Rose NV.	£90.00

