

La Nuova Isola

Lunch Menu

First Course Dishes

Classic Bruschetta (v) Classic tomato, red onion, garlic, basil, olive oil.	£8
Aubergine alla parmigiana (v) Baked aubergine, tomato, basil, mozzarella.	£10
Garlic King prawns (GF) Cooked in a spicy tomato sauce on a bed of Rocket leaves with toasted bread.	£10
Meatballs Arrabbiata Homemade Roman style meatballs in a chilli garlic tomato sauce on a bed of rocket leaves with toasted bread.	£9
Minestrone Soup (v)	£8
Cozze Alla Romana Mussels steamed in a white wine, Garlic, Chilli, parsley and Pecorino sauce & toasted bread.	£10

Pasta, Gnocchi

Penne all'Amatriciana Rich sauce made from guanciale (cured pork cheek), tomatoes, pecorino romano cheese, and chilli.	£16
Rigatoni Carbonara Pork Guanciale, Pecorino cheese, egg, black pepper.	£16
Tagliatelle Bolognese Classic meat ragù, tomato, herbs, garlic.	£16
Lasagne al forno Famous oven baked pasta dish with beef & tomato ragu, béchamel, cheese.	£16
Tortellini alla panna (v) Ricotta & spinach filled pasta with a cream, sage, pecorino cheese sauce.	£16
Gnocchi Isola (vegan) Home made with a Tomato, basil sauce and topped with fried aubergine.	£16
Spaghetti alla Puttanesca Tomato Passata, olives, anchovy, chilli, capers.	£16

Gluten free pasta available £1.50 supplement

Main courses

Chicken alla Milanese Escalope of chicken, breadcrumbed & pan fried. Served with chips & salad.	£16
Mixed Vegetable Omelette Served with chips & salad.	£16
Deep fried Calamari Served with chips & salad.	£16
Swordfish alla Milanese Lemon caper butter sauce, served with garlic rosemary potatoes and salad.	£25
Sirloin steak alla Toscana (GF) Sliced steak served on Rocket salad topped with sautéed baby tomato, garlic, chilli, rosemary and sprinkled with Pecorino cheese & fries.	£30

Desserts

Pannacotta chocolate & Amaretto	£8
Tiramisu	£8
Mango & coconut semi freddo	£8
Lemon crème brûlée	£8
Ice cream 'Affogato' with espresso & coffee liqueur	£8
Manx ice cream 3 scoop selection (Vanilla, strawberry, chocolate, salted caramel)	£5

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	£5
Home made bread with olive oil & balsamic dip	£4
Small Pizza garlic bread & chilli tomato dip	£7
Small Pizza garlic bread with olive oil and rosemary	£7
Chips	£4
Truffle Sicilian Sea salt Fries	£5
Pecorino Black Pepper Fries	£5
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 £3.75
Tonic water	from £1.50
Mixers & cordials (dash)	£1
Mineral water still or sparkling	small £3 large £5
House bottled lager	£4.50
Italian bottled lager	£4.50
Other beers/ales/cider	from £6
Spirits/liqueurs/vermouths	from £4.50
Ports	from £5
House dessert wine 175ml	£7
Zero % lager	£4.50
Zero % IPA	£5.50
Zero % wine 175ml	£6.50
Zero % sparkling wine 175ml	£7
Liqueur coffees	from £7
Selection coffees & teas	from £3.75

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.