

**TOUT ES PERMIS**



**LISOLA**  

---

**ISCHIA**

## Pizza Tasting

### *Lisola Slices*

*Six slices with five different doughs and cookings*

Neapolitan Lasagna Povera  
1 • 6 • 7 • 10 • 11

Neapolitan Capricciosa  
1 • 6 • 7 • 10 • 11

Small Pan Multigrain:  
Pumpkin, Radicchio, and Walnuts  
1 • 6 • 7 • 8 • 10 • 11

Peel Boscaiola \*  
1 • 6 • 7 • 10 • 11 • 12

Recooked Michela  
1 • 6 • 7 • 10 • 11

Dessert Pizza  
La Dolce Amarena  
1 • 6 • 7 • 8 • 10 • 11

*50.00 Euro*

### *Lisola in Ferrari*

Neapolitan Lasagna Povera  
1 • 6 • 7 • 10 • 11

Recooked Porcini Mushrooms and Bacon \*  
1 • 6 • 7 • 10 • 11

Fried Pizza  
1 • 6 • 7 • 10 • 11

Peel Provola Cheese and Mortadella  
1 • 6 • 7 • 10 • 11

Peel Puttanesca  
1 • 4 • 6 • 7 • 10 • 11

*In pairing with  
Maximum • Blanc de Blancs, Cantine Ferrari*

*120.00 Euro  
(the menu price is intended for two people)*

## Cuisine Tasting

### *From Epomeo to Sant'Angelo*

Beef Tartare\*  
with porcini mushrooms

Rabbit Ravioli Ischitana Style  
1 • 3 • 6 • 7 • 9 • 10 • 11 • 12

Spit-Roasted Sea Bream  
4

Dessert Pizza  
La Dolce Amarena  
1 • 6 • 7 • 8 • 10 • 11

*65.00 Euro*

### *Tour of Lisola*

Red Shrimp with Orange\*\*  
1 • 2 • 6 • 10 • 11

Pan Brioche with Butter and Anchovies\*\*  
1 • 3 • 4 • 6 • 7 • 10 • 11

Slice of Recooked Porcini Mushrooms and Bacon Pizza\*  
1 • 6 • 7 • 10 • 11

Slice of Margherita on Peel Pizza  
1 • 6 • 7 • 10 • 11

Rabbit Ravioli Ischitana Style  
1 • 3 • 6 • 7 • 9 • 10 • 11 • 12

Half Paccheri with Genovese Sauce  
1 • 7 • 12

Sea Bass with Lemon  
with olives and capers  
4

Apple and Cinnamon Cake  
with vanilla ice cream  
1 • 7 • 8

*80.00 Euro*

## Charcuterie

*You may choose  
four cold cuts and four cheeses  
to compose your own platter*

### *Cold Cuts*

From Black Casertano Pig:

Capo Collo

Culatello

Loin

Salami

Mortadella in its Rind  
Black Pig Ham from Aspromonte

### *Cheeses*

7

Soft Goat Cheese in Pepper Crust

Soft Bruna Alpina

Soft Vegetable Rennet Pecorino

Smoked Sheep Ricotta

Three Milk Robiola

Buonasorte Buffalo Cheese

Caciocchiato

Mamma Bruna, Aged Bruna Alpina

Provolone del Monaco

Sammucro, Aged Pecorino

Sweet Gorgonzola

*One Person Platter*

*30.00 Euro*

*Two People Platter*

*45.00 Euro*

## Appetizers

*Red Shrimp with Orange* \*

1 • 2 • 6 • 10 • 11

30.00 Euro

*Broccoli with Clam Soup*

12 • 14

24.00 Euro

*Sea Bass Tartare*

with tomatoes, olives and capers

4

26.00 Euro

*Pan Brioche with Butter and Anchovies* \*\*

1 • 3 • 4 • 6 • 7 • 10 • 11

18.00 Euro (three pieces)

*Beef Tartare with Porcini Mushrooms* \*

24.00 Euro

## First Courses

*Gnocchi with Seafood*

7 • 12 • 14

26.00 Euro

*Half Paccheri with Genovese Sauce*

1 • 7 • 12

24.00 Euro

*Spaghettoni Old-Style*

garlic, oil, hot pepper, raisins and pine nuts

1 • 12

22.00 Euro

*Rabbit Ravioli Ischitana Style*

1 • 3 • 6 • 7 • 9 • 10 • 11 • 12

26.00 Euro

*Braised Meat Tortello*

with olives and capers

1 • 7 • 12

28.00 Euro



## Main Courses

*Fried Vegetables and Fish*

<sup>4</sup>  
28.00 Euro

*Sea Bass with Lemon*  
with olives and capers

<sup>4</sup>  
35.00 Euro

*Beef Fillet* \*  
with porcini mushrooms  
45.00 Euro

*Rabbit Ischitana Style*  
<sup>12</sup>  
60.00 Euro

### From the Grill • Shellfish and Fish

*Lobster* \*\*  
<sup>2</sup>  
150.00 Euro per kg

*Daily White Fish*  
<sup>4</sup>  
80.00 Euro per kg

### From the Grill • Meat

*Lamb Ribs*  
35.00 Euro

*Pork Ribs*  
28.00 Euro

*Loin Rib Steak*  
<sup>9 • 12</sup>  
80.00 Euro per kg

*Veal Rib Steak*  
<sup>12</sup>  
70.00 Euro per kg

*Beef Fillet*  
<sup>12</sup>  
35.00 Euro

*Devil Style Chicken*  
<sup>12</sup>  
28.00 Euro

*Tomahawk*  
80.00 Euro per kg

## Sides

*Sautéed Broccoli*  
6.00 Euro

*Friarielli*  
6.00 Euro

*Chips*  
pecorino cheese and smoked paprika  
<sup>7</sup>  
6.00 Euro

*Mashed Potatoes*  
<sup>7</sup>  
6.00 Euro

## Dessert

*Ice Creams*  
<sup>7</sup>  
10.00 Euro

*Sorbets*  
10.00 Euro

*Babà*  
1 • 3 • 6 • 7 • 10 • 11  
12.00 Euro

*Crêpe Suzette*  
1 • 3 • 7  
12.00 Euro

*Tiramisù*  
1 • 3 • 7 • 6 • 10 • 11  
12.00 Euro

*Apple and Cinnamon Cake*  
with vanilla ice cream  
1 • 7 • 8  
12.00 Euro

*Hazelnut Cake*  
vanilla and white chocolate  
1 • 3 • 7 • 8 • 10 • 11 • 12  
12.00 Euro

## Neapolitan Pizza

<i>Marinara</i> p.d.o. San Marzano tomato, roasted tomato, pecorino cheese, garlic, oregano, basil, extravirgin olive oil 1 • 6 • 7 • 10	10.00 Euro
<i>Margherita</i> p.d.o. San Marzano tomato, fiordilatte cheese, grana cheese, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	10.00 Euro
<i>Margherita Verace</i> p.d.o. San Marzano tomato, roasted tomato, buffalo mozzarella cheese, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	13.00 Euro
<i>Lasagna Povera</i> garlic-flavored p.d.o. San Marzano tomato, grana cheese, oregano, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	14.00 Euro
<i>Capricciosa</i> roasted tomato, fiordilatte cheese, grana cheese, roasted ham, cardoncelli mushrooms, itrane olives, grilled artichokes, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	15.00 Euro
<i>Oven Cooked Calzone</i> fiordilatte cheese, ricotta cheese, grana cheese, artisanal salami, roasted ham, thin layer of p.d.o. San Marzano tomato, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	15.00 Euro
<i>Pizzaiuolo</i> p.d.o. San Marzano tomato, provola cheese, seven different types of pepper from around the world, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	12.00 Euro
<i>Diavola</i> fiordilatte cheese, buffalo ricotta cheese, grana cheese, crusco pepper, crusco pepper powder, spicy artisanal salami, spicy artisanal sausage cream and nduja, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	15.00 Euro
<i>Potatoes and Sausages</i> potato and leek cream, artisanal sausage, grana cheese, pepper, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11 • 12	15.00 Euro
<i>Traditions of Ischia</i> p.d.o. San Marzano tomato, roasted tomato, escarole, Salina capers, itrane olives, grilled eggplants, garlic, mint, extravirgin olive oil 1 • 6 • 10 • 11	12.00 Euro

## Pizza on Peel

<i>Margherita</i> roasted tomato, fiordilatte cheese, grana cheese, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	12.00 Euro
<i>Boscaiola</i> * fiordilatte cheese, provola cheese, grana cheese, grana cheese cream with porcini mushrooms, salsiccia, sautéed porcini mushrooms, cardoncelli mushrooms, thyme, basil, pepper, extravirgin olive oil 1 • 6 • 7 • 10 • 11 • 12	22.00 Euro
<i>Carbonara</i> fiordilatte cheese, grana cheese cream, grated pecorino cheese, bacon, pasteurized egg yolk, toasted pepper, extravirgin olive oil 1 • 3 • 6 • 7 • 10 • 11	15.00 Euro
<i>Stracciata and Prosciutto</i> fiordilatte cheese, stracciata cheese, grana cheese cream, dry-cured ham* from black casertano pig, semi-dried cherry tomatoes, oregano, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	18.00 Euro

## Recooked Pizza

<i>Sausage, Friarielli and Broccoli</i> provola cheese, grana cheese cream, artisanal sausage, broccoli sauce, friarielli, pepper, extravirgin olive oil 1 • 6 • 7 • 10 • 11 • 12	15.00 Euro
<i>Lisola</i> fiordilatte cheese, grana cheese, grana cheese shavings, roasted tomato, dry-cured ham from black casertano pig, arugula pesto, fresh arugula, pepper, extravirgin olive oil 1 • 6 • 7 • 10 • 11	18.00 Euro
<i>Folded Ortolana</i> fiordilatte cheese, provola cheese, grana cheese, pecorino cheese, friarielli, broccoli cream, sautéed chicory, pepper, extravirgin olive oil 1 • 6 • 7 • 10 • 11	14.00 Euro
<i>Porcini Mushrooms and Bacon</i> * fiordilatte cheese, provola cheese, grana cheese cream, buffalo taleggio cheese cream, bacon, grilled porcini mushrooms, rosemary, thyme, basil, extravirgin olive oil 1 • 6 • 7 • 10 • 11	22.00 Euro
<i>Anna Savio</i> fiordilatte cheese, provola cheese, grana cheese cream, semi-dried cherry tomatoes, escarole seasoned with anchovy oil, walnuts, itrane olives, extravirgin olive oil 1 • 4 • 6 • 7 • 8 • 10 • 11	15.00 Euro
<i>Michela</i> coppery onion cooked under ash, scallions, gorgonzola, roasted tomato, sautéed chicory, walnuts, fresh mint, extravirgin olive oil 1 • 6 • 7 • 8 • 10 • 11	16.00 Euro

## Pizza in Small Pan

<i>Bread and Mortadella</i> dough made with rye, barley and wheat flour, mortadella 1 • 6 • 7 • 10 • 11	14.00 Euro
---	------------

## Fried

<i>Fried Pizza</i> fresh ricotta cheese, provola cheese, pecorino cheese, cicoli (pressed pork belly), pepper, basil 1 • 6 • 7 • 10 • 11	15.00 Euro
<i>Pasta Fritter</i> bucatini, bechamel, pecorino cheese, grana cheese, roasted ham, pepper, nutmeg 1 • 6 • 7 • 10 • 11	3.00 Euro
<i>Potato Croquettes</i> potatoes, pecorino cheese, grana cheese, provola cheese, pepper 1 • 7 • 10 • 11	3.00 Euro
<i>Arancino</i> stuffed saffron rice with beef, parmesan cheese, mascarpone cheese, parsley, basil, pepper 1 • 6 • 7 • 10 • 11	3.00 Euro

## Dessert Pizza

<i>La Dolce Amarena</i> powdered and cane sugar, upon serving: ricotta cheese in citrus cloth, vanilla, sour cherries, hazelnuts, dark chocolate shavings, mint 1 • 6 • 7 • 8 • 10 • 11	20.00 Euro
---	------------



## Allergens



1 • gluten



2 • crustaceans



3 • eggs



4 • fish



5 • peanuts



6 • soy



7 • milk



8 • nuts



9 • celery



10 • mustard



11 • sesame seeds



12 • sulfur dioxide and sulfites



13 • lupins



14 • mollusks

The information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal with this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; so the possibility that the food come into contact with allergens can not be excluded.

We care about your health and well-being; for this reason, our staff is well trained to advise you in the best way.

We mention that some fresh products of animal origin, as well as raw fishery products, have undergone a preventive remediation treatment through a rapid reduction of temperature on site to guarantee quality and safety, as described in the HACCP Plan pursuant to EU Reg. 852/04 and EU Reg. 853/04.

*The products marked with \* have been subjected to a freezing process*

*The products marked with \*\* have been subjected to a temperature reduction process*

