



**LISOLA**  

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**ISCHIA**



**TOUT EST PERMIS**

*but only if you know  
how to dream with your palate*

## APPETIZERS

**Lobster**  
in Catalana style  
1 · 2 · 9  
**38.00 euro**

**Octopus\***  
pig snout, lupins, celery  
9 · 13 · 14  
**28.00 euro**

**Amberjack**  
in ceviche with friggirelli peppers  
4  
**30.00 euro**

**Beef tartare**  
salted ricotta, yellow tomato zuppetta,  
bread and 'Nduja  
1 · 7 · 9  
**28.00 euro**

**Caprese**  
buffalo mozzarella and tomatoes  
7  
**20.00 euro**

**Zucchini flower**  
au gratin with olives, capers, cherry tomatoes  
7 · 8  
**20.00 euro**

**Greek salad**  
anchovies, pesto, feta cheese, cherry tomatoes  
1 · 4 · 7 · 8  
**22.00 euro**

**Eggplant**  
parmigiana  
7  
**15.00 euro**

## FRIED

**Potato croquette**  
potatoes, provola, pecorino, grana,  
lemon, parsley, pepper  
1 · 7 · 10 · 11  
**4.00 euro**

**Fried pasta cake**  
bucatini, béchamel, pecorino, grana,  
cooked ham, pepper, nutmeg  
1 · 3 · 6 · 7 · 10 · 11  
**4.00 euro**

## FRIED

**Fried pizza**  
fresh ricotta, provola, pecorino, cicoli  
(pressed pork belly), pepper, basil  
1 · 6 · 7 · 10 · 11  
**17.00 euro**

**Fried pizza with escarole**  
escarole, capers, olives, provola and pepper  
1 · 6 · 7 · 10 · 11  
**15.00 euro**

**Suppli**  
Neapolitan ragù, fiordilatte  
1 · 6 · 7 · 10 · 11  
**4.00 euro**

## PASTAS

**Lobster**  
linguine, cherry tomatoes, lemon zest  
1 · 2 · 10 · 12  
**38.00 euro**

**Sea urchin**  
trenette, garlic, oil, chili pepper  
and toasted pine nuts  
1 · 6 · 8 · 10 · 14  
**35.00 euro**

**Rabbit**  
ravioli, parmesan, thyme  
1 · 3 · 7 · 9 · 10 · 12  
**28.00 euro**

**Paella-Inspired**  
seafood and crustaceans  
2 · 4 · 12 · 14  
**70.00 euro**  
(the price is intended for two people)

**Shrimp**  
thin spaghetti pasta, stracciata and lemon  
1 · 2 · 6 · 7 · 10  
**35.00 euro**

**Mezzani caprese style**  
caciotta, lemon, tomato  
1 · 6 · 7 · 10  
**26.00 euro**

**Zucchini**  
Nerano-style gnocchi, mint,  
parmesan and mussels  
3 · 7 · 14  
**32.00 euro**

## MAINS

Fried red shrimp\* and calamari  
1 · 2 · 6 · 10 · 14  
35.00 euro

White fish with lemon  
4 · 7  
38.00 euro

Rabbit  
Ischia-style  
9 · 12  
70.00 euro  
(the price is intended for two people)

Ischia-style kebab  
chicken marinated with yogurt and tomato,  
sausage and friarielli with herbs, chickpea  
hummus, tzatziki, eggplant cream, crispy flatbread  
1 · 6 · 7 · 8 · 10 · 11  
75.00 euro  
(the price is intended for two people)

### *Grilled*

Catch of the day  
4  
95.00 euro per kg

Rib steak  
90.00 euro per kg

Rib steak pizzaiola style  
95.00 euro per kg

Tagliata  
85.00 euro per kg

Beef fillet  
45.00 euro

Spicy grilled spring chicken  
7 · 12  
40.00 euro

## SIDES

Caponata  
10.00 euro

Chickpea hummus  
11  
10.00 euro

Mixed salad, oil, lemon  
10.00 euro

French fries  
10.00 euro

## DESSERTS

Babà  
with pastiera ice cream  
1 · 3 · 7  
14.00 euro

Babbaiola  
lemon tart with fiordilatte ice cream  
1 · 3 · 7  
14.00 euro

Caffè  
cappuccino tiramisù  
1 · 3 · 6 · 7 · 8 · 10 · 12  
14.00 euro

Chocolate  
with almonds, salted caramel  
and passion fruit sorbet  
1 · 3 · 6 · 7 · 8  
14.00 euro

Lemon  
delizia cake with marmalade  
1 · 3 · 6 · 7  
14.00 euro

Hazelnut  
cake with amarena cherry ice cream  
1 · 3 · 6 · 7 · 8  
14.00 euro

Pastiera  
with vanilla ice cream  
1 · 3 · 7  
14.00 euro

Puff pastry  
mascarpone cream, wild strawberries,  
strawberry sorbet  
1 · 3 · 6 · 7 · 8  
14.00 euro

Ice cream  
choose from: fiordilatte, pastiera,  
vanilla, yogurt  
1 · 3 · 7  
14.00 euro

Sorbet  
choose from: strawberry, amarena cherry,  
passion fruit, basil  
14.00 euro

Exotic fruit  
pineapple, granadilla, yellow kiwi,  
mango, watermelon  
40.00 euro  
(the price is intended for two people)

## NEAPOLITAN PIZZA

<b>Marinara</b> San Marzano d.o.p. tomato, roasted datterino tomato, wild garlic**, Ischia oregano, basil, extra virgin olive oil 1 · 6 · 10 · 11	11.00 euro
<b>Margherita</b> San Marzano d.o.p. tomato, fiordilatte, grana, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	13.00 euro
<b>Lasagna povera (Poor man's lasagna)</b> garlic-flavored San Marzano d.o.p. tomato, grana, Ischia oregano, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	16.00 euro
<b>Capricciosa</b> piennolo tomato, fiordilatte, grana, chargrilled cooked ham, cardoncello mushrooms, Itrana olives, grilled artichokes, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	19.00 euro
<b>Pizzaiuolo</b> San Marzano d.o.p. tomato, provola, seven varieties of pepper from around the world, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	15.00 euro
<b>Diavola</b> fiordilatte, buffalo ricotta, grana, crusco pepper, crusco pepper powder, spicy artisanal salami, spicy artisanal sausage cream, 'nduja, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	20.00 euro
<b>Panna prosciutto e mais (Cream, ham and corn)</b> grana cream, fiordilatte, puffed corn, toasted corn, roasted cooked ham, basil, pepper, extra virgin olive oil 1 · 6 · 7 · 10 · 11	17.00 euro
<b>Blu e cipolla (Blue cheese and onion)</b> fiordilatte, grana cream, goat blue cheese, pecorino, ramata onion, onion powder, walnuts, hazelnuts, pepper 1 · 6 · 7 · 8 · 10 · 11	17.00 euro
<b>Sole mio</b> fiordilatte, grana cream, Provolone del Monaco, zucchini cream, zucchini flowers, zucchini chips, mint, pepper, lemon zest, extra virgin olive oil 1 · 6 · 7 · 10 · 11	18.00 euro
<b>Tradizione</b> San Marzano d.o.p. tomato, wild garlic**, curly escarole, eggplant in oil, capers, black Itrana olives, Ischia oregano, basil, extra virgin olive oil 1 · 6 · 10 · 11	17.00 euro

## PIZZA IN PALA (ROMAN-STYLE)

<b>Margherita</b> roasted datterino tomato, fiordilatte, grana, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	15.00 euro
<b>Zingara</b> fiordilatte, beef heart tomato, prosciutto cured ham from black Caserta piglet, salad, homemade mayonnaise, extra virgin olive oil 1 · 3 · 6 · 7 · 10 · 11	22.00 euro
<b>Carbonara</b> fiordilatte, grana cream, pecorino, guanciale, pasteurised egg yolk, toasted pepper, extra virgin olive oil 1 · 3 · 6 · 7 · 10 · 11	17.00 euro
<b>Stracciata e crudo (Stracciata cheese and cured ham)</b> fiordilatte, stracciata, grana cream, prosciutto cured ham from black Caserta piglet, semi-dried cherry tomatoes, Ischia oregano, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	25.00 euro
<b>Scarpone</b> provola, semi-dried tomato, eggplant cream, fried eggplant, olive powder, capers, basil, mint, extra virgin olive oil 1 · 6 · 7 · 10 · 11	18.00 euro

## PIZZA RIPASSATA (RECOOKED)

<b>Margherita verace (Authentic Margherita)</b> San Marzano d.o.p. tomato, roasted datterino tomato, buffalo mozzarella, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>15.00 euro</b>
<b>P' a Riggina</b> grana cream, chopped beef heart tomato and semi-dried tomatoes, tomato powder, chargrilled cooked ham, thin sheet of buffalo mozzarella, powdered pesto, extra virgin olive oil 1 · 6 · 7 · 8 · 10 · 11	<b>17.00 euro</b>
<b>Lisola</b> fiordilatte, grana, grana flakes, roasted datterino tomato, prosciutto cured ham from black Caserta piglet, rocket pesto, fresh rocket, pepper, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>25.00 euro</b>
<b>Parmigiana</b> provola, grana cream, roasted datterino tomato, eggplant parmigiana, pepper, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>18.00 euro</b>
<b>Bruschetta</b> fiordilatte, grana cream, beef heart tomato, buffalo stracciata, Cetara anchovies, semi-dried cherry tomatoes, oregano, lemon zest, extra virgin olive oil 1 · 4 · 6 · 7 · 10 · 11	<b>18.00 euro</b>

## PIZZA FINA (THIN PIZZA)

<b>Marinara</b> San Marzano d.o.p. tomato, basil, wild garlic**, Ischia oregano, extra virgin olive oil 1 · 6 · 10 · 11	<b>11.00 euro</b>
<b>Margherita</b> fiordilatte, San Marzano d.o.p. tomato, basil, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>12.00 euro</b>
<b>Pepperoni pizza</b> fiordilatte, San Marzano d.o.p. tomato, spicy salami 1 · 6 · 7 · 10 · 11	<b>15.00 euro</b>
<b>Fina XL lardiatà</b> (the price is intended for four people) mildly spicy piennolo tomato, strutto, black Caserta stringata, pecorino, basil, pepper, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>50.00 euro</b>
<b>Fiori &amp; alici (Zucchini flowers &amp; anchovies)</b> fiordilatte, zucchini flowers and Cetara anchovies 1 · 4 · 6 · 7 · 10 · 11	<b>16.00 euro</b>

## PIZZA IN THE RUTIELLO

<b>Ischitana</b> piennolo tomato, wild garlic**, Ischia oregano, Cetara anchovies, pecorino, extra virgin olive oil 1 · 4 · 6 · 7 · 10 · 11	<b>18.00 euro</b>
<b>Merenda</b> piennolo tomato, spicy Auricchio provolone, mortadella 1 · 6 · 7 · 10 · 11	<b>15.00 euro</b>
<b>Capocollo e tartufo (Capocollo and truffle)</b> fiordilatte, grana cream, black Caserta capocollo, summer black truffle 1 · 6 · 7 · 10 · 11	<b>25.00 euro</b>
<b>Bieta e gambero (Swiss chard and shrimp)</b> fiordilatte, braised Swiss chard, red shrimp**, lemon oil, pepper, extra virgin olive oil 1 · 2 · 6 · 7 · 10 · 11	<b>22.00 euro</b>
<b>Manzetta e melanzane (Prussian beef and eggplant)</b> provola, Prussian beef carpaccio, tahini, eggplant hummus, lemon oil, pepper, extra virgin olive oil 1 · 6 · 7 · 10 · 11	<b>24.00 euro</b>

## LISOLA TASTING SLICES

<b>Thin</b> Margherita 1 · 6 · 7 · 10 · 11	<b>Roman-Style</b> Zingara 1 · 3 · 6 · 7 · 10 · 11	<b>Neapolitan</b> Pizzaiuolo 1 · 6 · 7 · 10 · 11	<b>Recooked</b> Bruschetta 1 · 4 · 6 · 7 · 10 · 11	<b>Rutiello</b> Swiss chard and shrimp** 1 · 2 · 6 · 7 · 10 · 11	<b>Fried</b> Calzone with escarole 1 · 6 · 7 · 10 · 11
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120.00 euro

*150.00 euro paired with Maximum • Blanc de Blancs, Cantine Ferrari  
(the price of the menu is intended for two people)*



## 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 • sulphur  
dioxide and  
sulphites



13 • lupins



14 • molluscs

Information about the presence of substances or products that may cause allergies or intolerances is available upon request from the service staff.

The HACCP procedures adopted take into account the risk of cross-contamination and staff are trained on this risk. However, it should be noted that, in some cases, due to objective operational requirements, preparation and service activities may involve sharing areas and utensils; therefore, it cannot be excluded that products may come into contact with allergens.

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

We also note that some fresh products of animal origin, as well as raw fish and seafood products, have been subjected to preventive decontamination treatment through rapid temperature reduction on-site to guarantee quality and safety, as described in the HACCP Plan pursuant to Reg. EC 852/04 and Reg. EC 853/04.

*Products marked with \* have been subjected to a freezing process*

*Products marked with \*\* have been subjected to temperature reduction*

The cover charge is 5.00 euro

