TOUT EST PERMIS

but only if you know how to dream with your palate

APPETIZERS

Tuna — **32.00 euro**
in ceviche with friggitelli peppers
4

Beef — **23.00 euro**
marinated, mozzarella in carrozza, walnuts and pomegranate
1 • 3 • 7 • 8

Beef tartare — **28.00 euro**
porcini mushrooms, egg, cheese
1 • 3 • 7

Egg — **24.00 euro**
potatoes, cheese, truffle
1 • 3 • 7

Charcuterie board — *(for two people)* **45.00 euro**
chargrilled cooked ham, Caserta cured ham, salami,
capocollo, mortadella, cheese
1 • 7

FRIED

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

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

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

PASTAS

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

Shrimp — **35.00 euro**
thin spaghetti pasta, stracciata cheese and lemon
1 • 2 • 6 • 7 • 10 • 11

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

Sausage — **28.00 euro**
gnocchi and friarielli
3 • 7 • 12

Porcini mushrooms — **28.00 euro**
pappardelle, semi-dried tomato, smoked bacon
1 • 3 • 6 • 7 • 10

FROM THE GARDEN

Friarielli — **8.00 euro**

Chickpea hummus — **10.00 euro**
11

French fries — **8.00 euro**
1

Mashed potatoes — **10.00 euro**
7

MAINS

Beef — **45.00 euro**
fillet, honey, Port and Taurasi
7 • 9 • 12

Rabbit — *(for two people)* **60.00 euro**
Ischia-style
9 • 12

Ischia-style kebab — *(for two people)* **60.00 euro**
chicken marinated with yogurt and tomato, sausage and friarielli with herbs, chickpea hummus, tzatziki, grilled eggplant, broccoli, crispy flatbread
1 • 6 • 7 • 8 • 10 • 11

Beef cheek — **38.00 euro**
braised, with potatoes cooked in milk
7 • 9 • 12

Grilled

Catch of the day — **95.00 euro per kg**
4

Rib steak — **90.00 euro per kg**

Tagliata (sliced steak) — **85.00 euro per kg**

Beef fillet — **45.00 euro**

Spicy grilled spring chicken — **40.00 euro**
7 • 12

DESSERTS

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

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

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

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

Apple — **14.00 euro**
cake with vanilla ice cream
1 • 3 • 6 • 7 • 8

Pears and chocolate — *(for two people)* **20.00 euro**
sweet pizza, ricotta, pears, chocolate, mint, orange zest
1 • 6 • 7 • 8 • 10 • 11

Ice cream — **12.00 euro**
choice of: fiordilatte, pastiera, vanilla, chocolate
1 · 3 · 7

Sorbet — **12.00 euro**
Annurca apple

NEAPOLITAN PIZZA

Marinara — **13.00 euro**
San Marzano d.o.p. tomato, roasted datterino tomato, wild garlic**,
Ischia oregano, basil, extra virgin olive oil
1 · 6 · 10 · 11

Margherita — **15.00 euro**
San Marzano d.o.p. tomato, fiordilatte cheese, grana, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Lasagna povera (Poor man's lasagna) — **16.00 euro**
garlic-flavored San Marzano d.o.p. tomato, grana, Ischia oregano,
basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Capricciosa — **20.00 euro**
piennolo tomato, fiordilatte cheese, grana, chargrilled cooked ham,
cardoncello mushrooms, Itrana olives, grilled artichokes, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Pizzaiuolo — **16.00 euro**
San Marzano d.o.p. tomato, provola cheese, seven varieties of pepper
from around the world, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Diavola — **20.00 euro**
fiordilatte cheese, 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

Blu e cipolla (Blue cheese and onion) — **18.00 euro**
fiordilatte cheese, grana cream, goat blue cheese, pecorino, ramata onion, onion powder,
walnuts, hazelnuts, pepper
1 · 6 · 7 · 8 · 10 · 11

Patate e salsiccia (Potatoes and sausage) — **17.00 euro**
potato and leek cream, sausage, grana, basil, extra virgin olive oil, pepper
1 · 6 · 7 · 10 · 11 · 12

Porcini e patate (Porcini mushrooms and potatoes) — **19.00 euro**
Provolone del Monaco cream, provola cheese, bacon, ratte potatoes baked under ash,
rosemary, porcini mushrooms, thyme and pepper
1 · 6 · 7 · 8 · 9 · 10 · 11

Calzone al forno (Baked calzone) — **17.00 euro**
buffalo ricotta, fiordilatte cheese, Neapolitan salami, San Marzano d.o.p. tomato,
basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

PIZZA FINA (THIN PIZZA)

Marinara — **11.00 euro**
San Marzano d.o.p. tomato, basil, wild garlic**, Ischia oregano, extra virgin olive oil
1 · 6 · 10 · 11

Margherita — **12.00 euro**
fiordilatte cheese, San Marzano d.o.p. tomato, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Pepperoni pizza — **15.00 euro**
fiordilatte cheese, San Marzano d.o.p. tomato, spicy salami
1 · 6 · 7 · 10 · 11

PIZZA IN THE RUTIELLO

Ischitana (Ischia-style) — **18.00 euro**
piennolo tomato, wild garlic**, Ischia oregano, Cetara anchovies, pecorino,
extra virgin olive oil
1 · 4 · 6 · 7 · 10 · 11

Bieta e gambero (Swiss chard and shrimp) — **22.00 euro**
fiordilatte cheese, stewed Swiss chard, red shrimp**, lemon oil, pepper, extra virgin olive oil
1 · 2 · 6 · 7 · 10 · 11

PIZZA IN PALA (ROMAN-STYLE)

Margherita **15.00 euro**
roasted datterino tomato, fiordilatte cheese, grana, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

Zingara **23.00 euro**
fiordilatte cheese, beef heart tomato, prosciutto cured ham from black Caserta piglet, salad, homemade mayonnaise, extra virgin olive oil
1 · 3 · 6 · 7 · 10 · 11

Carbonara **18.00 euro**
fiordilatte cheese, grana cream, pecorino, guanciale, pasteurised egg yolk, toasted pepper, extra virgin olive oil
1 · 3 · 6 · 7 · 10 · 11

Stracciata e crudo (Stracciata cheese and cured ham) **25.00 euro**
fiordilatte cheese, stracciata cheese, 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

PIZZA RIPASSATA (RECOOKED)

Margherita verace (Authentic Margherita) **16.00 euro**
San Marzano d.o.p. tomato, roasted datterino tomato, buffalo mozzarella cheese, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

P' 'a Riggina **18.00 euro**
grana cream, chopped beef heart tomato and semi-dried tomatoes, tomato powder, chargrilled cooked ham, thin sheet of buffalo mozzarella cheese, powdered pesto, extra virgin olive oil
1 · 6 · 7 · 8 · 10 · 11

Lisola **25.00 euro**
fiordilatte cheese, 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

Salsiccia e friarielli (Sausage and friarielli) **18.00 euro**
grana cream, friarielli, provola cheese, sausage, pepper, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11 · 12

Anna Savio **19.00 euro**
fiordilatte cheese, provola cheese, grana cream, semi-dried cherry tomatoes, escarole with anchovy oil, caramelized walnuts, Itrana olives, extra virgin olive oil
1 · 4 · 6 · 7 · 8 · 10 · 11

Porchetta e friarielli (Porchetta and friarielli) **18.00 euro**
grana cream, provola cheese, friarielli, pecorino, hazelnuts, porchetta, pepper
1 · 5 · 6 · 7 · 8 · 10 · 11

LISOLA TASTING SLICES

Fina stracciata cheese, cured ham, ramata tomato
1 • 6 • 7 • 10

Pala zingara
1 • 3 • 6 • 7 • 10 • 11

Napoletana porcini mushrooms and potatoes
1 • 6 • 7 • 8 • 9 • 10 • 11

Ripassata porchetta and friarielli
1 • 6 • 7 • 8 • 10 • 11

Rutiello tuna ceviche and Swiss chard
1 • 4 • 6 • 7 • 10 • 11

Fritta escarole, olives, capers, raisins, pine nuts, provola cheese, cooked wine
1 • 5 • 6 • 7 • 8 • 10 • 11 • 12

100.00 euro
130.00 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

lisola