LISOLA
ISCHIA

# 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 friggitelli 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

**18.00 euro**

**Zucchini flower**

au gratin with olives, capers, cherry tomatoes

7 · 8

**18.00 euro**

**Greek salad**

anchovies, pesto, feta, cherry tomatoes

1 · 4 · 7 · 8

**18.00 euro**

**Eggplant**

parmigiana

7

**18.00 euro**

**Marinated beef carpaccio**

stracciata, rocket pesto,
roasted peppers and friggitelli peppers

7 • 8

**22.00 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**

# 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, crustaceans and molluscs**

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

**28.00 euro**

# MAINS

**Red shrimp and calamari* fried**
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**
**8.00 euro**

**French fries**
**8.00 euro**

**Grilled Vegetables**
**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**
choice of: fiordilatte, pastiera, black cherry, vanilla, yogurt
1 · 3 · 7
**12.00 euro**

**Sorbet**
choice of: strawberry, passion fruit, basil
**12.00 euro**

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

# 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, grana, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

**Lasagna povera** **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, 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, seven varieties of pepper from around the world,
basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

**Diavola** **20.00 euro**
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

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

**Sole mio** **18.00 euro**
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

**Tradizione** **17.00 euro**
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

# PIZZA RIPASSATA (RECOOKED)

**Margherita verace** **16.00 euro**
San Marzano d.o.p. tomato, roasted datterino tomato, buffalo mozzarella,
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, powdered pesto,
extra virgin olive oil
1 · 6 · 7 · 8 · 10 · 11

**Lisola** **25.00 euro**
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

**Parmigiana** **18.00 euro**
provola, grana cream, roasted datterino tomato, eggplant parmigiana, pepper, extra virgin olive oil
1 · 6 · 7 · 10 · 11

**Bruschetta** **20.00 euro**
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

## PIZZA IN PALA (ROMAN-STYLE)

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

**Zingara** 23.00 euro
fiordilatte, 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, grana cream, pecorino, guanciale, pasteurised egg yolk, toasted pepper, extra virgin olive oil
1 · 3 · 6 · 7 · 10 · 11

**Stracciata e crudo** 25.00 euro
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

**Scarpone** 18.00 euro
provola, semi-dried tomato, eggplant cream, fried eggplant, olive powder, capers, basil, mint, 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

**Marinara XL** 25.00 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, San Marzano d.o.p. tomato, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

**Margherita XL** 30.00 euro
fiordilatte, San Marzano d.o.p. tomato, basil, extra virgin olive oil
1 · 6 · 7 · 10 · 11

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

**Fiori & alici** 16.00 euro
fiordilatte, zucchini flowers and Cetara anchovies
1 · 4 · 6 · 7 · 10 · 11

## PIZZA IN THE RUTIELLO

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

**Merenda** 16.00 euro
piennolo tomato, spicy Auricchio provolone, mortadella
1 · 6 · 7 · 10 · 11

**Capocollo e tartufo** 25.00 euro
fiordilatte, grana cream, black Caserta capocollo, summer black truffle
1 · 6 · 7 · 10 · 11

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

## L'ISOLA TASTING SLICES

| Thin | Roman-Style | Neapolitan | Recooked | Rutiello | Fried |
|---|---|---|---|---|---|
| Margherita | Zingara | Pizzaiuolo | Bruschetta | Swiss Chard and Shrimp** | Calzone with Escarole |
| 1 • 6 • 7 • 10 • 11 | 1 • 3 • 6 • 7 • 10 • 11 | 1 • 6 • 7 • 10 • 11 | 1 · 4 · 6 · 7 · 10 · 11 | 1 • 2 • 6 • 7 • 10 • 11 | 1 • 6 • 7 • 10 • 11 |

*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*

Il costo del coperto è di 5.00 euro

lisola