TOUT EST PERMIS

LISOLA
ISCHIA

...but only if you know how to dream with your palate!

L'ISOLA TOUR

Octopus ❄
pork snout, lupins, celery
9 • 13 • 14

Eggplant
parmesan
10

Rabbit
ravioli, parmesan cheese, thyme
1 • 3 • 7 • 9 • 12

Zucchini
pasta Nerano-style, mint, parmesan cheese
1 • 7

Ischia-style Rabbit
9 • 12

Pata-trac
Ischia-style zeppole, vanilla and chocolate cream
1 • 3 • 7 • 11

160.00 euro

(the menu price is intended for two people)

L'ISOLA SLICES

The Thin One • Tartufo e Capocollo (Truffle and Capocollo - Cured Pork Neck)
1 • 6 • 7 • 10 • 11

Peel • Zingara (Fiordilatte Cheese, Tomato and Prosciutto Cured Ham Roman-style Pizza)
1 • 3 • 6 • 7 • 10 • 11

Neapolitan • Lasagna Povera (Poor Man's Lasagna)
1 • 6 • 7 • 10 • 11

Recooked • Bruschetta (Fiordilatte Cheese, Buffalo Stracciata, Grana Cheese, Tomato, Cetara Anchovies)
1 • 4 • 6 • 7 • 10 • 11

Pizza in Small Pan • Gamberi, Stracciata e Limone (Shrimps, Stracciata Cheese and Lemon) ❄
1 • 2 • 6 • 7 • 10 • 11

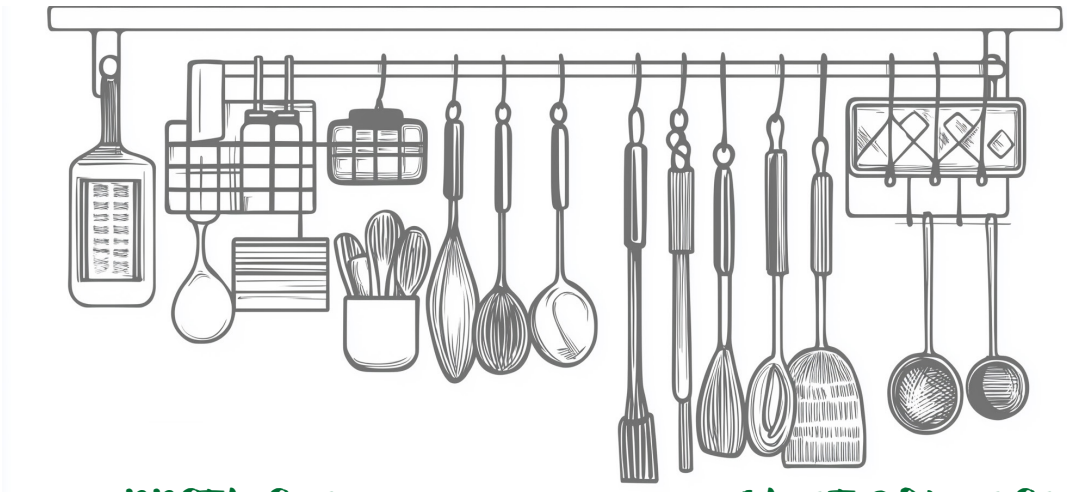
Fried • Calzone con Ricotta e Cicoli (Ricotta Cheese and Pressed Pork Ham)
1 • 7 • 10 • 11

100.00 euro

130.00 euro in pairing with
Maximum • Blanc de Blancs, Cantine Ferrari

(the menu price is intended for two people)

Tasting menus are for the whole table



APPETIZERS

Lobster
in Catalana style
1 • 2 • 9
35.00 euro

Sea Bass
tomato "zuppetta", lime, burrata cheese
1 • 4
28.00 euro

Squids ❄
with oranges, fennel, radishes, arugula
14
28.00 euro

Octopus ❄
pork snout, lupini, celery
9 • 13 • 14
26.00 euro

Amberjack
in ceviche with sweet green peppers
4
28.00 euro

Pork
free-range Aspromonte black ham from Calabria with buffalo mozzarella cheese
7
35.00 euro

Beef
in carpaccio with caciotta cheese, walnuts, ginger
7 • 8
26.00 euro

Milk
buffalo mozzarella cheese and sorrentino tomatoes
7
18.00 euro

Eggplant
parmesan
10
14.00 euro

FIRST COURSES

Lobster
linguine, tomatoes, lemon zest
1 • 2 • 12
35.00 euro

Fish ❄
risotto alla pescatora, clams, squid, mussels, prawns, calamari, scampi
1 • 2 • 4 • 12 • 14
60.00 euro
(the price is intended for two people)

Sea Urchin ❄
linguine, lemon, garlic, oil
1 • 2
32.00 euro

Rabbit
ravioli, parmesan cheese, thyme
1 • 3 • 7 • 9 • 12
26.00 euro

Eggplant
mezzani Norma-style, caciotta cheese, basil
1 • 7
26.00 euro

Tomato
spaghetti with five different types of tomatoes
1
24.00 euro

Scarpariello
gnocchi, tomatoes, basil, pecorino cheese, mozzarella cheese
3 • 7
24.00 euro

Zucchini
mezzani Nerano-style, mint, parmesan cheese
1 • 7
26.00 euro

MAIN COURSES

Baked in Parchment
white fish, cherry tomatoes, seafood
2-4-14
38.00 euro

Red Seabream
with lemon, olives, capers, potatoes
4
36.00 euro

Sea Bass
in acqua pazza with mussels and clams, potatoes, cherry tomatoes
4 • 12 • 14
38.00 euro

Beef
cheek, potatoes with milk and red wine
9 • 12
30.00 euro

Veal
scaloppine, lemon, parsley
1
35.00 euro

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

Grilled

White Fish
4
90.00 euro per kg

Lobster
2
90.00 euro per kg

Pork Ribs
7 • 8 • 10 • 12
30.00 euro

Costata di Manzo Lombata
12
80.00 euro per kg

Beef Fillet
12
36.00 euro

Tomahawk
12
80.00 euro per kg

Spicy Grilled Spring Chicken
7 • 12
30.00 euro

SIDES

Caponata
zucchini, eggplant, peppers, cherry tomatoes
10
8.00 euro

Chips
paprika, salt
6
8.00 euro

Stuffed Pepper
with mozzarella, provolone, parmesan cheese
1 • 7
8.00 euro

Escarole
olives, capers, anchovies, pine nuts
1 • 4 • 8
8.00 euro

Green
seasonal mixed salad
6.00 euro

DESSERT

Babà
Savarin cake, light lemon cream, raspberries
1 • 3 • 7
12.00 euro

Caffè
cappuccino tiramisu
1 • 3 • 7
12.00 euro

Chocolate
amarena cherry and chocolate semifreddo
3 • 6 • 7
12.00 euro

Pata-trac
Ischian zeppole, limoncello cream, strawberry sauce
1 • 3 • 7 • 11
12.00 euro

Peach
Buffalo ricotta cheese, hazelnuts, peaches
3 • 7 • 8
12.00 euro

Pistachio
Crème brûlée, orange, yogurt ice cream
1 • 3 • 7 • 8 • 11
12.00 euro

Fruit
marinated, fresh, creams, sorbets
7 • 8
36.00 euro
(the price is intended for two people)

NEAPOLITAN PIZZA

Marinara **10.00 euro**
San Marzano d.o.p. tomato, roasted datterino tomato, wild garlic, oregano from Ischia, basil, extra virgin olive oil
1 • 6 • 10 • 11

Margherita **12.00 euro**
San Marzano d.o.p. tomato, fiordilatte cheese, grana cheese, 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 cheese, oregano from Ischia, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Capricciosa **18.00 euro**
piennolo tomato, fiordilatte cheese, grana cheese, roasted ham, king oyster mushrooms, Itran olives, grilled artichokes, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Patate e Salsiccia (Potatoes and Sausage) **14.00 euro**
potato and leek cream, grana cheese, artisanal sausage, basil, pepper, extra virgin olive oil
1 • 6 • 7 • 10 • 11 • 12

Calzone 'Mbuttunato (Stuffed) **15.00 euro**
provola cheese, ricotta cheese, grana cheese, San Marzano d.o.p. tomato, beef heart tomato, fried zucchini and eggplant, zucchini blossoms, capers, olives, basil, mint, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Pizzaiuolo **14.00 euro**
San Marzano d.o.p. tomato, provola cheese, seven types of pepper from around the world, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Sole Mio **16.00 euro**
provola cheese, flaked Provolone del Monaco cheese, grana cheese, zucchini cream, fried zucchini, crispy zucchini blossoms, mint, pepper, extra virgin olive oil
1 • 6 • 7 • 9 • 10 • 11

Diavola **17.00 euro**
fiordilatte cheese, buffalo ricotta cheese, grana cheese, crusco pepper, dried crusco pepper powder, spicy artisanal salami, spicy artisanal sausage and 'nduja cream, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

PIZZA IN PALA (ROMAN-STYLE)

Margherita **14.00 euro**
roasted datterino tomato, fiordilatte cheese, grana cheese, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Zingara **18.00 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

Scarpone **16.00 euro**
provola cheese, smoky eggplant cream, semi-dry tomatoes, fried eggplants, capers, olive powder, basil, mint
1 • 6 • 7 • 10 • 11

Carbonara **15.00 euro**
fiordilatte cheese, cream of grana cheese, pecorino cheese, pork cheek, pasteurized egg yolk, toasted pepper, extra virgin olive oil
1 • 3 • 6 • 7 • 10 • 11

Stracciata e Crudo (Stracciata and Cured Ham) **24.00 euro**
fiordilatte cheese, stracciata cheese, cream of grana cheese, prosciutto cured ham from black Caserta piglet, small semi-dried tomatoes, oregano from Ischia, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

PIZZA RIPASSATA (RECOOKED)

Margherita Verace (Authentic Margherita) **15.00 euro**
San Marzano d.o.p. tomato, roasted datterino tomato, buffalo mozzarella, basil, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Parmigiana **16.00 euro**
provola cheese, grana cheese, roasted datterino tomato, eggplant parmesan, basil, pepper, extra virgin olive oil
1 • 3 • 6 • 7 • 10 • 11

Anna Savio **17.00 euro**
fiordilatte cheese, provola cheese, cream of grana cheese, small semi-dried tomatoes, seasoned escarole with anchovy oil, walnuts, Itran olives, extra virgin olive oil
1 • 4 • 6 • 7 • 8 • 10 • 11

Lisola **22.00 euro**
fiordilatte cheese, grana cheese, flaked grana cheese, roasted datterino tomato, prosciutto cured ham from black Caserta piglet, arugula pesto, fresh arugula, pepper, extra virgin olive oil
1 • 6 • 7 • 10 • 11

Bruschetta **20.00 euro**
fiordilatte cheese, buffalo stracciata, grana cheese, beef heart tomato, semi-dry tomato, Cetara anchovies, lemon zest, basil, oregano from Ischia, extra virgin olive oil
1 • 6 • 7 • 4 • 10 • 11

PIZZA IN SMALL PAN

Pane e Mortadella (Mortadella Panino) **15.00 euro**
dough with rye, barley and wheat flours, mortadella
1 • 6 • 7 • 10 • 11

Pane e Ceviche (Bread and Ceviche) **23.00 euro**
dough with rye, barley and wheat flours, amberjack ceviche, mixed greens, green chili pepper, crunchy celery
1 • 4 • 6 • 10 • 11

FRIED

Fried Pizza **16.00 euro**
fresh ricotta cheese, provola cheese, pecorino cheese, cicoli (pressed pork belly), pepper, basil
1 • 6 • 7 • 10 • 11

Fried Pasta Cake **4.00 euro**
bucatini pasta, béchamel sauce, pecorino cheese, grana cheese, roasted ham, pepper, nutmeg
1 • 6 • 7 • 10 • 11

Potato Croquette **3.00 euro**
potatoes, provola cheese, pecorino cheese, grana cheese, lemon, parsley, pepper
1 • 7 • 10 • 11

Whipped Codfish with Crispy Zucchini Blossoms **9.00 euro**
1 • 4 • 6 • 7 • 10 • 11

LA FINA (THE THIN ONES)

Marinara **10.00 euro**
San Marzano d.o.p. tomato, oregano from Ischia, wild garlic, extra virgin olive oil
1 • 6 • 7 • 10 • 11

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

Fiori e Alici (Zucchini Blossoms and Anchovies) **16.00 euro**
fiordilatte cheese, zucchini blossoms, grana cheese, Cetara anchovies
1 • 4 • 6 • 7 • 10 • 11

Pepperoni Pizza **14.00 euro**
fiordilatte cheese, San Marzano d.o.p. tomato, spicy salami
1 • 6 • 7 • 10 • 11

Truffle and Capocollo (Cured Pork Neck) **39.00 euro**
fiordilatte cheese, buffalo stracciata cheese, cream of grana cheese, Martina Franca capocollo (cured pork neck), summer black truffle
1 • 6 • 7 • 10 • 11

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*

The cover charge is 5.00 euro

lisola