

SET MENU 2026 ISOLABELLA

STARTERS

RAVIOLI CON ARAGOSTA
Ravioli Pasta Filled with Lobster with Tomato Cream Sauce

BURRATA
Burrata cheese with Cherry Tomatoes with a drizzle of Olive Oil & Basil

BRESAOLA RUCOLA E PARMIGIANO
Thinly sliced Cured Beef, Rocket and Parmesan Cheese

GAMBERONI PICCANTI
King Prawns with fresh chilis, garlic, white wine and tomato sauce

MAINS

RAVIOLI BURRO E SALVIA
Handmade Ravioli filled with Ricotta & Spinach with Butter & Sage Sauce

BRANZINO ALLA MUGNAIA
Pan fried Fresh Sea Bass fillets with Lemon & Butter Sauce with Sauteed Potatoes and Broccoli

COSTOLETTE di VITELLO
Grilled Veal Chops served with Sauteed Potatoes & Broccoli

SUPREME DI POLLO CREMA E FUNGHI
Chicken Breast with Cream and Mushrooms Sauce served with Sauteed Potatoes & Broccoli

DOLCE

PANNA COTTA
Homemade Traditional Panna Cotta with Berry Sauce

TIRAMISU
Homemade traditional tiramisu

TORTA DI MELE
Apple Pie & Ice Cream

GELATO NOCCIOLA
hazelnut ice cream with amaretto liqueur

COFFEE OR TEA

Menu priced at £ 44.50 includes VAT
10% service will be added to the final bill