



Menu

Traditional Italian dishes with a modern & contemporary twist

Starter

Insalata "Isola" V, GF 16

Mixed green leaf lettuce, green and white asparagus, pine kernel, green apple, fresh grape and balsamic dressing

Antipasti V 17

Traditional Italian antipasti platter with marinated Italian vegetables, olives, and blue figs served with grissini

Caprese Salad V, GF 25

Buffalo Mozzarella with Heirloom tomato, fresh basil and extra-virgin olive oil

Bruschetta V, GF 20

Italian vine ripe tomato and mushroom bruschetta

Piadina V, GF 28

Grilled Flat bread with buffalo mozzarella, tomato and rocket salad served with rosemary sauce

Zuppa

Vellutata di asparagi V 15

Green and white asparagus cream, black garlic and fine herbs

Zuppa di Funghi di Montagna V, GF 18

Wild mushroom soup with garlic croutons

Pasta

Pasta Arrabiata V, GF 22

Spaghetti pasta with mix cherry tomatoes, red chill, chili flakes and fine herbs

Pasta Alfredo V, GF 25

Penne pasta with cream, mushrooms, pangritata and fine herbs

Ravioli funghi V 30

Mushroom Ravioli with cream, cherry tomatoes, mushrooms and fine herbs

Penne Pasta "Aurora" V 26

With Tomato and cream sauce mix and seasonal vegetables

Gnocchi agli spinaci con salsa al gorgonzola e noci V 25

Spinach Gnocchi sautéed with cream and walnuts

Risotto

Risotto alla verdure V, GF 22

Risotto rice with seasonal vegetables and fine herbs

Risotto funghi V, GF 24

Risotto with wild mushrooms and fine herbs

V vegetarian GF gluten free

Kindly notify one of our team member if you have any allergic intolerance.

Prices are in USD & subject to 23.2% government taxes & service charge.