

SET MENU
2024
ISOLABELLA

STARTERS

ZUPPA DI PESCE
Mixed fish soup

MOZZARELLA TRICOLORE
Buffalo mozzarella with fresh tomato and
avocado

ANTIPASTO ALL ITALIANA
Parma ham, mortadella, salami and grilled
marinated vegetables

SALMONE AFFUMICATO E AVOCADO
Smoked salmon, avocado and rocket salad

MAINS

TORTELLONI DI ZUCCA E PECORINO
Handmade pumpkin and pecorino filled
tortelloni with mushrooms, garlic and olive oil

FILLETI DI BRANZINO AI FRUTTI DI MARE
Fresh seabass fillets with white wine and
mixed shell fish with saute potatoes and
spinach

COTOLETTA DI VITELLO AI POMODORINI
Veal cutlet with butter, sage and cherry tomato
served with spinach and saute potatoes

PETTO DI POLLO ALLA VALDOSTANA
chicken breast with Parma ham, mozzarella,
white wine and tomato sauce served with saute
potatoes and spinach

DOLCE

MOUSSE DI CIOCCOLATO
Rich chocolate mousse cake

TIRAMISU
Home made traditional tiramisu

TORTA DI MELE
Warm apple tarte with vanilla ice cream

GELATO NOCCIOLA
hazelnut ice cream with amaretto liqueur

COFFEE OR TEA

Set menu priced at £39.50 inclusive of Vat. 10% service charge will be added to the total bill