

ITALIAN DINNER MENU

ISOBEL'S RESTAURANT

SOMETHING TO SHARE

FRITTO MISTO

32

A very popular street food of fresh seafood served with lemon wedges, often shared between couples along the seafront. in Naples. Serves two. (GF,DF)

PANE CON INTINGOLI

28

Freshly baked Italian bread served with home made dips and EVO oil. Serves two. (GF, DF can be arranged)

ANTIPASTO

34

Chef's own selection of cured meats, olives, pickles and crostini bread. (Serves two)

ENTREES

POLPETTE AL SUGO

16

Meatballs home made with a blend of minced pork, beef and chicken with parmesan, garlic and nutmeg, completed in a rich spicy Napoletana sauce. Chef's mum recipe from Italy!

FUNGHI TRIFOLATI

16

Mushrooms sauteed with a parsley and garlic battuto, completed with a lemon and Brandy glaze, served with Parmesan crostini (V, GF, DF)

GAMBERI AL PESTO

24

Prawn cutlets sauteed in olive oil and garlic, completed with a Genovese basil glaze and served on garden greens. (GF)

SPIEDINI DI MANZO

24

Beef fillet skewers grilled in olive oil with garlic and rosemary, splashed in white wine and served on Tzatziki. (GF, DF on request)

POLPO ALLA GRIGLIA

26

Tender grilled octopus tentacle, served on a Sicilian style artichoke caponata. Limited portions available

OUR PASTA

ALLA NORCIA

34

Hand-made pasta with our own Emilian style sausage made from minced free range pork, Parmigiano, black pepper and Perigord black truffle Pate'

SOPHIA LOREN (V)

34

Fresh pasta with roasted capsicums, garlic, onions and rosemary, completed with a Feta and Parmesan glaze. Vegetarian. Add Manuka smoked bacon for 4. (GF)

RISOTTO DI MARE (GF)

36

The dish for seafood lovers: Italian Arborio rice with lemon, herbs and our selection of fresh seafood: fish fillet, prawns, calamari & mussels. (DF on request)

OUR PASTA..CONTD

AL RAGU'

35

Beef and lamb ragout, braised for 11 hrs in a rich red wine and tomato sauce with Parmesan, garlic, onions and Italian herbs. (GF DF on request)

LUCA BRASI

37

Handmade pasta sautéed with prawns, mussels, calamari, clam meat, fish fillets, kalamata olives, capers, Italian herbs, splashed in white wine and completed with cherry tomatoes, fresh basil and a touch of chilli.

LASAGNA DI CASA NOSTRA

34

Layers of pasta with beef Bolognese, bechamel, Parmesan and tomato, baked in the oven and topped with mozzarella. A real classic!

CARBONARA DELLO CHEF

37

Prawn cutlets, egg yolk, a generous amount of black pepper and completed with a fresh grating of Italian Pecorino cheese, chef's own creation and variation of a traditional Roman dish

OUR MAIN COURSES

Served with seasonal vegetables and roasted potatoes

POLLO ALLA LUCIA

36

An Italian classic dish that my mum used to cook for me, hands down, one of my all times favorite! Chicken Maryland cut, gently roasted in onion infused butter and completed with a Paprika, mascarpone and parsley glaze. (GF, DF on request)

BISTECCA AI FUNGHI

45

Sirloin steak completed with a sauce made with roasted mushroom and completed in an herbed velouté' (GF)

BISTECCA AGLIO & PEPE

45

Sirloin steak with a garlic and pepper glaze, finished with a topping of home-made garlic butter. (GF, DF)

FISH OF THE DAY (MP)

Please ask your host for today's creation.

CACCIUCCO

42

Tuscan seafood platter with King prawns, fish fillet, calamari and shellfish, completed with a spicy sauce made with capsicums, olives, capers, fennel seeds, Napoletana and Manuka smoked bacon. (DF, GF on request)

CRESPELLA

38

Medley of vegetables wrapped in a home-made crepe, sautéed with garlic and capsicums, completed with spices, Italian herbs, Napoletana and a touch of cream, finished in the oven with a topping of grilled mozzarella, served with roasted potatoes.

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SIDES

INSALATA VERDE 12

Mesclun greens, tomatoes, cucumber, dressed with balsamic and EVO oil.

GRECA 15

Authentic Greek salad made with cucumber, tomatoes, feta, green capsicums, Kalamata olives and red onions, completed with oregano and EVO oil.

VEGETALI ARROSTO 14

Vegetables of the day, roasted with garlic and Italian herbs, topped with grilled Parmesan.

PATATINE 13

Our signature beer battered fries, served with aioli and ketchup.

DESSERTS

TIRAMISU' ALLA FRAGOLA 18

Savoiardi biscuits glazed with strawberry and Pedro Ximenez sherry, layered with mascarpone cream

GELATO 18

Chef's homemade selection of three gelato. Please ask your host for today's flavours

AFFOGATO 18

Hot espresso with vanilla ice cream 14
Add a liquor of your choice 24
Brandy, Sambuca, Frangelico, Kahlua, Baileys or Cointreau.

PANNACOTTA 18

Belgian chocolate, Kahlua, malted biscuit crumble and blueberry couli

SORBETTO AL LIMONE 18

Locally produced lemon sorbet, served with a glass of Italian Limoncello.

FORMAGGI

A selection of locally produced cheeses served with quince paste, spiced nuts, crackers and fruit

- One Cheese 14
- Two Cheeses 20
- Three Cheeses 26

OUR VEGAN MENU

ENTREE

FUNGHI TRIFOLATI 28

Mushrooms sauteed with parsley, lemon zest and roasted garlic, completed 'wit a Brandy and lemon glaze, served with crostini

PASTA ARRABBIATA 16

Italian pasta tossed in our own home made spicy Napoletana sauce and completed with vegan Parmesan

ASSAGGI 17

Pea and mint bites served with vegan aioli and garden greens drizzled in EVO oil.

MAINS

VEGETALI AL FORNO 30

A generous medley of today's vegetables roasted Italian style with onions, garlic, mushrooms and herbs, served with in house made Bruschetta bread

LASAGNA 34

Gluten free layers of sorghum pasta, roasted vegetables, spinach and Napoletana sauce

RISOTTO 35

Arborio rice completed with chopped up roasted broccoli, capsicums, garlic and olive oil.

DESSERTS 18

Lemon Sorbet

Vegan Slice

Freshly cut fruit salad