

ISOLA

ISCHIA

Welcoming – included Aperitivo.

A Glass of Prosecco or Mimosa aperitivo per person

Focaccia house made, local EVOO, vincotto ^{VE/GFO/DF}

Olive marinated Tuscan style blend ^{VE/GF/DF}

Antipasti – select one (1) entrée per person.

La delizia burrata caprese tomato, basil, local EVOO ^{GFO/VG}

Calamari fritti dusted with semolina flour, herb aioli, Calabrian chilli salt ^{GFO/DFO}

Tagliere di Mortadella stracciatella, pesto, pistacchio ^{GF/DFO/NTO}

Paste e Portate principali – select one (1) main per person.

Rigatoni pasta classic slow-cooked pork sausage ragu, parmigiano ^{GFO/DFO}

Risotto allo zafferano saffron sauce, butter, parmesan ^{VEO/GFO/DFO}

Taglierini pasta blue swimmer crab, tomato, chili, garlic, basil, cream, local EVOO ^{GFO/DFO}

Cotoletta di pollo breaded chicken breast, lemon, pecorino, fennel & apple salad, salsa mimosa ^{DFO}

Pesce grigliato grilled market fish, caponata, lemon, burro alle erbe ^{GF/DFO}

Barbabietole arrostate roasted beets, pistachio, salsa verde, pecorino spuma ^{GF/VG/DFO/VEO/NT}

Dessert board to share daily prepare, and house made.

VE (Vegan) / VEO (Vegan Option) / VG (Vegetarian) / GF (Gluten Free) / GFO (gluten free option) / DF (dairy free) / DFO (dairy free option) / NT (contain nut) Some foods may contain allergens. Please ask us.

**The menu is subject to change based on the seasonality of the products.*