

## *Aperitivo*

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<b>Isabella's Signature Bellini</b> 6.99	<b>Lemon Cosmo Martini</b> 6.99
A Bellini is a refreshing drink made with Prosecco and a peach puree mix. It is the same Bellini mix used at the famous Harry's Bar in Venice, Italy	Giori Lemoncillo, a lemon liquor from Southern Italy made from lemon zest, alcohol, water and sugar, Stolis Vodka, cranberry juice, fresh lemon garnish

## *Antipasti – "Appetizers"*

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<b>Mussels di Isabella</b> 8.49
Prince Edward Island mussels sautéed in olive oil with white wine, garlic, crushed red pepper & a touch of cream; grilled La Brea bread
<b>Fried Artichoke Hearts</b> 7.99
Crispy breaded artichoke hearts; basil aioli dipping sauce
<b>Stuffed Portobello Mushroom</b> 6.99
Artichokes, spinach, sun-dried tomatoes, garlic, fontina & goat cheese
<b>Italian Roasted Oysters</b> 7.99
Smoked mozzarella and pancetta cream; topped with garlic bread crumbs and roasted in our Wood-Stone oven
<b>Fried Risotto Balls</b> 7.99
Stuffed with fresh mozzarella; bed of housemade tomato sauce
<b>Calamari Fritto</b> 9.49
Lightly fried calamari with basil aioli and tomato basil sauce
<b>Bruschetta Platter</b> 10.99
Assortment of savory house-made tapenade; herbed goat cheese; fresh mozzarella; crostini; grilled breads; roasted garlic
<b>Isabella's Appetizer Sampler Platter – <i>Great to share!</i></b> 26.99
Bruschetta Platter; Artichoke Hearts; Calamari Fritto

## *Le Zuppe - "Soups"* *Cup*

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<b>Lobster Bisque</b> 6.49
Creamy bisque with succulent lobster, fresh tarragon & caramelized fennel
<b>Tuscan White Bean</b> 5.29
Fresh tomatoes, applewood smoked bacon, onions, basil & a touch of garlic
<b>Daily Zuppe</b> 5.49
Soup of the Day!

## *Insalata - "Salads"* *Half Full*

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<i>Add Prosciutto or Grilled Chicken to any salad</i> 2.59		
<b>Isabella's House Salad</b> 4.99 6.99		
Fresh mesclun greens, shaved Reggiano Parmesan, toasted pine nuts <i>Choice of Balsamic Vinaigrette, Creamy Lemon Dijon, Tart Apple Dressing, or Red Wine Vinaigrette</i>		
<b>Hearts of Romaine</b> 5.99 7.99		
Capers, croutons, shaved Reggiano Parmesan, white Anchovies, Caesar dressing		
<b>Spinach and Strawberry</b> 5.99 7.99		
Feta cheese; toasted hazelnuts; balsamic vinaigrette		
<b>Dried Fig Salad</b> 6.99 8.99		
Fresh mesclun greens, port-soaked figs; spiced candied walnuts, Gorgonzola; tart apple dressing		

## *Pizza Al Forno - "Thin Crust, Brick Oven-Baked Pizzas"*

*Whole Wheat pizza dough may be substituted with any pizza*

Four Cheese	9.99
With or without tomato sauce; blend of four cheeses	
Spicy Italian Sausage	11.99
Roasted mushrooms, blend of four cheeses, basil, tomato sauce	
Siciliana	11.99
Prosciutto, roasted garlic, spinach, roasted red peppers, Asiago cheese	
Isabella's Artichoke	11.99
Artichokes, tomato, blend of four cheeses, basil, extra-virgin olive oil	
Grilled Chicken	11.99
Pancetta, roasted garlic, caramelized onions, Fontina cheese	
Spinach and Feta	11.99
White garlic cream sauce; blend of four cheeses	
"Any Two" (with or without tomato sauce):	10.99
Spicy sausage, prosciutto, grilled chicken, artichokes, roma tomatoes, spinach, sundried tomatoes, calamata olives, green olives, caramelized onions, roasted wild mushrooms, fresh mozzarella, goat cheese, feta cheese, smoked mozzarella, anchovies, pepperoncini	
<i>additional pizza toppings - \$.95 each</i>	

## *La Pastasciutta - "Tossed Pastas"*

*Whole Wheat Spaghetti may be substituted with any pasta dish*

Isabella's Tomato Basil Pasta	10.99
Choice of Barilla Angel Hair, Linguine, or Whole Wheat Spaghetti; 'signature' tomato basil sauce; shaved parmesan	
Spicy Chicken & Sausage Orecchiette	15.99
Italian sausage and white meat chicken in a light garlic & parmesan cream sauce	
Prosciutto Wrapped Scallops	17.99
Set atop a bed of penne pasta; tomato vodka cream sauce; shaved Reggiano cheese garnish	
Pasta Bolognese	15.99
De Cecco Pappardelle ribbons tossed with a rich Tuscan meat sauce of beef, veal & red wine	
Pesto Risotto & Shrimp	16.99
Crispy pancetta; garlicky pesto risotto with pan seared shrimp	

## *Piatti Della Casa - "Plates of the House"*

Isabella's Chicken Parmesan	13.99
Parmesan & pepper crusted chicken breast topped with fresh tomato basil ragout; served atop linguine tossed with smoked mozzarella cream	
Parmesan Crusted Grouper	17.99
Parmesan risotto, seasonal fresh vegetable; lemon butter	
Mediterranean Stuffed Chicken Breast	15.99
Spinach, artichoke hearts, and goat cheese stuffing; olive oil tossed fettuccini; savory tomato broth; caper, olive garnish; oregano gremolata	
Grilled Beef Tenderloin Medallions	25.99
Gorgonzola & rosemary vinaigrette; garlic-rosemary smashed Yukon gold potatoes; seasonal fresh vegetable	
Pancetta Wrapped Salmon	18.99
Bed of creamy artichoke risotto; grilled asparagus spears	
Veal Scallops with Lemon & Artichokes	21.99
Sautéed veal medallions; lemon oil tossed angel hair; sautéed spinach	