

Aperitif

Isabella's Signature Bellini 9
our Bellini is a refreshing drink made with Prosecco and Cipriani® Bellini mix from Harry's Bar in Venice, Italy

Spritz 9
undoubtedly the most widespread aperitif in Italy – a traditional ice-breaker and symbol of a lively atmosphere. Aperol, Prosecco, splash of soda water, orange slice



Antipasti - "Appetizers"

Bruschetta Platter 13
savory house-made tapénades, herbed goat cheese, fresh mozzarella, crostini, grilled breads, and roasted garlic

Fritto Di Calamari 12
hand breaded and lightly fried calamari with basil aioli and signature tomato basil sauce

Crispy Artichoke Hearts 8
whole artichoke hearts breaded in Italian seasoning and fried; basil aioli

Mussels di Isabella 11
Chilean mussels sautéed in olive oil with white wine, garlic, crushed red pepper and a touch of cream; grilled La Brea bread

Braised Local Beef Meatballs 7
naturally raised beef from Seven Hills Food Company of Lynchburg; six meatballs baked in a chunky tomato sauce with shredded fresh mozzarella cheese
* served over creamy polenta + \$ 4

Italian Roasted Oysters 11
smoked mozzarella, pancetta, cream, and garlic bread crumbs; roasted in our Wood-Stone oven

Burrata & Prosciutto 11
creamy burrata cheese, prosciutto di parma, seasoned arugula and balsamic reduction; grilled bread

Stuffed Portobello Mushroom 8
artichokes, spinach, sun-dried tomatoes, garlic, fontina, and goat cheese; roasted in our Wood-Stone oven

Fried Risotto Balls 9
stuffed with fresh mozzarella and served over a bed of our signature tomato basil sauce

Isabella's Appetizer Sampler Platter 30
three favorites on one platter - bruschetta platter, fritto di calamari, and fried risotto balls

Zuppe - "Soups"

Lobster Bisque 7
creamy bisque with succulent lobster, fresh tarragon, and caramelized fennel

Tuscan White Bean 6
cannellini beans, fresh tomatoes, applewood smoked bacon, onions, basil, and a touch of garlic

Insalate - "Salads"

	Starter	Entrée
Isabella's House Salad	6	9
fresh mesclun greens, shaved reggiano parmesan, and toasted pine nuts <i>choice of dressing:</i> Balsamic Vinaigrette, Creamy Lemon Dijon, Tart Apple Dressing, Creamy Gorgonzola, Maple Bacon Vinaigrette, Red Wine Vinaigrette, Creamy Italian Herb		

Hearts of Romaine	7	10
capers, croutons, shaved reggiano parmesan, imported white anchovies, Caesar dressing		

Dried Fig Salad	8	11
fresh mesclun greens, port-soaked figs, spiced candied walnuts, gorgonzola, and tart apple dressing		

Spinach & Goat Cheese Salad	8	11
with crispy sweet potato hay, dried cranberries, and creamy lemon Dijon dressing		

Apple & Gorgonzola Salad	8	11
mesclun greens tossed with warm maple bacon vinaigrette; crumbled bacon, toasted pecans		

Italian Wedge		8
crisp iceberg wedge with pancetta chips, roasted tomatoes, and creamy gorgonzola dressing		

ADD to any salad

Grilled Chicken (4 oz.'s) - 4

Seared Salmon (6 oz.'s) - 8

Prosciutto di Parma (3 oz.'s) - 4

Grilled Extra Jumbo Shrimp (16/20's) - 2 each

Flank Steak Salad**	15
Certified Angus Beef	



hydroponic bibb lettuce drizzled with creamy Italian herb dressing; roasted tomatoes, corn, crispy seasoned tobacco onions, and marinated flank steak with balsamic and tarragon reduction

Pizza Al Forno "Brick Oven Pizzas"

whole wheat pizza dough may be substituted with any pizza

Four Cheese Pizza	10
a four cheese blend; with or without tomato sauce	
Isabella's Artichoke Pizza	13
artichokes, roma tomatoes, basil, and extra virgin olive oil; a blend of four cheeses	
Italian Pig & The Angry Bee	13
pancetta, Calabrian chilies, sundried tomatoes, roasted garlic, oregano, drizzled with chili infused honey	
Siciliana	13
prosciutto di parma, roasted garlic, spinach, roasted red peppers; a blend of four cheeses	
Grilled Chicken Pizza	13
pancetta, roasted garlic, caramelized onions; a blend of four cheeses	
Isabella's Sausage & Mushroom Pizza	13
roasted mushrooms, fresh basil; signature tomato sauce; a blend of four cheeses	
Specialty Meat Lovers	15
prosciutto di parma, pancetta, Italian sausage, pepperoni, signature tomato sauce; a blend of four cheeses	

"Any Two" Pizza	13
(with or without tomato sauce) choose any two items from list below	

Additional Toppings

MEATS	add \$ 2
chicken, pancetta, pepperoni, prosciutto di parma, sausage, white anchovies	

CHEESE & VEGGIES	add \$ 1
feta, fresh mozzarella, goat cheese, smoked mozzarella, artichokes, basil, black olives, kalamata olives, caramelized onions, green olives, pepperoncini, raw onions, roasted garlic, roasted mushrooms, roasted red peppers, roma tomatoes, spinach, sundried tomatoes	

Sides \$4.00



- * Sautéed Spinach
- * Sautéed Green Beans
- * Buttermilk Battered Green Beans
- * Roasted Mushrooms
- * Parmesan Risotto
- * Mashed Potatoes
- * Potato Casserole with Bacon
- * Creamy Polenta
- * French Fries
- * Pasta –butter & parmesan
- * Pasta –tomato basil sauce
- * Pasta –smoked mozzarella sauce
- * Mediterranean Quinoa Salad

La Pastasciutta "Tossed Pastas"

whole wheat spaghetti or gluten free corn pasta are available

Isabella's Tomato Basil Pasta	13
angel hair, linguine, penne, or whole wheat spaghetti, signature tomato basil sauce, shaved parmesan * add four all natural beef meatballs + \$ 5	
Chicken & Sausage Orecchiette	16
Italian sausage and white meat chicken in a light garlic and parmesan cream sauce	
Goat Cheese Ravioli	15
tomato vodka cream sauce, shaved reggiano, and fresh basil	
Butternut Squash Pasta	16
linguine tossed in a brown butter sauce with roasted butternut squash, candied walnuts, garlic, fresh sage, and reggiano flurries	
Housemade Sausage Pasta	17
housemade sausage tossed in a tomato vodka cream sauce with penne pasta; baked in the oven with Italian cheeses	

Piatti Della Casa "Plates of the House"

Pan Seared Cod	20
couscous with pork belly bacon, arugula, and sundried tomatoes; old bay aioli	
Eggplant Stack	15
fried eggplant layered with fresh mozzarella and goat cheese, arugula, and tomato ragout	
Chicken Piccata	16
pan seared chicken scaloppini topped with sautéed artichokes, capers, and lemon; creamy polenta	
Pan Seared Scallops	20
housemade basil pesto risotto with crispy pancetta bits and diced tomato garnish	
Lasagna Bolognese	16
layered pasta with Italian cheese and Bolognese sauce made in house with all-natural ground beef from Seven Hills Food Company of Lynchburg; béchamel sauce	
Isabella's Chicken Parmesan	16
tomato basil ragout; linguine noodles tossed with smoked mozzarella cream	
Certified Angus Beef Ribeye**	25
	balsamic steak sauce; buttermilk battered green beans; mashed potato casserole with applewood smoked bacon, chives, and blended cheeses

Walnut Crusted Salmon	22
parmesan risotto; sautéed spinach; chardonnay butter sauce	

Grilled Beef Tenderloin Medallion**	26
gorgonzola & rosemary vinaigrette; sautéed spinach, and garlic-rosemary smashed yukon gold potatoes	

Dinner Fall 2018

** consuming raw or undercooked fish or meat may raise the risk of foodborne illness, especially if you have certain medical conditions