

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 9
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 | | |

| | | |
|---|---|----|
| Chopped Asparagus Salad | 8 | 11 |
| over local greens from Lynchburg Grows with feta cheese, almonds, 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) - 9

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

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

| | | |
|----------------------------|--|----|
| Flank Steak Salad** | | 16 |
|----------------------------|--|----|

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 | |
| Mediterranean White Pizza | 13 |
| asparagus, capers, olives, roasted red peppers, seasoned arugula; 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 \$5.00

- * Sautéed Spinach
- * Grilled Asparagus
- * 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 | |
| Meyer Lemon Ravioli | 15 |
| goat cheese ravioli in a meyer lemon cream sauce; basil chiffonade | |
| Spring Pea and Pancetta Carbonara | 16 |
| locally sourced bucatini pasta (Scratch Pasta Company), butter, garlic, egg, and cream; cracked pepper; reggiano | |
| 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”

| | |
|---|-----------|
| Almond Crusted Barramundi | 20 |
| red curry coconut risotto; sautéed spinach - **allergen alert – the risotto contains shellfish stock | |
| 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 chardonnay butter sauce | |
| 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 |

| | |
|---|-----------|
| Pan Seared Salmon | 23 |
| lemon risotto with chopped asparagus | |
| Grilled Beef Tenderloin Medallion** | 26 |
| gorgonzola & rosemary vinaigrette; sautéed spinach, and garlic-rosemary smashed yukon gold potatoes | |

Dinner Spring 2019