

VINO SEE BACK FOR MORE REDS

BOLLICINE: SPARKLING

prosecco, nino franco, valdobiaddene, NV veneto	10	38
rose`, lamberti, NV veneto	10	38
metodo classico champagne, berlusconi cuvee, 61, NV lombardia	12	46
lambrusco, medici ermete dolce, emilia romagna	8	30
*moscato d'asti, pietro rinaldi, d'ampess, NV	10	38

BIANCO: WHITE

*arneis, vigne di hortensia, pietro rinaldi, piemonte, 2011	12	44
gavi, camporosso, piemonte, 2012	11	40
chardonnay, caldora, abruzzu, 2013	8	30
pinot grigio barone fini, DOC valdadige, 2013	8	30
pinot grigio, formentini, collio DOC, friuli 2012		45
soave, anselmi, san vincenzo, veneto, 2013	9	34
falanghina, feudi san gregorio DOC sannio, campania, 2012		36
chardonnay, rivera, numero uno, puglia, 2012	11	42
vermentino, sella & mosca, sardegna, 2013	9	34
pinot bianco, kettmeier, alto adige, 2013		40

VINO DELLA CASA:

ROSSO PIEMONTE: FAMILY WINERY

dolcetto d'alba, pietro rinaldi, 2012	11	40
barbera d'alba, monpiano, pietro rinaldi, 2012	12	44
barbera d'alba, bricco cichetta, pietro rinaldi, 2011	14	52
nebbiolo, argante, pietro rinaldi, 2010	15	58
barbaresco, san cristoforo, pietro rinaldi, 2010		80
barolo, pietro rinaldi, monvigliero, 2009		90

*VINO DELLA FAMIGLIA

THE RINALDI WINERY IS OWNED BY MY BROTHER, PAOLO TENINO. THE WINERY IS LOCATED IN PIEMONTE, A NORTHERN REGION OF ITALY. BOTH ITALIAN AND AMERICAN LEADING WINE PUBLICATIONS HAVE HONORED THE WINERY WITH PRESTIGIOUS AWARDS, INCLUDING 93 PTS FROM WINE SPECTATOR, 92 PTS FROM ROBERT PARKER, AND RANKING IN WINE ENTHUSIAST'S LIST OF THE 100 BEST WINES. WE ARE PROUD TO SERVE MY FAMILY'S WINE AT ISOLA.

FOR MORE VISIT: WWW.PIETRORINALDI.COM



VINO CONT.

ROSSO TOSCANA & MARCHE: RED

chianti classico, vignamaggio, 2011	11	41
chianti classico riserva, melini selvanella, 2008		64
sangiovese, cecchi, 2012	8	30
super tuscan, mazzoni, 2011	11	42
super tuscan, antinori, guado al tasso bruciato, 2012		70
super tuscan, gaja, promis, 2011		88
rosso di montalcino, castiglion del bosco, 2011	12	44
merlot, castello del terriccio "capannino" 2010	10	38
super tuscan, querciabella "mongrana" 2010		40
sangio-montepulciano rosso piceno, bocca di gabbia, 2009		46
vino nobile, dei, 2011		60

ROSSO VENETO, FRIULI, TRENTINO: RED

cabernet, tenuta polvaro, veneto 2011	11	41
valpolicella ripasso, bertani, veneto, 2011		55
valpolicella classico superiore, mazzi, sanperetto, veneto, 2011		45
pinot nero, sartori, veneto, 2012	9	34
amarone, luigi righetti, capitel roari, veneto, 2010		65
refosco dal peduncolo rosso, fantinel st helena, friuli, 2010		40

ROSSO SICILIA, CAMPANIA & ABRUZZO: RED

nero d'avola, cantine cellaro luma, sicilia, 2012	8	30
syrah, cusumano, sicilia, 2012	9	34
nero d'avola / pinot noir, rapitala, nuar, sicilia, 2011	11	41
aglianico, feudi san gregorio rubrato, campania, 2011		42
primitivo, primaterra, puglia, 2012	9	34
montepulciano d'abruzzo, caldora yume, abruzzo, 2010		68
cerasuolo di vittoria DOCG, planeta, sicilia, 2012		42

BIRRA:

moretti, bionda	6	mad river, jamaica red	5
moretti, rossa	6	avery, white rascal	5
peroni, bionda	6	avery, ellis brown	5
lost abbey, rb 750ml	17	alesmith, IPA 22oz	12
stone, pale ale	6	alesmith x, pale ale 22oz	12



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ISOLA

MY *NONNA*'S NAME WAS ISOLA, A WONDERFUL COOK WHO INSPIRED MY PASSION FOR FOOD AND FRESH, SIMPLE INGREDIENTS.

I STILL HAVE VIVID MEMORIES FROM CHILDHOOD OF MY GRANDMOTHER TURNING PLAIN BREAD INTO AMAZING DESSERTS, SIMPLE APPLES INTO INCREDIBLE FRITTERS SPRINKLED WITH A LITTLE SUGAR AND HONEY, EVEN TREATING MY SUNBURNS WITH OLIVE OIL. 30 YEARS LATER, I STILL REMEMBER EVERY MEAL AND MOMENT.

ISOLA IS PROUD TO SERVE THE MOST SAVORY INGREDIENTS, *DALLA VITE*, FROM THE VINE. ZESTY SAUCE FROM THE RIPEST TOMATOES, REFRESHING HANDMADE GELATO, AND FINE WINE FROM MY BROTHER'S VINEYARD. I HOPE YOU ENJOY EVERY BITE, PLUCKED FROM MY FAMILY TREE FOR YOUR TABLE. *BUON APPETITO!*

—*MASSIMO TENINO, CHEF/OWNER*

ANTIPASTI: WOOD-FIRED OVEN

polipo, 12

charred octopus, kalamata, fingerling potatoes, celery, lemon, salsa verde

olive assortite, 8

assorted olives, orange zest, rosemary, fennel pollen, focaccia

barbabietole marinate al forno, 12

oven roasted beets, sweet red onions, fresh stracciatella cheese

fagioli, 9 add shrimp, 5

gigante, cannellini, and borlotti beans, fresh mint, shallots, olive oil, red wine vinegar, touch of chile

burrata mozzarella, 12 add parma prosciutto, 4

creamy burrata, heirloom tomatoes, basil-olive oil, sea-salt

pepate di cozze, 14

steamed mussels, white wine, garlic, chile, light tomato sauce

gamberetti alla diavola, 14

wood-fired shrimp, white wine, garlic, capers, kalamata, chile, tomato sauce, served on a bed of polenta

cavoletti di brussel, 10

wood-fired brussel sprouts, spicy salame, calabrese chile, balsamico

peperoncini verdi al forno, 8

wood-fired shishito peppers, sea salt, extra virgin olive oil

soup of the day, 6

please ask your server for our daily selection

SALUMI-FORMAGGI: FROM OUR RED SLICER

prosciutto e gorgonzola, 14 add burrata, 3

prosciutto di parma, gorgonzola cheese, pear, caramelized walnuts

mozzarella flights, 15

bufala, fiordilatte, burrata, burricotta, stracciatella

salumi misti, 14

assorted salumi from local artisan, pickled vegetables, focaccia

artisanal cheese selection board, MP

please see our cheese menu

SALADS: LOCAL + SUSTAINABLE + VINE-RIPENED TOMATOES

insalata mista, 8

baby greens, vine-ripened tomatoes, balsamic vinaigrette

arugula e parma, 10

arugula, parmigiano reggiano, shaved crimini mushrooms, lemon dressing

gamberetti e feta, 12

chilled shrimp, feta, fresh mint, farro, arugula, cherry tomatoes, lemon-dressing

verdure al forno, 12

wood roasted vegetables, goat cheese, garlic confit, bagna-cauda dressing on the side

BRUSCHETTE: HOUSE-MADE FOCACCIA BREAD

pomodoro fresco, 8 add mozzarella & prosciutto, 4

vine-ripened tomatoes, fresh basil, extra virgin olive oil, garlic

burrata e carciofini, 12

fresh burrata, artichokes, lemon aioli, capers, prosciutto

bruschetta originale, 6

garlic, olive oil, sea-salt, kalamata tapenade on the side

PASTA: MADE DAILY

pasta of the day, MP

please ask your server for our daily selection

pasta al forno, 15

baked pasta, quattro formaggi, saffron, spicy bread crumbs

ISOLA pizzas are hand-tossed, baked in a stone wood-burning oven imported from Napoli, and made only with Doppio Zero flour, fresh handmade mozzarella from California, extra virgin olive oil, and D.O.P. San Marzano tomatoes. We also let our pizza dough ferment for two days to develop character.

PIZZA: FRESH MOZZARELLA + DOPPIO ZERO FLOUR

margherita, 12

mozzarella, tomato sauce, basil

margherita DOP, 17

mozzarella di bufala DOP, tomato sauce, basil, extra virgin olive oil

sardenaira ligure, 10

ligurian style thicker pizza, tomato sauce, anchovies, olives, garlic, oregano

prosciutto e arugula, 16

parma prosciutto, mozzarella, panna, arugula, truffle oil, parmigiano

quattro stagioni, 16

speck prosciutto, mushrooms, olives, artichokes, mozzarella, tomato sauce

arugula con l'uovo, 15

mozzarella, parmigiano, panna, truffle oil, farm egg, arugula, crispy pancetta

burrata e pomodorini, 16

burrata, sweet cherry tomatoes, fresh oregano, sea-salt, basil

prosciutto cotto e funghi, 15

mozzarella, rosemary ham, mushrooms, tomato sauce, parmigiano

broccoli rabe e salsiccia, 16

broccoli rabe, fennel sausage, chile calabrese, mozzarella, ricotta salata

salsiccia, 15

fennel sausage, red onions, mushrooms, tomato sauce, mozzarella

funghi, 15 add speck, 4

mushrooms, mozzarella, taleggio & pecorino cheese

boscaiola, 16

mushrooms, mozzarella, artichokes, pinenuts, fontina, fennel sausage

taleggio e patate, 15

taleggio cheese, fingerling potatoes, mozzarella, mushrooms, rosemary, chile

stracciatella e arugula, 15

stracciatella cheese, tomato sauce, arugula, fresh oregano, parmigiano

salamino piccante, 16

spicy salame, mozzarella, tomato sauce, basil, parmigiano

quattro carni, 16

fennel sausage, salame, pancetta, guanciale, mozzarella, tomato sauce

mozzarella affumicata, e peperoncini, 14 add spicy salame, 3

smoked mozzarella, spicy cherry peppers, tomato sauce, parmigiano

We support sustainable practices, organic produce, and local farms.