



~~ANTIPASTI~~

HOUSEMADE FOCACCIA \$9
calabrian & local honey butter

TUNA CRUDO \$18
parmesan leche de tigre, caper pesto, crispy parmesan

WAGYU CARPACCIO "MILANESA" \$23
yuzu soy truffle, cherry tomatoes, pan rallao

TRUFFLE PILLOWS \$25
pecorino gnudi, black truffle butter, fresh black truffle.

PORK RIBS ALLA KOREANA \$18
pickled cauliflower and salsa verde

MEATBALL DUMPLINGS \$18
tomato vin, shiso pesto, calabrian chili crisp

OCTOPUS A LA PLANXA \$21
piquillo pil pil, roasted pepper gremolata, pickled teardrops

~~PRIMI~~

PASTAS & NOODLES

SHRIMP AL AJILLO RAVIOLI \$35
confit garlic butter, korean chilies, calabrian chilies

UDON CARBONARA \$23
pork belly, pancetta, pecorino, poached egg

BUCATINI AMATRICIANA \$24
guanciale, tomato, gochujang

CORN GYOZA "AGNOLOTTI" \$20
beef soy broth, parmesan foam

ITALIAN "RAMEN" \$25
minestrone broth, meatball, porchetta, tomato, basil

CRAB SPAGHETTINI \$25
crab harissa butter, roasted tomato, horseradish

LOBSTER PAPPARDELLE \$36
red cury, kaffir lime, tomatoes, peanuts, calabrian chilli butter.

~~SECONDI~~

MOFONGO ALLA VONGOLE \$25
green plantains, Florida clams, pork belly, parsley, garlic

BRANZINO ALLA PLANXA \$42
little neck clams, white wine, parsley, baby tomatoes

BRAISED VEAL CHEEKS \$43
green garlic risotto, green asparagus, wild mushrooms, burrata

MILANESA AL TARTUFO \$45
slow poached egg, truffle compote, parmesan - tableside

BISTECCA ISOLA \$80
18oz bone in ribeye, radicchio, pear, gorgonzola salad, potato espuma

~~ISOLA CLASSICS~~

TALEGGIO ARANCINI \$15
arborio rice, pecorino, mozzarella, pomodoro

CALAMARI FRITTI \$23
spicy vodka, calabrian chilis, tomato, basil alioli, crispy garlic, lemon

BURRATA PANZANELLA \$24
heirloom tomatoes, roasted peppers, olives agridolce, rustic bread

ISOLA CAESAR SALAD \$14
little gem salad, parmesan, white anchovies

MEATBALLS \$21
pomodoro, house ricotta, basil, pecorino

CHOPPED SALAD \$16
iceberg lettuce, house dressing, white balsamic, heirloom cherry tomatoes

SPICY RIGATONI ALLA VODKA \$31
mezze maniche, calabrian chiles, vodka sauce

PAPPARDELLE ALLA BOLOGNESE \$35
braised wagyu beef, pomodoro, aged pecorino

BUCATINI ALLA TARTUFO \$36
pecorino, truffle cream

RAVIOLI BIANCONERI \$20
shortrib, taleggio cheese, truffle, balsamic jus

LINGUINI VONGOLE \$28
little neck clams, baby heirloom tomato, parsley, garlic

CASARECCE PASTA \$24
basil pesto, tomato sauce / add burratina

CHICKEN MARSALA \$32
chicken, wild mushroom, marsala jus

CHICKEN PARMIGIANA \$32
chicken, pomodoro, mozzarella, basil

EGGPLANT PARMIGIANA \$26
parmesan, pecorino, pomodoro, mozzarella, fresh basil

~~CONTORNI~~

ITALIAN BRAVAS \$12
POLENTA, MARSALA JUS \$10
BOK CHOI CAESAR \$12

REDS

ALAN JAUME, SHIRAZ, GRENACHE Cotes Du Rhone, 2022, France	🍷 \$19 🍷 \$82
LA CLOSERIE, PINOT NOIR Pays D'oc, 2022, France	🍷 \$16 🍷 \$64
CHATEAU HAUT LA PEREYRE, MERLOT, CABERNET Bordeaux Superior 2019, France	🍷 \$82
CHATEAU PETIT VAL, MERLOT, CABERNET, PETIT VERDOT Saint Emilion Grand Cru, 2016, France	🍷 \$99
MERCUREY, PINOT NOIR Burgundy, 2020, France	🍷 \$120
KALOGERI PAPAGIANNAKOS, CABERNET SAUVIGNON Attica, 2018, Greece	🍷 \$68
CHIANTI, SANGIOVESE Chianti, 2022, Italy	🍷 \$15 🍷 \$62
TORNATORE, NERELLO MASCALESE Etna Rosso, 2019, Italy	🍷 \$95
TENIMENTI AGLIANICO, AGLIANICO Taurasi, 2015, Italy	🍷 \$95
BENNATI AMARONE, CORVINA, RONDINELA, MOLINARA Valpolicella, 2019, Italy	🍷 \$110
ZEBRAS VALLE I CIPRESE, SANGIOVESE Brunello di Montalcino, 2019, Italy	🍷 \$149
AUTINBEJ BARBARESCO, NEBBIOLO Barbaresco, 2019, Italy	🍷 \$144
PERLA NERA, MONTEPULCIANO Montepulciano d'Abruzzo, 2017, Italy	🍷 \$96
FINCA RESALSO, TEMPRANILLO Ribera del Duero, 2022, Spain	🍷 \$16 🍷 \$64
MARQUES DE RISCAL RIOJA RVA., TEMPRANILLO Rioja, 2019, Spain	🍷 \$76
MATAQUEMADA, GARNACHA Calatayud, 2020, Spain	🍷 \$82
DEHESA DE LOS CANONIGOS, TEMPRANILLO Ribera del Duero, 2020, Spain	🍷 \$96
MARQUE DE RISCAL GRESERVA, TEMPRANILLO Rioja, 2017, Spain	🍷 \$160
MALLEOLUS DE VALDERRAMIRO, TEMPRANILLO Ribera del Duero, 2019, Spain	🍷 \$240
LA FELISA EMILIO MORO, TEMPRANILLO Ribera del Duero, 2020, Spain	🍷 \$120
ETCETERA CAB, CABERNET SAUVIGNON Sonoma, 2020, USA	🍷 \$16 🍷 \$64
BENNET VALLEY PINOT NOIR Sonoma, 2021, USA	🍷 \$82

WHITES

CHATEAU LA FREYNELLE, SAUVIGNON BLANC, SEMILLON, MUSCADELLE Bordeaux, 2023, France	🍷 \$74
CHATEAU DE SANCERRE, SAUVIGNON BLANC Sancerre, 2022, France	🍷 \$76
MYLONAS ASSYRTIKO Attica, 2021, Greece	🍷 \$62
POEMETTO PG, PINOT GRIGIO Friuli Venezia Giulia, 2022, Italy	🍷 \$16 🍷 \$64
EL VESEVO FALANGHINA Beneventano, 2020, Italy	🍷 \$72
TORNATORE BIANCO, CARRICANTE Etna Bianco, 2021, Italy	🍷 \$95
PIEROPAN SOAVE, TREBBIANO DI SOAVE Veneto, 2021, Italy	🍷 \$74
OASI MANTELLINA, TURBIANA, CORTESE Lugana, 2022, Italy	🍷 \$76
MALVIRA ROERO ARNEIS Piedmont, 2020, Italy	🍷 \$89
MARQUES DE RISCAL SAUVIGNON BLANC Rueda, 2021, Spain	🍷 \$16 🍷 \$64
BICO DA RAN ALBARINO Rias Baixas, 2022, Spain	🍷 \$17 🍷 \$68
EL ZARZAL EMILIO MORO, GODELLO Bierzo, 2020, Spain	🍷 \$72
CHAPIRETE VERDEJO Rueda, 2019, Spain	🍷 \$100
ETCETERA CHARDONNAY Sonoma, 2021, USA	🍷 \$16 🍷 \$64
BENNET VALLEY CHARDONNAY Sonoma, 2022, USA	🍷 \$76
MASSICAN, RIBOLLA, GIALLA, TOCAI FRIULANO CHARDONNAY Napa Valley, 2022, USA	🍷 \$76

SWEET & ROSE

VERANDA BY CHEF JOSE MENDIN Pays D'oc, France	🍷 \$15 🍷 \$59
LA SPINETA ROSE DI CASANOVA 2021, Tuscany, Italy	🍷 \$80
BRACHETO D'AQUI 2022, Piedmont, Italy	🍷 \$100

SPARKLING

LA MARCA PROSECCO GLERA Veneto, Italy	🍷 \$14 🍷 \$56
LA MARCA ROSE Veneto, Italy	🍷 \$14 🍷 \$56

CHAMPAGNE

PHILIPPE GONET BLANC DE BLANCS 100% CHARDONNAY	🍷 \$94
PHILIPPE GONET ROSE PINOT NOIR, PINOT MEUNIER Y CHARDONNAY	🍷 \$110

FAMIGLIA BELLINIS

CLASSIC Prosecco & passion fruit	\$14
ROSSINI Prosecco & strawberry	\$14

FAMIGLIA AMARO

AMERICANO Vermouth cocchi di torino, campari & soda water	\$14
NEGRONI SBAGLIATO Vermouth cocchi di torino	\$14

FAMIGLIA SPRITZ

ITALIAN SPRITZ Prosecco & club soda	\$14
GINGER SPRITZ Lillet, prosecco & ginger beer	\$14

LIGHT LAGER

PERONI characterised by a fine and sticky head, with a clear appearance and straw-like colour.	\$8
CULTURE PREMIUM LAGER Miami's premium lager, Award winning premium lager beer. Great taste, light and fruity flavor.	\$8
ASAHI SUPER DRY JAPANESE STYLE Crisp, light and dry finish	\$8
PERONI 0.0% is a crisp, fast-finishing non-alcoholic beer with subtle hoppy, floral and citrus aromas, followed by a fruity aroma. Light-bodied, it is characterized by a fine and delicate bitterness.	\$8

IPA

VERTIGA GOOD LOOK Good Luck is a top fermented IPA style craft beer. A careful selection of the hops bring lovely tropical fruit notes to the aroma	\$12
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SAKE

SUIGEI DRUNKEN WHALE JUMAI a reserved aroma, gentle rice notes, perfect acidity and elegant finish	\$85
KIKUSUI "PERFECT SNOW" NIGORI Floral, full body, a crisp and dynamic sweetness	\$35
RIHAKU "WANDERING POET" JGINGO Notes of banana and ripe honeydew with a clean, crisp acidity that highlights a light-to-medium body	\$64

PASTA TUESDAYS

Chef Mendin's
selection of
pasta for \$14

SPICY RIGATONI ALLA VODKA

mezze maniche, calabrian chiles, vodka sauce

LINGUINI AGLIO E OLIO

roasted garlic, olive oil, parley

CASARECCE AL PESTO

basil pesto, tomato sauce

RAVIOLI BIACONERI

short rib, taleggio cheese, truffle, balsamic jus

BUCATINI AMATRICIANA

guanciale, tomato, gochujang

PAPPARDELLE BOLOGNESE

braised wagyu beef, pomodoro, aged pecorino

BUCATINI AL TARTUFO

pecorino, truffle cream

CRAB SPAGHETTINI

crab harissa butter, roasted tomato, horseradish

Chef's signature \$12 bites

HAPPY HOUR

Tuesday to Friday 5 TO 7PM

TALEGGIO ARANCINI

arborio rice, pecorino, mozzarella, pomodoro

SPICY RIGATONI ALLA VODKA

mezze maniche, calabrian chiles, vodka sauce

SPAGHETTI AGLIO E OLIO

toasted garlic, olive oil, parsley

MEATBALL DUMPLINGS X4

tomato vin, shiso pesto, calabrian chili crisp

MEATBALL SLIDERS

fresh mozzarella, pepperoncino

POLENTA BRAMATA

Cornmeal, Braised wagyu beef, parsley



**HALF OFF ALL COCKTAILS, BEERS
& WINE BY THE GLASS**