

CHARCUTERIE

MEAT & CHEESE BOARD Choice of Three 18 Choice of Five 27

CHEESE

SMOKED PROVOLONE - FIRM, SMOKEY FLAVOR (ITALY)
PARMESAN REGGIANO - HARD COW'S MILK CHEESE (ITALY)
PURPLE HAZE - GOAT CHEESE, FENNEL AND LAVENDER POLLEN, (CA)
MANCHEGO - SEMI-FIRM SHEEP'S MILK CHEESE, LIGHT AND BUTTERY (SPAIN)
DUBLINER CHEDDAR - FRUITY SWEET FLAVOR (UNITED KINGDOM)

Add Honey \$3.00 ~ Add Olives \$3.00 ~ Add Fruit \$3.00

MEAT

BRESAOLA - EYE ROUND BEEF, AGED SEA SALT GARLIC (U.S.A)
PROCHETTA - FENNEL, SPICES, HOUSE-MADE
HOT CAPICOLA - TRADITIONAL RUSTIC ITALIAN CURED MEAT MADE FROM PORK SHOULDER, DRY CURED (ITALY)
PROSCIUTTO - DRY CURED HAM, 30 MONTH AGED
GENOA SALAMI - PORK, PEPPERCORNS (ITALY)

APPETIZERS

FRENCH ONION SOUP	9	ASIAN CHICKEN SALAD	15
		SHAVED NAPA CABBAGE, EDAMAME, RED PEPPERS, CARROTS, SHREDDED CHICKEN, WON TON THAI CHILI VINAIGRETTE	
HOUSE SALAD	8	BEET CARPACCIO	14
MIXED GREENS, TOMATO, CUCUMBER, CARROT, SHERRY VINAIGRETTE		ROASTED RED AND GOLDEN BEETS, FRIED GOAT CHEESE CROQUETTE, ARUGULA, POMEGRANATE VINAIGRETTE	
CAESAR SALAD	10	ANTIPASTA	16
SHAVED ROMAINE, PARMESAN REGGIANO, CROSTINI, HOUSE MADE CAESAR DRESSING		PROSCIUTTO, CAPICOLA, SOPPRESSATA, PEPPERONCINI, OLIVES, AGED PROVOLONE. SERVED WITH OLIVE OIL AND BALSAMIC ATOP ARUGULA	
SICILIO SALAD	10	THE "KRAKEN"	16
SHAVED ROMAINE, PARMESAN REGGIANO, CROSTINI, SHERRY VINAIGRETTE		LIGHTLY BREADED CALAMARI RINGS AND TENTACLES	
COBB SALAD	15	ISABELLA MEATBALLS	15
SHAVED ROMAINE, BACON, BLEU CHEESE CRUMBLES, AVOCADO, HARD BOILED EGG, WHITE BALSAMIC VINAIGRETTE		BEEF, PORK & VEAL, BAKED IN HOUSE MARINARA, PROVOLONE	
WEDGE SALAD	13	DIVER SCALLOPS	18
WEDGED ROMAINE, HOUSEMADE BLUE CHEESE DRESSING, CHOPPED BACON, BLEU CHEESE CRUMBLES, RED ONION & DICED TOMATO		ATOP CREAMY POLENTA, WITH SHERRY REDUCTION DRIZZLE, OLD BAY AIOLI, CRUMBLED BACON, AND PARMESAN CRISP	
		SHRIMP COCKTAIL	18
		LARGE SHRIMP WITH HOUSEMADE COCKTAIL SAUCE	

FLATBREADS - 15

OLIVE OIL, GARLIC WITH MOZZARELLA, TOMATO, BASIL • OLIVE OIL, GARLIC WITH MOZZARELLA, HOT SAUSAGE, SPINACH
 OLIVE OIL, GARLIC WITH MOZZARELLA, PROSCIUTTO, TOPPED WITH ARUGULA AND ARTICHOKE SALAD

MAIN COURSES

FROM THE SEA

BRANZINO	28
CRISPY SKIN, INFUSED WITH SHALLOT, GARLIC, AND SLICED LEMON, FINISHED WITH EXTRA VIRGIN OLIVE OIL, WITH WILD RICE AND HAIRCOVERTS	
LOBSTER RAVIOLI	30
WITH SHITAKE MUSHROOM AND DICED TOMATO RAGOUT, SAUTEED SPINACH, GARNISHED WITH CHOPPED SCALLION IN A LEMON BUTTER WHITE WINE SAUCE	
KING SALMON	34
CRISPY SKIN IN A LEMON BUTTER DILL INFUSED WHITE WINE SAUCE WITH ROASTED FINGERLING POTATOS AND BUTTERNUT SQUASH	
SHRIMP & SCALLOP CAVATELLI	35
HOUSEMADE CAVATELLI, SAUTEED SHRIMP, SCALLOPS, RED PEPPER FLAKES, SPICY BLUSH SAUCE	
FRESH HAWAIIAN AHI TUNA	36
BLACKENED OVER COCONUT RICE AND GRILLED ASPARAGUS WITH SRIRACHA AIOLI	
SEAFOOD FRA DIAVOLO OR BIANCO	38
SHRIMP, SCALLOPS, MUSSELS OVER BUCATINI PASTA. CHOICE OF SPICY MARINARA OR WHITE WINE AND GARLIC	

BUTCHERY

CHICKEN OR VEAL PARMESAN	28
WITH MARINARA SAUCE AND MELTED MOZZARELLA, OVER LINGUINI	
CHICKEN OR VEAL FRANCAISE	28
ACCOMPANIED WITH SPAGHETTI SQUASH AND SAUTEED BRUSSEL SPROUTS	
PRIME RESERVE GRILLED PORKCHOP	36
14OZ, BONE IN, WITH BROWN SUGAR MAPLE SWEET POTATO MASH AND SAUTEED SPINACH WITH A MUSHROOM DEMIGLACE.	
SEARED DUCK BREAST	36
ATOP WILD RICE PILAF AND SUN-DRIED CHERRY DEMI-GLACE	
DELMONICO STEAK	45
12 OZ, CHARGRILLED WITH TRUFFLE FRIES	
FILET MIGNON STEAK	70
8OZ. GARLIC HERB BUTTER, HORSERADISH WHIPPED MASHED POTATO & GARLIC HAIRCOVERTS	
WAGYU NY STRIP STEAK	*MP*
6 OR 12 OZ, DRY RUBBED AND SERVED WITH ROASTED FINGERLING POTATOES AND GARLIC GRILLED ASPARAGUS	

VEGAN/VEGETARIAN DISHES

STUFFED ACORN SQUASH	18	PASTA PRIMAVERA	18
ROASTED SQUASH STUFFED WITH VEGETABLE RISOTTO, TOPPED WITH DUBLINER CHEDDAR CHEESE AND FINISHED WITH BALSAMIC DRIZZLE		PENNE IN A CREAMY LEMON BUTTER SAUCE, WITH SWEET BASIL, AND AN ARRAY OF VEGETABLES INFUSED WITH GARLIC AND SHALLOT	
VEGAN STUFFED PEPPERS	18	EGGPLANT ROLLENTINI	20
JASMINE RICE, TOMATO, BLACK BEANS, ROASTED CORN, SAUTEED ONION, GARNISHED WITH CHOPPED SCALLION AND SERVED ATOP SPINACH		BREADED AND SAUTEED EGGPLANT, STUFFED WITH SPINACH AND RICOTTA CHEESE, TOPPED WITH MARINARA AND SHREDDED MOZZARELLA, BAKED TO PERFECTION AND SERVED ATOP LINGUINI	

PASTA

PIZZO – SAUCE W/ MEATBALLS AND HOT SAUSAGE	18	BOLOGNESE	12/19
SPAGHETTI WITH AUTHENTIC ITALIAN MEAT SAUCE (PORK, VEAL, BEEF)		VEAL, PORK, BEEF RAGU, CRUSHED TOMATO, HOUSE MADE FETTUCINE	
SPAGHETTI POMODORA	9/16	BUTERA	10/18
FRESH SPAGHETTI, HEIRLOOM TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL		SPICY SAUSAGE, CRUSHED TOMATO, PEAS, RIGATONI	

SIDES

MASHED POTATOES	7	CREAMY POLENTA	8
SPINACH, GARLIC & OIL	8	ROASTED CAULIFLOWER	9
TRUFFLE FRIES	8	SPAGHETTI SQUASH	8
GNOCHI MARINARA	9	GRILLED ASPARAGUS	9
SHITAKE MUSHROOMS	8		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OR THE MANAGER IF YOU HAVE ANY FOOD ALLERGIES. WE ARE HAPPY TO ACCOMMODATE. AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 5 OR MORE