

# ISABELLA RESTAURANT (DINNER)

## Antipasti (Appetizers)

### Antipasto della Casa (for two)

Eggplant rotatini, stuffed peppers and mushroom, shrimp oreganati, baked clams and fried calamari.

\$22

### Napoleon do Mozzarella di Bufala

Bufala mozzarella, roasted yellow and red peppers, grilled zucchini, tomatoes, olive oil and balsamic reduction

\$16

### Zuppa del Marinaio

P.E.I. mussels, littleneck clams, calamari and scungilli, poached with fresh tomato, basil and garlic with toasted Tuscan bread

\$16

### Vongole Oreganate

Baked clams oreganate

\$15

### Calamari Friti

Fresh domestic squid golden fried, served with spicy tomato sauce and lemon

\$12

### Mozzarella Caprese

Fresh imported bufala mozzarella with beefsteak tomatoes, roasted peppers, fresh basil and extra virgin olive oil

\$14

### Portobella Pizzette

Grilled portobella mushroom with basil pesto, fresh tomatoes baked with fresh mozzarella cheese

\$12

### Capesante alla Provinciale

Grilled jumbo sea scallops with fresh herbs, arugula and foest mushrooms

\$15

## **Insalate (Salads)**

### **Insalata della Casa**

Tender mixed baby greens with white balsamic vinaigrette  
\$7

### **Insalata di Arugola e Caprino**

Baby arugola, pine nuts, raisins Sicilian goat cheese and white balsamic vinaigrette  
\$8

### **Insalata tre Colore**

Belgian endive, radicchio Trevisano, baby arugola with olive oil and fresh lemon dressing  
\$8

### **Insalata Giulio Cesare**

Classic Caesar salad with garlic croutons and shaved Parmigiano Reggiano cheese  
\$10

## **Farinacei (Pasta)**

### **Ravioli D'Aragosta**

Lobster filled ravioli with light tomato and cream sauce  
\$22

### **Raviolo di Magro**

Spinach and ricotta filled ravioli with fresh tomato sauce and basil  
\$18

### **Linguini con Gamberi**

Linguini pasta with jumbo shrimp and fresh marinara sauce  
\$21

### **Linguini con Vongole**

Linguini pasta with fresh clams, white wine and herbs (white or red)  
\$18

### **Linguini con Calamari e Scungilli Fra Diavolo**

Linguini pasta with calamari and scungilli with spicy marinara sauce  
\$18

### **Gnocchi alla Gennaro**

House made potato dumplings with shrimp, asparagus and scallops in light tomato cream sauce  
\$21

**Gnocchi alla Caprese**

House made potato dumplings with fresh tomato and basil sauce topped with imported  
bufala mozzarella  
\$18

**Fusilli ala Primavera**

Fusilli pasta with seasonal vegetables tossed in extra virgin olive oil and garlic  
\$18

**Rigatoni alla Bolognese**

Rigatoni pasta with house made Bolognese sauce  
\$17

**Orecchiette alla Casertana**

Orecchiette pasta with shrimp, scallops, sundried tomatoes, baby arugula in roasted garlic  
sauce  
\$21

**Lasagna Napoletana**

Neapolitan style lasagna  
\$18

**Penne ala Vodka**

Fenne pasta with prisciutto and vodka sauce  
\$17

**Pesce (Seafood)**

**Gamberi al Piacere**

Jumbo gulf white shrimp any style (Fracese Fra-Diavolo, Scampi or Oreganati)  
\$25

**Gamberi Farciti**

Jumbo gulf white shrimp stuffed with crabmeat and scallops served with shiled spinached  
\$25

**Pescespada alla Livornese**

Center cut swordfish steak, pan seared with olives, capers, anchovies light tomato sauce  
\$25

**Salmone alla Senape**

Center cut wild salmon with champagne Dijon mustard sauce  
\$25

**Zuppa di Pesce**

Lobster tail, shrimp, scallops, salmon, clams, mussels, clalmari and scungilli with fresh tomato garlic and basil sauce over linguini pasta  
\$34

**Carni (Meats)**

**Vitello al Piacere**

Mil fed veal any style (Parmigiana, Piccota, Francese, Saltimbocca and Marsalla)  
\$21

**Modino alla Salvia**

18oz Milk fed veal chop with fresh sage white wine sauce  
\$30

**Bidtecca di Vitello alla Parma**

Pan seared 16oz veal sirloin steak wrapped with Prosciuto di Parma and fresh sage white wine sauce  
\$30

**Vitello Capricciosa**

Veal cutlet breaded and pan fried with arugula, endive and radicchio salad with lemon vinaigrette  
\$24

**Entrecota alla Boscaiola**

Center cut NYstrip steak with wild moushrooms and red wine sauce  
\$26

**Lombata di Maiale Giambotta**

Center cut Berkshire pork chop with peppers, pearl onions, mushrooms, cherry vinegar peppers and potates, balsamic vinegar reduction  
\$24

**Pollo (Chicken)**

**Pollo al Piacere**

Free range murray chicken breast cooked any style (Francese, Marsala, and Scarpariello)  
\$19

**Petto di Pollo Farcito**

Murray free range chicken breast filled with parma prosciutto, mushrooms, fontina cheese, fresh sage baked with Madeira wine sauce

\$21

**Pollo alla Caprese**

Murray free range chicken breast panko crusted pan fried and baked topped with baby arugula chopped fresh tomatoes red onions, garlic olive oil fresh basil and imported bufala mozzarella

\$21

**Pollo alla Sorrentina**

Murray free range chicken breast with prosciutto eggplant, and mozzarella cheese with sherry sauce

\$21

**Specialita della Casa**

**Melanzane alla Parmigiana**

Layered sliced Italian eggplant with fresh tomato sauce baked with mozzarella cheese

\$15

**Involtini di Melanzane**

Egg battered eggplant filled with ricotta, mozzarella cheese and baked with fresh tomato sauce and pecorino cheese

\$17

**Contorni (Sides)**

**Italian French Fries**

House made French fries with garlic and Parmigianino cheese

\$7

**Broccoli Rabe**

Broccoli rabe braised with fresh garlic and extra virgin olive oil

\$8

**Asparagi alla Parmigiana**

Jumbo asparagus baked with Parmigianino Reggiano cheese

\$8

**Funghi Trifolati**

Sauteed Mushrooms

\$7

## **Zuppe (soupe)**

Pasta e Fagioli  
Bean and pasta soup  
\$7

## **Minestrone**

Italian vegetable soup  
\$7

## **Pizze Gourmet**

Sizes: Individual, "Small and Large only to go"

### ***Margherita***

Fresh mozzarella, tomato, garlic & fresh basil

### ***Milanese***

Roasted garlic, fresh mozzarella, arugola, duck prosciutto and truffle oil

### ***Quattro Stagioni***

artichokes, prosciutto, black olives

### ***Capricciosa***

baked with prosciutto, fresh mozzarella topped w/baby greens salad

### ***Campagna***

broccoli rabe, sun dried tomato, garlic & mozzarella

### ***Ortolana***

grilled pepper, tomato, garlic & mozzarella

### ***Roscignola***

fresh tomato, basil, mozzarella, roasted pepp.& eggplant, no sauce

### ***Messicana***

chicken, hot peppers, onion, mozzarella, w/marinara sauce

**"regular cheese pizza and all other toppings available"**