

ISABELLA RESTAURANT (LUNCH)

Pizze Gourmet

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

Margherita

Fresh mozzarella, tomato, garlic & fresh basil
\$14

Milanese

Roasted garlic, fresh mozzarella, arugola, duck prosciutto and truffle oil
\$14

Quattro Stagioni

artichokes, prosciutto, black olives
\$14

Capricciosa

baked with prosciutto, fresh mozzarella topped w/baby greens salad
\$14

Campagna

broccoli rabe, sun dried tomato, garlic & mozzarella
\$15

Ortolana

grilled pepper, tomato, garlic & mozzarella
\$14

Roscignola

fresh tomato, basil, mozzarella, roasted pepp.& eggplant, no sauce
\$14

Messicana

chicken, hot peppers, onion, mozzarella, w/marinara sauce
\$14

"regular cheese pizza and all other toppings available"

Antipasti (Appetizers)

Calamari Fritti

Fresh domestic squid golden fried, served with spicy tomato sauce and lemon
\$10.00

Zuppa del Marinaio

P.E.I mussels, littleneck clams, calamari and scungilli, poached with fresh tomato, basil and garlic with toasted Tuscan bread
\$12.00

Vongole Oreganate

Baked clams oreganate
\$11.00

Mozzarella Caprese

Fresh imported bufala mozzarella with beefsteak tomatoes, roasted peppers, fresh basil and extra virgin olive oil
\$14.00

Insalate (Salads)

Insalata della Casa

Tender mixed baby greens with white balsamic vinaigrette
\$7.00

Insalata di Arugola e Caprino

Baby arugola, pine nuts, raisins, Sicilian goat cheese and white balsamic vinaigrette
\$8.00

Insalata Giulio Cesare

Classic Caesar salad with garlic croutons and shaved Parmigiano Reggiano cheese
\$8.00

Insalata tre Colore

Belgian endive, radicchio Trevisano, baby arugola with olive oil and fresh lemon dressing
\$7.00

Zuppe (Soups)

Minestrone

Italian vegetable soup
\$5.00

Pasta e Fagioli

Bean and pasta soup
\$5.00

Farinacei (Pasta)

Gnocchi alla Caprese

Housemade potato dumplings with fresh tomato and basil sauce topped with imported
bufala mozzarella
\$13.00

Lasagna Napoletana

Neapolitan style lasagna
\$12.00

Manicotti Quattro Formaggi

fresh pasta rolled with four cheeses baked with tomato and mozzarella cheese
\$11.00

Linguini con Vongole

Linguini pasta wth fresh clams, white wine and herbs (white or red)
\$15.00

Rigatoni alla Bolognese

Rigatoni pasta with housemade Bolognese sauce
\$12.00

Primi (Entrées)

Vitello al Piacere

Milk fed veal any style (Parmigiana, Piccata, Francese, Saltimbocca and Marsala)
\$18.00

Gamberi al Piacere

Jumbo gulf white shrimp any style (Francese, Fra-Diavolo, Scampi or Oreganati)
\$18.00

Pollo al Piacere

Free range murray chicken breast cooked any style (Francese, Marsala, and Scarpariello)
\$12.00

Panini

Italiano

Mortadella, prosciutto, Capicola, provolone cheese and roasted peppers

Caprese

Prosciutto, tomatoes and fresh mozzarella with basil, extra virgin olive oil and balsamic vinegar

Napoletano

Eggplant or chicken Parmigianino

Verdura

Grilled portabella mushroom, zucchini, yellow squash and eggplant with garlic balsamic vinaigrette

Panini served with house made potato chips and baby greens \$ 10.00