

Isabella's



APPETIZERS / SALADS

<i>Mozzarella alla Caprese</i>	10
<i>Fresh Buffalo's Mozzarella, Yellow Tomatoes, Basil & Extra Virgin Olive Oil</i>	
<i>Insalata alla Cesare</i>	6
<i>Hearts of Romaine Lettuce with Tomato Basil Croutons tossed in our own Cesar Dressing with Shaved Parmesan Cheese</i>	
<i>Add Chicken \$5 Add Shrimp \$6 Add Salmon \$6</i>	
<i>Polenta Crab Cake</i>	10
<i>Crab Cakes served with Lobster Aioli and Mixed Greens</i>	
<i>Gamberi con Spinachi</i>	10
<i>Sautéed Shrimp wrapped in Italian Smoked Cured Bacon served with Spinach and a Lemoncello Dressing</i>	
<i>Insalata Mista di Campo</i>	5
<i>House Salad with a Mixture of Mesclun Greens, Roma Tomatoes with Balsamic Vinaigrette</i>	
<i>Antipasto Toscano</i>	9
<i>Prosciutto di Parma, Salami Soppressata, Pecorino, Olives & Marinated Mushrooms</i>	
<i>Bruschetta</i>	6
<i>Grilled Bread with Oven Dried Tomatoes, Goat Cheese</i>	
<i>Calamari e Fritti</i>	8
<i>Crispy Calamari served with Lemon & a Spicy Tomato Sauce</i>	
<i>Arugula Salad</i>	6
<i>Arugula, Tomatoes, Gouda Cheese with a Pancetta Red Wine Vinaigrette</i>	
<i>Grilled Sirloin Salad</i>	12
<i>Grilled Marinated Sirloin with Cherry Tomatoes, Red Onions, Asparagus & Gouda Cheese, served over mixed Field Greens with a Balsamic Vinaigrette</i>	

PIZZA

Prosciutto	11
<i>Sun Dried Tomatoes, Prosciutto, Buffalo Mozzarella, Baby Arugula</i>	
Bianca	9
<i>Gorgonzola, Goat Cheese, Provolone, Parmigiano-Reggiano with Sweet Onion Confit</i>	
Margherita	9
<i>Tomato, Fresh Mozzarella and Basil</i>	
Pollo	10
<i>Chicken, Sautéed with Mushrooms & White Wine- Gorgonzola Cream Sauce</i>	
Salsiccia	11
<i>Sweet Sausage and Roasted Bell Pepper, Balsamic Coated Onions & Chili Rosemary Oil</i>	
Pepperoni	12
<i>Pepperoni Pizza with Mozzarella & Provolone Cheese</i>	

PASTA

Spaghettoni alla Pomodoro	8
<i>Spaghettoni Pasta with a Traditional Tomato Sauce, drizzled with extra Virgin Olive Oil</i>	
Penne Pasta con Pollo	10
<i>Artichokes, Zucchini, Sundried Tomatoes in a light Basil Broth topped with Pesto and Parmesan</i>	
Gamberi con Aurora	10
<i>Sauteed Shrimp served with Tagliatelle in an Aurora Sauce</i>	
Penne alla Primavera	8
<i>Penne Pasta in a Sauce of Peppers, Zucchini, Squash, & Asparagus</i>	
Bolognese con Pappardelle	8
<i>A Traditional Sauce of Ground Beef, Veal, & Pork served with Pappardelle Pasta</i>	
Gnocchi con Quattro Formaggio	8
<i>Home made Gnocchi finished with Four Cheeses</i>	

ENTREES

<i>Fileto di Trota</i>	14
<i>Herbed Trout served with Salmoriglio Sauce and Roasted Potatoes</i>	
<i>Salmone al Vapore</i>	14
<i>Fennel Crusted Atlantic Salmon served with Arugula and Tomato Salad & Basil Vinaigrette</i>	
<i>Pollo Arrosto</i>	12
<i>Herb Roasted Chicken Breast, Cipollini Onion, Haricot Vert, Grilled Polenta, with a Marsala Sauce</i>	
<i>Pollo con Parmesan</i>	12
<i>Parmesean and Herb Crusted Chicken Breast topped with Mozzarella and Pomodoro served with Linguini and a Basil Pesto Cream</i>	
<i>Tagliata Toscano</i>	18
<i>Sliced Marinated Beef served with Spinach & Portobello Mushrooms</i>	

SANDWICHES

<i>Chicken with Pesto Sandwich</i>	8
<i>Grilled Chicken with Mozzarella, Provolone & Arugula, Roma Tomatoes topped with a Basil Pesto Mayonnaise, on Toasted Focaccia Bread</i>	
<i>Italian Mufalata Sandwich</i>	8
<i>Salami Soppresata, Mortadella, Capocollo Ham with Provolone Cheese, Topped with an Olive Tapanade on Toasted Focaccia Bread</i>	
<i>Grilled Vegetable Sandwich</i>	7
<i>Grilled Squash, Zucchini, Roasted Peppers topped with Mozzarella Cheese. Roma Tomatoes, Basil Pesto Mayonnaise on Toasted Focaccia Bread</i>	

DESSERTS

Tirami su

A Rich Dessert made of Lady Fingers, dipped in Espresso with layers of Mascarpone Cream

Budina al Carmello

A delicate Custard with Caramel. Served Chocolate or Vanilla with Seasonal Berries

Italian Style Cheese Cake

On a toasted Pistachio Crust served with Seasonal Berries

Torta di Mele

An Apple Torte in a “Pasta Frolla” Crust filled with Pastry Crème & a hint of Rosemary

Pistacchio Semi Freddo

A Semi Frozen Dessert made from Custard with Pistachios