

# ISOBELS RESTAURANT



# DINNER MENU

## TO SHARE

### PANE CON INTINGOLI | \$28.00

today's specialty bread, freshly baked, served with garlic butter, homemade dips and olive oil.

### ANTIPASTO | \$34.00

traditional Italian dry-cured meats of the day served with crostini, olives, pickled vegetables please ask your host for our daily specialties.

## CLASSIC KIWI MEALS

### RIBEYE STEAK | \$39

Prime 300g ribeye steak, cooked medium and served with a choice of garlic butter, red wine jus or creamy mushroom sauce

### PORK BELLY PORCHETTA | \$32

Slow roasted pork belly, spiced with fennel, lemon, garlic, touch of chili, a specialty from Rome.

### FISH AND CHIPS | \$32

The classic family summer dish! Beer battered Red cod, coleslaw, chips and condiments

### CAJUN CHICKEN SALAD | \$28

Tasty spiced up chicken goujons, tossed in a medley of fresh mesclun salad, dressed in EVO oil and served with homemade bruschetta bread.

### LAMB SHANK | \$35

Three and a half hours slow braised lamb shank, served with a choice of roasting lamb jus or a Sicilian glaze made with mint, almond and pecorino

### FISH OF THE DAY | MP

What have the chefs designed for you today? Please ask your Host

## SIDES & SALADS

GARDEN SALAD \$14

GREEK SALAD \$18

SEASONAL VEGES \$15

FRIES \$15

## PIZZA

### MARGHERITA (V) | \$26.00

with mozzarella, parmigiano, marlborough sea salt, napoletana & extra virgin olive oil, topped with bocconcini cheese

### SALSICCIA | \$26.00

this is the region our chef comes from, renowned for its comfort food. we make our own emilian-style pork and fennel sausage which tops this pizza with napoletana, mozzarella, oregano and manuka smoked bacon.

### GAMBERI | \$29.00

Napoletana, mozzarella, prawns, ricotta and Tarragon

## PASTA

*can be served entree or main size*

### RAGU DEL GIORNO | \$19/\$31

our daily ragu of meat braised in a rich red wine and tomato sauce.

### DELLA MAMMA (V) | \$19/\$31

fresh pasta tossed in a vegetarian delight with today's vegetables, pesto, white wine glaze

## DESSERTS \$17

### SORBETTO DI LIMONE

Lemon sorbet, served with fresh seasonal fruits and a glass of Italian Limoncello

### PANNACOTTA AL MIELE DI TIMO

Gently set cream with South Island Thyme honey and berry compote, toasted almond crumble

### TIRAMISU

a classic dessert of espresso, amaretto, savoiardi & mascarpone.

### GELATO SELECTION

our selection of house-made gelato, inspired by the artisans of Naples, see specials for today's selection.

### AFFOGATO

vanilla icecream with:

a hot espresso | \$12.00

a hot espresso and liquor from our selection | \$18.00