

ISOBELS RESTAURANT

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.

FRITTO MISTO BASKET | \$32.00

a very popular street food of fried fresh seafood with lemon wedges, often shared between couples along the seafront in Naples.

MAINS

AGNELLO ALLA GRIGLIA | \$42.00

grilled merino lamb rump, completed with Sicilian flavours made with mint, almonds, pecorino and lemon zest.

BISTECCA DI FILETTO | \$48.00

200g export quality beef eye fillet served medium rare, either with red wine jus or garlic butter.

POLLO AL PESTO | \$38.00

chicken breast sauteed with manuka smoked bacon, and mushrooms flamed in Brandy and completed with a Genovese basil pesto velouté.

Served with seasonal vegetables & roasted potatoes.

PASTA

AL RAGU' | \$31.00

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

VEGETARIANA | \$28.00

our vegetarian pasta of the day, please ask your host

our pasta dishes are topped up with imported Italian parmesan. extra parmesan cheese is \$5.

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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.

VALTELLINA | \$28.00

we top the pizza with our own cured angus beef bresaola, napoletana, mozzarella & fresh parmigiano shavings.

Please Note: We do not do half and half pizza or ingredient substitutions; additional toppings will incur an extra charge.

DOLCI

SORBETTO DI LIMONE | \$17.00

historically lemon sorbet was made by mixing the snow of mt etna with lemon juice; a testament to the lengths taken to produce delicacies. we serve ours with seasonal fruits and a splash of limoncello.

PANNACOTTA AL MIELE | \$17.00

gently set cream with honey and vanilla bean.

TIRAMISU | \$17.00

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

GELATO SELECTION | \$17.00

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

FORMAGGI

a selection of traditional italian cheeses served with quince paste, spiced nuts, crackers and fruit.

one cheese | \$14.00

two cheeses | \$20.00

three cheeses | \$26.00