

POWERED BY SUPER SCONTO

# ISCHIA



RISTORANTE



# ANTIPASTI

## Roasted Carciofi (Artichoke)

Whole roasted artichokes done in the pizza oven, black olive and orange dressing, carpaccio of lardo

Origin: Jewish community of Rome

130

## Carpaccio di Manzo

Seared beef fillet, parmesan, celery, rocket and truffle oil

Origin: Venice 1950's

130

## Melanzane alla Parmigiana

The classic dish of brinjals, tomato, fior di latte and parmesan

Origin: Sicily

110

## Calamari Grigliata

Calamari grilled with aromatic herbs, spicy sausage, olives and bruschetta

140

## Antipasti Misti

A selection of Italian cured meats and vegetables with fresh bread

Origin: Ancient Rome Meaning: Before a meal

130

*THE DIFFICULTY IN COOKING ITALIAN FOOD, IS IT SIMPLICITY*





# PASTA

## Gnocchi con Panna e Formaggi Blu

Home-made potato dumplings in a blue cheese cream sauce

Origin: Ancient Rome - Known as: First Course - Meaning: Knot

160

## Ravioli Di Carne

Homemade meat ravioli, brown butter and sage

Origin: Venice 14th Century

170

## Spaghetti Puttanesca

Tomato, capers, olives, chilli, garlic, anchovy (optional)

Origin: Naples

140

## Tagliolini con Gamberi

Prawn bisque, a hint of brandy, tomato and cream

Origin: Piedmont

170

## Penne con Melanzane e Fior di Latte

Brinjal and fior di latte cheese

Origin: Genoa – patent for diagonal cutting machine – meaning Pen

130

## Tagliatelle con Carciofi (artichokes)

Long flat ribbon pasta, olive oil, chilli tomato

Origin: Emilia Romagna & Marche

160

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# PIZZE

## TRUE NEAPOLITAN STYLE

Ask for this whole, fold it into quarters and eat like a true Neapolitan

### Margherita

Tomato, fior di latte, parmesan, olive oil, basil  
Origin: Naples 1889, Italian Flag Colours

150

### Marinara

Tomato, garlic, oregano, olive oil  
Origin: Naples 1700, Staple food of Fishermen

140

## CONTEMPORARY

### Diavolo

Roast peppers, tomato, blue cheese, spicy salami, chilli, olives  
Origin: Campagna – Known As: Devil's Pizza

170

### Prosciutto

Gran Padano cream, parma ham, rocket, balsamic glaze  
Origin: Parma/Friuli – Known as: Dry cured ham

190

### Campagnolo

Homemade tomato sauce, fior di latte, roast mushrooms, brinjals, zucchini, artichokes

160

### Caramalised Onion

Pizza with parmesan cream, caramalised onion, pancetta, grated pecorino, olive oil and basil

200

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# PIATTI PRINCIPALI

## Baby Chicken

Baby chicken, roasted in the pizza oven, pancetta, white wine & gremolata

248

## Scallopine di Manzo Limone

Pan fried beef scallops, butter, white wine, lemon

230

## Tagliata di Manzo

Char grilled sirloin of beef, aromatic salsa verde

245

## Trota Salmonata

Grilled salmon trout with an elegant basil cream sauce

235

## Bistecca Fiorentina (1.2kg)

The quintessential Italian cut of beef, char grilled rare/medium rare  
(Please pre-book if possible or allow for 40 mins preparation time)

Choose 3 side dishes

Origin: Florence 16<sup>th</sup> century – Tuscan Cows

(3-4 pax) 780

## Contorni/Sides

### 55 per portion

Lemon and chilli roast potato

Brown butter and sage potato puree

Grilled Melanzane. olive oil

Pesto potato puree

Cauliflower fried, with fennel

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# DOLCE

## Tiramisu

A contemporary take on a classic, prepared at your table

Origin: Treviso 1800 - Meaning: Pick up me up

90

## Torta D'Ischia

Dark chocolate and almond cake with Mascarpone

Origin: Island of Capri

100

## Gelati E Sorbetti

A selection of homemade gelati and sorbetti

40 p/scoop

*Ask your waiter for today's flavours*

## Pannacotta al Limone

Lemon pannacotta, pineapple carpaccio, mint

Origin: Piedmont 1960's

90

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