CASA ISOLA
OSTERIA
Est. 2021 by Jose Mendin

ANTIPASTI

HOUSEMADE FOCACCIA $9
calabrian & local honey butter

TUNA CRUDO $18
parmesan leche de tigre, caper pesto, crispy parmesan

WAGYU CARPACCIO "MILANESA" $23
yuzu soy truffle, cherry tomatoes, pan rallao

TRUFFLE BURRATA $50
yuzu black truffle soy, fresh black truffles, truffle honey country toast

PORK RIBS ALLA KOREANA $18
pickled cauliflower and salsa verde

MEATBALL DUMPLINGS $18
tomato vin, shiso pesto, calabrian chili crisp

OCTOPUS A LA PLANXA $21
piquillo pil pil, roasted pepper gremolata, pickled teardrops

PRIMI

PASTAS & NOODLES

GNOCCHI DI PATATEI $25
kimchee bolognese, beef ragu, shiso ricotta

UDON CARBONARA $23
pork belly, pancetta, pecorino, poached egg

BUCATINI AMATRICIANA $24
guanciale, tomato, gochujang

CORN GYOZA "AGNOLOTTI" $20
beef soy broth, parmesan foam

ITALIAN "RAMEN" $25
minestrone broth, meatball, porchetta, tomato, basil

CRAB SPAGHETTINI $25
crab harissa butter, roasted tomato, horseradish

LOBSTER PAPPARDELLE $36
red cury, kaffir lime, tomatoes, peanuts, calabrian chilli butter.

SECONDI

MOFONGO ALLA VONGOLE $25
green plantains, Florida clams, pork belly, parsley, garlic

BRANZINO ALLA PLANXA $42
little neck clams, white wine, parsley, baby tomatoes

SHORT RIB $36
risotto, porcini, dry shitake

MILANESA AL TARTUFO $45
slow poached egg, truffle compote, parmesan - tableside

BISTECCA ISOLA $80
18oz bone in ribeye, radicchio, pear, gorgonzola salad, potato espuma

ISOLA CLASSICS

TALEGGIO ARANCINI $15
arborio rice, pecorino, mozzarella, pomodoro

CALAMARI FRITTI $23
spicy vodka, calabrian chilis,tomato, basil alioli, crispy garlic, lemon

BURRATA PANZANELLA $24
heirloom tomatoes, roasted peppers, olives agridolce, rustic bread

ISOLA CAESAR SALAD $14
little gem salad, parmesan, white anchovies

MEATBALLS $21
pomodoro, house ricotta, basil, pecorino

CHOPPED SALAD $16
iceberg lettuce, house dressing, white balsamic, heirloom cherry tomatoes

SPICY RIGATONI ALLA VODKA $31
mezze maniche, calabrian chiles, vodka sauce

PAPPARDELLE ALLA BOLOGNESE $35
braised wagyu beef, pomodoro, aged pecorino

BUCATINI ALLA TARTUFO $36
pecorino, truffle cream

RAVIOLI BIANCONERI $20
shortrib, taleggio cheese, truffle, balsamic jus

LINGUINI VONGOLE $28
little neck clams, baby heirloom tomato, parsley, garlic

CASARECCE PASTA $24
basil pesto, tomato sauce / add burratina

CHICKEN MARSALA $32
chicken, wild mushroom, marsala jus

CHICKEN PARMIGIANA $32
chicken, pomodoro, mozzarella, basil

EGGPLANT PARMIGIANA $26
parmesan, pecorino, pomodoro, mozzarella, fresh basil

CONTORNI

ITALIAN BRAVAS $12
POLENTA, MARSALA JUS $10
BOK CHOI CAESAR $12

Consuming raw or undercooked meats, poultry, seafood, shellf ish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For your convenience, a 20% gratuity will be added to your check for parties of 6 or more. Sales tax not included.

REDS

ETCETERA CABERNET SAUVIGNON — $16 / $64
2020, sonoma county. USA

TRAMBUSTI GONFALONE CHIANTI — $15 / $62
2022, Tuscany, Italy

ALAIN JAUME LES BEC FINS, GRENACHE SYRAH — $21 / $82
2020, Côtes Du Rhône, France

EMILIO MORO FINCA RESALSO, TEMPRANILLO — $16 / $64
2021, Ribera del Duero, Spain

LA CLOSERIE DES LYS PINOT NOIR — $16 / $64
2021, Pays D'oc , France

CHATEAU HAUT LA PEREYRE MERLOT, CABERNET SAUVIGNON — $68
2019, Bourdeaux Superior, France

TEXTBOOK PASO ROBLES CABERNET SAUVIGNON — $72
2021, Central Coast California, Usa

MARQUÉS DE RISCAL RIOJA — $76
2019, Rioja Alavesa, Spain

BENNET VALLEY GELLARS PINOT NOIR — $82
2020, Somona County, Usa

PAPAGIANNAKOS CABERNET SAUVIGNON — $68
2018,Attica, Greece

TORNATORE NERELLO MASCALESE — $95
2019, Etna Roso, Italy

TENIMENTI AGLIANICO — $95
2015, Taurasi, Italy

MATAQUEMADA PARCELAS SINGULARES — $82
2020, Garnacha, Calatayud Spain

DEHESA DE LOS CANÓNIGOS TEMPRANILLO — $96
2020, Ribera del Duero, Spain

CHATEAU PETIT VAL MERLOT & CABERNET — $99
2016, Saint Emiliom, France

BENNATI AMARONE DELLA VAPOLICELLA — $110
2017,Valpolicella, Italy

ZEBRAS VALLE I CIPRESSI, SANGIOVESE. BRUNELLO DI MONTALCINO — $149
2019, Montalcino, Italy

MARQUES RISCAL GRAN RESERVA TEMPRANILLO, GARCIANO Y MANZUELO — $160
2017, Rioja, Spain

AUTINBEJ BARBARESCO, NEBBIOLO — $144
2019, Alba, Italy

MALLEOLUS DE VALDERRAMIRO TEMPRANILLO — $240
2019, Ribera del Duero, Spain

WHITES

ETCETERA CHARDONNAY — $16 / $64
2021, sonoma County USA

POEMETTO PINOT GRIGIO — $16 / $70
2022, Friuli Venezia-Giulia, Italy

MARQUÉS DE RISCAL SAUVIGNON BLANC — $16 / $70
2021, Rueda, Spain

BICO DA RAN ALBARIÑO — $17 / $68
2022, Rías Baixas, Spain

MYLONAS WINERY ASSYRTIKO — $62
2021, Attica, Greece

EL ZARZAL DE EMILIO MORO GODELLO — $72
2020, Bierzo, Spain

VESEVO FALANGHINA — $72
2020, beneventano, Italy

TORNATORE CARRICANTE — $76
2021, Etna Bianco, Sicily, Italy

CHAPIRETE VERDEJO — $76
2019 Rueda, Spain

BENNETT VALLEY GELLARS CHARDONNAY — $76
2022, Sonoma County, USA

PIEROPAN GARGANERA, TREBIANNO DI SOAVE — $86
2021, Venneto, Italy

DOMAINE DES RABICHATTES, LES CHANTS DE GRI, 100% SAUVIGNON — $86
2022, Pouilly Fumé, France

MALVIRA ROERO ARNEIS — $89
2020, Piedmont, Italy

SWEET & ROSE

VERANDA BY CHEF JOSE MENDIN — $15 / $59
Pays D'oc, France

IL ROSE DI CASANOVA TOSCANA — $80
Provence, France

RECIOTO DELLA VALPOLICELLA — $100
2019, Valpolicella Italy

SPARKLING

LA MARCA PROSECCO GLERA — $14 / $56
Veneto, Italy

LA MARCA ROSE — $14 / $56
Veneto, Italy

CHAMPAGNE

PHILIPPE GONET BLANC DE BLANCS 100% CHARDONNAY — $94

PHILIPPE GONET ROSE PINOT NOIR, PINOT MEUNIER Y CHARDONNAY — $110

FAMIGLIA BELLINIS

CLASSIC — $14
Prosecco & passion fruit

ROSSINI — $14
Prosecco & strawberry

FAMIGLIA AMARO

AMERICANO — $14
Vermouth cocchi di torino, campari & soda water

NEGRONI SBAGLIATO — $14
Vermouth cocchi di torino

FAMIGLIA SPRITZ

ITALIAN SPRITZ — $14
Prosecco & club soda

GINGER SPRITZ — $14
Lillet, prosecco & ginger beer

LIGHT LAGER

PERONI — $8
characterised by a fine and sticky head, with a clear appearance and straw-like colour.

CULTURE PREMIUM LAGER — $8
Miami's premium lager, Award winning premium lager beer, Great taste, light and fruty flavor.

ASAHI SUPER DRY JAPANESE STYLE — $8
Crisp, light and dry finish

PERONI 0.0% — $8
is a crisp, fast-finishing non-alcoholic beer with subtle hoppy, floral and citrus aromas, followed by a fruity aroma. Light-bodied, it is characterized by a fine and delicate bitterness.

IPA — $12

VERTIGA GOOD LOOK
Good Luck is a top fermented IPA style craft beer. A careful selection of the hops bring lovely tropical fruit notes to the aroma

SAKE

SUIGEI DRUNKEN WHALE JUMAI — $85
a reserved aroma, gentle rice notes, perfect acidity and elegant finish

KIKUSUI "PERFECT SNOW" NIGORI — $35
Floral, full body, a crisp and dynamic sweetness

RIHAKU " WANDERING POET" JGINGO — $64
Notes of banana and ripe honeydew with a clean, crisp acidity that highlights a light-to-medium body

Consuming raw or undercooked meats, poultry, seafood, shellf ish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For your convenience, a 20% gratuity will be added to your check for parties of 6 or more. Sales tax not included.

CASA ISOLA
OSTERIA
Est. 2021 by Jose Mendin

PASTA TUESDAYS

Chef Mendin's selection of pasta for $14

SPICY RIGATONI ALLA VODKA
mezze maniche, calabrian chiles, vodka sauce

LINGUINI AGLIO E OLIO
roasted garlic, olive oil, parley

CASARECCE AL PESTO
basil pesto, tomato sauce

RAVIOLI BIACONERI
short rib, taleggio cheese, truffle, balsamic jus

BUCATINI AMATRICIANA
guanciale, tomato, gochujang

PAPPARDELLE BOLOGNESE
braised wagyu beef, pomodoro, aged pecorino

BUCATINI AL TARTUFO
pecorino, truffle cream

CRAB SPAGHETTINI
crab harissa butter, roasted tomato, horseradish

Pasta dishes for $14 are 4oz. Cannot be combined with any other discount.

CASA ISOLA
PIZZERIA
Est. 2023 by Jose Menolin

Chef´s signature $12 bites

HAPPY HOUR

Tuesday to Thursday 5 TO 7PM

TALEGGIO ARANCINI
arborio rice, pecorino, mozzarella, pomodoro

SPICY RIGATONI ALLA VODKA
mezze maniche, calabrian chiles, vodka sauce

SPAGHETTI AGLIO E OLIO
toasted garlic, olive oil, parsley

MEATBALL DUMPLINGS x4
tomato vin, shiso pesto, calabrian chili crisp

MEATBALL SLIDERS
fresh mozarella, pepperoncino

PIZZETA MORTADELLA
pistachio, ricotta, balsámico

HALF OFF ALL COCKTAILS, BEERS & WINE BY THE GLASS