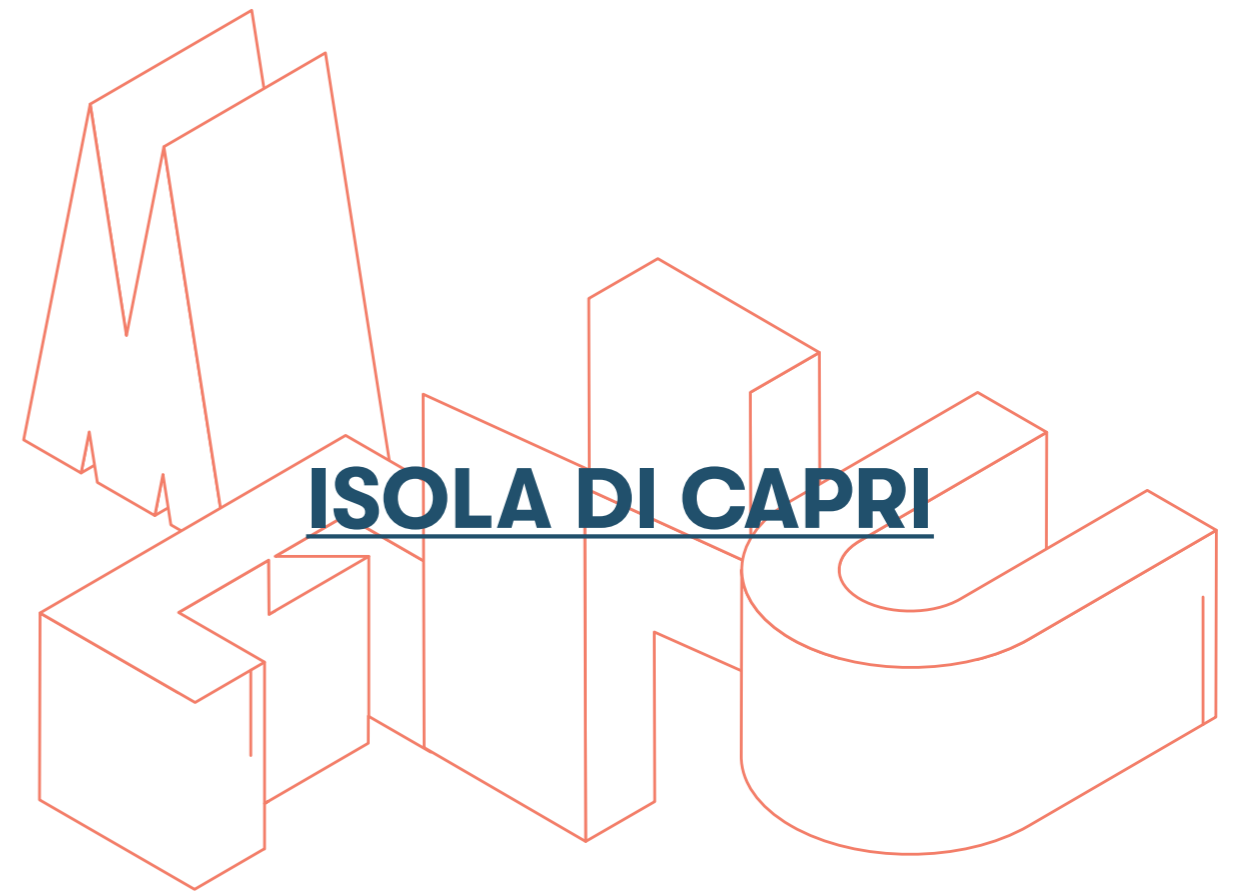


EST. 1972



COWES • PHILLIP ISLAND

## ANTIPIASTI

Small things  
to share.

<b>Lobster Toast</b> Lobster, fennel, bisque mayonnaise & tomato brioche	<b>12 ea</b>
<b>Sardine Crostino</b> House marinated sardines, truffle butter & hazelnuts	<b>8 ea</b>
<b>Arancini cacio e pepe (2)</b> Pecorino cheese sauce	<b>14</b>
<b>Gnocco Fritto</b> Wagyu bresaola, parmigiano reggiano & aged balsamic	<b>12 ea</b>
<b>Calamari Fritti</b> Fried calamari dusted in semolina & tartare sauce	<b>22</b>
<b>Zucchini Fritti</b> Tempura zucchini, sun dried tomato & pistacchio mousse, chilli tomato jam & vegan mint mayonnaise	<b>19</b>
<b>Gamberi Grigliati</b> Grilled king prawns, cauliflower cream & garlic chips	<b>25</b>
<b>Prosciutto di Parma &amp; Buffalo Mozzarella</b>	<b>28</b>
<b>Garlic Bread</b>	<b>9</b>
<b>Bruschetta</b>	<b>13</b>
<b>Eddies Focaccia</b> Garlic, olive oil, sea salt, mozzarella, chilli & anchovies	<b>20</b>
<b>Garlic Focaccia</b> Garlic, olive oil, sea salt & mozzarella	<b>20</b>

## OYSTERS

<b>Natural</b> with Shallot & chilli vinaigrette	<b>½ doz 27</b>	<b>1 doz 54</b>
<b>Kilpatrick</b> with bacon & worcestershire sauce	<b>½ doz 30</b>	<b>1 doz 60</b>

%15 surcharge on public holidays  
no split bills

## DOLCE

<b>Tiramisu al Limoncello</b>	<b>14</b>
<b>Warm chocolate fondant</b> Vanilla gelato & chocolate crumble	<b>18</b>
<b>Mela d'inverno</b> Poached apple, creme fraiche cremoso, apple puree, short bread & caramel sauce	<b>16</b>
<b>Isola Homemade Gelato</b> 3 scoops	<b>15</b>

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## MAINS

<b>Gippsland Rib Eye 450g</b> garlic & herb butter	<b>59</b>
<b>Chicken Parmigiana</b> Crumbed chicken breast with napoli sauce, mozzarella, chips & salad	<b>32</b>
<b>Pesce Spada alla Messinese</b> Pan fried swordfish involtini, pine nuts, raisins, sun dried tomatoes, capers, olives, celery & lemon	<b>45</b>
<b>Brasato di Wagyu</b> Red wine braised wagyu beef, cabbage, roast potato & onion cream	<b>39</b>

## SALADS AND SIDES

<b>Cauliflower Steak</b> Butter bean puree, roasted cauliflower & salsa verde	<b>20</b>
<b>Insalata di Rucola</b> Rocket, olive oil, pear, aged balsamic glaze, walnuts & pecorino romano	<b>17</b>
Add chicken	+10
<b>Insalata Mista</b> Garden salad	<b>11</b>
<b>Caesar</b> Cos lettuce, croutons, parmesan, egg & caesar dressing	<b>21</b>
Add chicken	+10
<b>Crispy Hand Cut Potatoes</b> With garlic & herb salt	<b>16</b>
<b>Chips</b>	<b>12</b>

## PASTA

*all Pasta  
made fresh  
in house*

Gluten free  
spaghetti  
\$4

<b>Spaghetti Marinara</b> Calamari, mussels, prawns, scallops, garlic, chilli & tomato	<b>37</b>
<b>Tagliatelle Bolognese</b> Egg tagliatelle, beef & pork ragu	<b>28</b>
<b>Rigatoni Carbonara</b> Guanciale, pepper, free range egg yolk & pecorino romano	<b>29</b>
<b>Gnocchi</b> Braised lamb shoulder ragu, sage cream & parmesan foam	<b>35</b>
<b>Lasagne di Casa</b> Handmade pasta, béchamel & bolognese	<b>26</b>
<b>Orecchiette</b> Broccoli, garlic, chilli & pangrattato	<b>27</b>
<b>Risotto alla Milanese</b> Saffron, bone marrow, parmesan & gremolata	<b>35</b>

## KIDS

<b>Rigatoni Bolognese</b>	<b>15</b>
<b>Chicken Schnitzel &amp; Chips</b>	<b>15</b>
<b>Rigatoni Napoletana</b>	<b>15</b>
<b>Pizza</b> (margarita, tropical & meat lovers only)	<b>15</b>

## PIZZA

Gluten free base  
\$4 extra

- 1. The Buffalo** 29  
Tomato, buffalo mozzarella, prosciutto di parma & basil
- 2. Spinach** 24  
Tomato, mozzarella, spinach & parmesan
- 3. Tiger Prawn** 30  
Tomato, mozzarella, garlic, tiger prawns, cherry tomatoes & chilli
- 4. Fresca** 25  
Tomato, mozzarella, cherry tomatoes, oregano & basil
- 5. Rustica** 25  
Tomato, mozzarella, roasted potato, onion, herbs & parmesan
- 6. Pika Special** 24  
Tomato, mozzarella, olives, anchovies, capers & roasted capsicum
- 7. Montanara** 27  
Mozzarella, fontina, mushrooms & prosciutto di parma
- 8. Tropical** 24  
Tomato, mozzarella, leg ham & pineapple
- 9. Capricciosa** 25  
Tomato, mozzarella, leg ham, mushrooms, olives & anchovies

**Sorry!** • No ½ and ¼ pizzas available &  
%15 surcharge on public holidays

## PIZZA

Gluten free base  
\$4 extra

- 10. Margherita** 23  
Tomato, mozzarella & basil
- 11. Franca** 25  
Tomato, mozzarella, hot salami & roasted capsicum
- 12. Funghi** 26  
Mozzarella, seasonal mushrooms, rocket, pecorino romano & truffle oil
- 13. Isola Aussie** 25  
Mozzarella, chorizo sausage, bacon, onion & free range egg
- 14. Amatriciana** 25  
Tomato, mozzarella, bacon, onion, chilli, pecorino romano & pepper
- 15. Meat lovers Italiana** 28  
Tomato, mozzarella, leg ham, hot salami & Italian sausage
- 16. Verdura** 25  
Mozzarella, roasted seasonal vegetables & parmesan
- 17. Diavola** 27  
Mozzarella, fontina, hot salami, spicy induja sausage & jalepeno

**Careful!** • Olives may contain pips.