

Oysters	½ doz	1 doz
<u>Natural</u> with Shallot & chilli vinaigrette	28	56
<u>Kilpatrick</u> with bacon & worcestershire sauce	31	62
Antipasti		
<u>Lobster Toast</u> Lobster, fennel, bisque mayonnaise & tomato brioche		15 ea
<u>Sardine Crostino</u> House marinated sardines, truffle butter & hazelnuts		9 ea
<u>Carpaccio di Manzo</u> Raw beef eye fillet, rocket, aged balsamic, parmesan crisp, parmesan & truffle cream		26
<u>Isola Eggplant Parmigiana</u>		19
<u>Calamari Fritti</u> Fried calamari dusted in semolina & tartare sauce		23
<u>Arancino Romano</u> Italian sausage ragu, tomato, basil & mozzarella		8ea
<u>Tartare di Tonno</u> Tuna tartare, cucumber, raspberry gel, quinoa & soy ricotta mousse		27
<u>Prosciutto di Parma & Buffalo Mozzarella</u>		28
<u>Garlic Bread</u>		10
<u>Bruschetta</u>		13
<u>Eddies Focaccia</u> Garlic, olive oil, sea salt, mozzarella, chilli & anchovies		21
<u>Garlic Focaccia</u> Garlic, olive oil, sea salt & mozzarella		21

Mains

<u>Gippsland Rib Eye</u> 450g Red wine jus	62
<u>Chicken Parmigiana</u> Crumbed chicken breast with napoli sauce, mozzarella, chips & salad	33
<u>Pancia di Maialino</u> Slow cooked pork belly, roast potatoes, apple & jus	43
<u>Gamberi all Aglio</u> King prawns, crispy zucchini risotto, endive, chilli & creamy garlic sauce	45



MENU

Pasta

<u>Spaghetti Marinara</u> Calamari, mussels, prawns, scallops, garlic, chilli & tomato	38
<u>Tagliatelle Bolognese</u> Egg tagliatelle, beef & pork ragu	29
<u>Rigatoni Carbonara</u> Guanciale, pepper, free range egg yolk & pecorino romano	29
<u>Gnocchi</u> Flat head, Shark bay scallop, king prawns, calamari, mussels & spicy seafood broth	40
<u>Lasagne di Casa</u> Handmade pasta, béchamel & bolognese	27
<u>Casarecce</u> Eggplant pesto, smoked scamorza sauce, roasted cherry tomato & basil	29
<u>Risotto Amatriciana</u> Tomato, guanciale, pepper, pickled onion & pecorino	32

<u>Passatelli</u> Prosciutto di parma, mortadella, creamy Parmesan sauce & jus	35
<u>Gluten free spaghetti</u>	+4

Salads & sides

<u>Quinoa salad</u> Baby spinach, roasted carrots, almonds, pomegranate & burrata	25
<u>Insalata di Rucola</u> Rocket, olive oil, pear, aged balsamic glaze, walnuts & parmesan	17
<u>Insalata Mista</u> Garden salad	11
<u>Caesar</u> Cos lettuce, croutons, parmesan, egg & caesar dressing	21
<u>Crispy Hand Cut Potatoes</u> With garlic & herb salt	16
<u>Chips</u>	12

Kids

<u>Rigatoni Bolognese</u>	15
<u>Chicken Schnitzel & Chips</u>	15
<u>Rigatoni Napoletana</u>	15
<u>Pizza</u> (Margherita, tropical & meat lovers only)	15

Pizza

1. <u>The Buffalo</u> Tomato, buffalo mozzarella, prosciutto di parma & basil	31
2. <u>Spinach</u> Tomato, mozzarella, spinach & parmesan	24
3. <u>Tiger Prawn</u> Tomato, mozzarella, garlic, tiger prawns, cherry tomatoes & chilli	32
4. <u>Fresca 2.0</u> Mozzarella, cherry tomatoes, oregano & basil pesto	25
5. <u>Rustica</u> Tomato, mozzarella, roasted potato, onion, herbs & parmesan	25
6. <u>Pika Special</u> Tomato, mozzarella, olives, anchovies, capers & roasted capsicum	24
7. <u>Montanara</u> Mozzarella, fontina, mushrooms & prosciutto di parma	28
8. <u>Tropical</u> Tomato, mozzarella, leg ham & pineapple	24
9. <u>Capricciosa</u> Tomato, mozzarella, leg ham, mushrooms,olives & anchovies	25
10. <u>Margherita</u> Tomato, mozzarella & basil	23
11. <u>Franca</u> Tomato, mozzarella, hot salami & roasted capsicum	25
12. <u>Funghi</u> Mozzarella, seasonal mushrooms, rocket, pecorino romano & truffle oil	28
13. <u>Isola Aussie</u> Mozzarella, italian sausage, bacon, onion & free range egg	27
14. <u>Amatriciana</u> Tomato, mozzarella, bacon, onion, chilli, pecorino romano & pepper	25
15. <u>Meat lovers Italiana</u> Tomato, mozzarella, leg ham, hot salami & Italian sausage	29
16. <u>Burratella</u> Mozzarella, mortadella, burrata & crema di pistacchio	30
17. <u>Diavola</u> Mozzarella, fontina, hot salami, spicy induja sausage & jalepeno	28

Dolce

<u>Tiramisu</u> Traditional tiramisu with home made gluten free savoiardi	15
<u>Rum Baba</u> Chantilly cream	15
<u>Bigne Limone e Meringa</u> Choux pastry, lemon curd, Italian meringue & caramelised almonds	18
<u>Isola Homemade Gelato</u> 3 scoops	15

15 %	surcharge on public holidays
10%	surcharge on Sundays
1.5%	surcharge for all card payments

All pasta made fresh in house!

Add chicken +12
Add thick cut bacon +7

Gluten free base \$4 extra

SUMMER

