

• EST. 2015 •



ISOLA BELLA

**IL FORNELLO**

Bottega & Cucina

MENÙ

- V Vegan
- L Lactose-free

**INFORMATION NOTE ON ALLERGENS:** Customers are asked to inform our service personnel before ordering if they need to consume foodstuffs free from certain allergenic substances. Crosscontamination cannot be ruled out during preparation in the kitchen. Our dishes may therefore contain the following allergenic substances pursuant to Reg. UE 1169/11 (consult the specific documentation, which will be provided on requested by the service personnel).

(\*) The dishes are prepared using raw materials frozen or deep frozen at source.

(\*\*) Certain fresh products of animal origin, as well as fishery products processed raw, are subjected to flash freezing ensure quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.



**A** place far away from the frenzy, where time can be savored. The name we have chosen is a tribute to the tradition of Isola Bella, where the bistro stands today. In fact, there was once an old wood stove here that supported a copper tub full of water and chestnut husks where fishermen's nets were dyed. Quality and attention are the trademarks of Fornello, Bottega con Cucina: from the selection of raw materials to the care given to the preparation of the dishes to be enjoyed on the lovely terrace overlooking the lake. Each product is chosen for the passion that goes into the creation of unforgettable flavors: balsamic vinegars from Modena, flavored oils from Sicily and Liguria, pasta from the Marche region, fish preserves, cheeses from Ossola, craft beers. All authentic ingredients and flavors to enjoy as a snack at the counter, a proper meal at the table, or to purchase and take home as a souvenir of the trip.



FREE WI FI



## APPETIZERS

Primo sale cheese sauteed with mint, tomato and asparagus <b>V</b>	16€
Tartare of fresh Mediterranean fish <b>** L</b> <i>with basil pesto, lemon compote and powdered capers</i>	19€
Tuscan bread and tomato soup <b>V</b> <i>with a sauce of buffalo mozzarella and basil</i>	14€
Sauteed artichokes <b>V L</b> <i>with thyme, peanuts and shaved Parmigiano</i>	16€

## PASTA AND RICE

Penne with cherry tomato ragout and crispy guanciale <b>L</b>	18€
Spaghettoni with a coulis of bell pepper <b>** V L</b> <i>with a coulis of bell pepper, olive paté and shaved sweet pecorino</i>	17€
Tagliatelle <b>V</b> <i>with capulatio, basil, tomato sauce and oxheart tomato</i>	17€
Risotto in a pecorino and black pepper cream <i>with crispy pancetta</i>	17€

## MEAT AND FISH

Tartare of Piedmont beef <b>** L</b> <i>garnished with anchovies and burrata cheese</i>	26€
Crispy lamb <b>** L</b> <i>with pistachios and myrtle berries, roasted potatoes and licorice jus</i>	28€
Sea bass confit <i>with lemon leaves and crispy fresh vegetables</i>	31€
Seared filet of tuna <b>L</b> <i>with poppy seeds</i>	28€
Warm salad of cuttlefish, octopus and prawns <i>with baby vegetables and spinach</i>	23€



## DESSERTS

Chocolate custard	8€
Mango and passion fruit cheesecake	8€
Pineapple sorbet with coconut and rum	8€

## FROM THE BOTTEGA

Selection of cured meats and cheeses	19€
Marinated vegetables <b>V L</b> <i>with orange and fresh herb mayonnaise</i>	16€
Bruschetta <i>with pistachio pesto, artichokes, and olive paté</i>	16€
Anchovies, bread, and butter	18€
Carpaccio of veal <b>L</b> <i>with olive paté</i>	26€
Warm marinated trout <i>with caramelized red onions</i>	18€
Filet of rainbow trout from the lake <b>L</b> <i>smoked with orange and juniper</i>	22€

Bread and service charge	3.00€
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## SOFT DRINKS

### GALVANINA

*Genuine, fresh and organic. Here is the selection of Galvanina products for some out-of-the-ordinary soft drinks.*

Aranciata	5€
Limonata	5€
Tangerine	5€
Ginger	5€
Cedrata	5€
Gassosa	5€
Chinotto	5€
Natural cola	5€



## BEERS

### SPICED BEERS

Nora, Spice Beer	9€
Isaac, White beer	9€
Wayan, Saison	9€

### PURE MALT

Leon, Belgian Strong Dark Ale	9€
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### HOPPED BEERS

Nazionale, Blonde Ale	9€
Super Bitter, Belgian Strong Amber Ale	9€



## FROM THE WINE CELLARS

*From a selection of wine cellars that only bring excellent products to the table, here is a wine list consisting of producers who are so passionate that they offer wines with inimitable tastes and fragrances...*

### WHITE WINES

Villa Margon Trentino Chardonnay <i>Tenute Lunelli</i>	61€
Pietragrande Trentino DOC <i>Tenute Lunelli</i>	26€
Vermentino <i>Bolgheri</i>	37€
Roero Arneis <i>Prunotto</i>	24€

### SPARKLING WINES

Perlè millesimato <i>Ferrari</i>	69€
Perlè Rosè <i>Ferrari</i>	91€
Ferrari Maximum blanc de blanc <i>Ferrari</i>	58€
Moscato d'Asti <i>Prunotto</i>	28€
CREDE prosecco superiore DOCG BRUT <i>Bisol</i>	44€



## RED WINES

Carapace Montefalco Sagrantino <i>Tenute Lunelli</i>	61€
Ziggurat Montefalco Rosso DOC <i>Tenute Lunelli</i>	35€
Teuto Toscana IGP <i>Tenute Lunelli</i>	40€
Tignanello Toscana IGT <i>Antinori</i>	129€
Pian delle Vigne Brunello di Montalcino <i>Antinori</i>	80€
Marchese Antinori Chianti Classico DOCG <i>Antinori</i>	77€
Il Bruciato Bolgheri DOC <i>Bolgheri</i>	56€
Occhietti Nebbiolo d'Alba <i>Prunotto</i>	42€
Dolcetto d'Alba <i>Prunotto</i>	30€
Mompertone <i>Prunotto</i>	26€

## WINES BY THE GLASS

*ask your server for the day's selection*

starting at 9€



## OUR COFFEES

*A small coffee roasting facility that roasts the coffee in an artisan manner and packages it by hand to give intense, captivating sensations. A quick creamy espresso or a sole origin coffee to be savoured and contemplated; many different ways to enjoy the thousand faces of a drink that contains stories of perfumes and aromas from distant lands, all in a tiny bean.*

Espresso 2,5€

### MOKA

*A very Italian ritual gesture, preparing coffee with the moka pot, bringing the whole tradition to the table*

Organic blend 11€

*From the coffees that comprise it, cultivated using exclusively organic methods, to the workmanship and bagging, with all the love, care and respect that only a hand crafting activity can guarantee*

Guatemala 11€

*With flavours of cocoa and dried fruit (figs, plums, dates), skilfully blended with tea, liquorice and tobacco spiced coffees*

India 11€

*A spiced coffee with a robust texture, a full taste and a delicate aftertaste, full of memories of the perfumes of incense, sandalwood and sometimes even pepper*

### THE ALEMBIC STILL

*Special and elegant, the alembic still produces a coffee rich in notes and with intense, comforting aromas.*

Brasile 13€

*With a delicate taste and very low acidity*

Colombia 13€

*With fragrances of flowers and cereals releasing hints of toasted bread*



## APERITIVO

*Refreshing cocktails for any occasion, to enjoy on the splended terrace of Il Fornello. Served with Taggiasca olives, crostini and a small selection of cheeses and/or cured meats.*

Aperol Spritz	13€
Hugo Spritz	13€
Negroni	13€
American	13€
Moscow Mule	13€
Gin tonic	13€

## TASTY ACCOMPANIMENTS:

Fresh vegetables <i>Tasty garden veggies in extra-virgin olive oil</i>	8€
Cured meats <i>A medley of the best Italian charcuterie</i>	10€
Our cheeses <i>A selection of local cheeses</i>	8€





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