



LA PIRATERA

ISOLA MADRE

MENU

- 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 request 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.





FREE WI FI



APPETIZERS

Buffalo mozzarella <i>oxheart tomato and Cantabrico anchovies</i>	14€
Steamed Mediterranean octopus * L <i>with sauteed escarole and pistachios</i>	19€
Seasoned Piedmontese beef steak tartare L	18€
Tartare of Mediterranean fish ** L <i>with droplets of basil pesto, lemon compote and caper powder</i>	19€
Artichokes sautéed V L <i>with thyme, crunchy peanuts and shaved Parmigiano</i>	16€
Tuscan bread and tomato soup V <i>with buffalo mozzarella sauce and basil</i>	14€

FIRST COURSE

Spaghetti alla carbonara	17€
Eggplant parmigiana	17€
Risotto finished with pecorino and black pepper <i>with crispy pork belly</i>	17€
Penne with grape tomato L <i>and crispy pork cheek ragù</i>	18€
Egg tagliatelle with capuliato V <i>basil, tomato sauce and oxheart tomatoes</i>	17€
Spaghettoni sautéed with bell pepper coulis** V L <i>crumbled olives and shaved sweet pecorino</i>	17€



SECOND COURSE

Warm cuttlefish L <i>octopus and prawn salad with vegetables and baby spinach</i>	23€
Branzino confit L <i>with lemon leaves and crunchy fresh vegetables</i>	31€
Perch filets pan-fried in butter and sage <i>with rice in a cheese sauce</i>	28€
Cotoletta milanese <i>with oxheart tomato tartare and fior di latte mozzarella</i>	26€
Tataki of Piedmontese beef ** <i>marinated in sesame oil and rice vinegar, garnished with anchovy sauce and caper blossoms</i>	28€
Eggplant and smoked scamorza cheese tartare V <i>with a mix of grape tomatoes confit with orange and oxheart tomatoes with oil and basil leaves</i>	20€

DESSERTS

Tiramisù	8€
Creamy chocolate cake	8€
Pineapple sorbet with coconut and rum V L	8€
Espresso	2,5€
Bread and cover charge	3€



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

A selection of craft beers to be savored at any time of the day.

SPICED BEERS

La Nora, Spice Beer 9€
Birrificio Baladin

Isaac, Witbier 9€
Birrificio Baladin

Wayan, Saison 9€
Birrificio Baladin

PURE MALT

Leon, Belgian Strong Dark Ale 9€
Birrificio Baladin

HOPPED BEERS

Nazionale, Blonde Ale 9€
Birrificio Baladin

Super Bitter, Belgian Strong Amber Ale 9€
Birrificio Baladin



FROM THE CELLAR

From the finest Italian wineries, a world of inimitable flavors and fragrances ...

WHITE

Villa Margon Trentino Chardonnay 61€
Tenute Lunelli

Pietragrande Trentino DOC 26€
Tenute Lunelli

Vermentino 37€
Bolgheri

Roero Arneis 24€
Prunotto

SPARKLING

Perlè millesimato 69€
Ferrari

Perlè Rosè 91€
Ferrari

Ferrari Maximum blanc de blanc 58€
Ferrari

Moscato d'Asti 28€
Prunotto

CREDE prosecco superiore DOCG BRUT 30€
Bisol



RED

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€

WINE BY THE GLASS

ask your server for the day's selection

starting at 9€



APERITIVO

Refreshing cocktails for any occasion, to enjoy on the splended terrace overlooking the lake. Served with Taggiasca olives, crostini and a small selection of cheeses and cured meats.

Aperol Spritz	13€
Hugo Spritz	13€
Negroni	13€
Americano	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€





isoleborromee.it
@terreborromeo
#Borromeoexperience