

• 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



STARTERS

Tartare of Mediterranean fish ** L <i>with drops of basil pesto, lemon compote, and caper powder</i>	21€
Sautéed artichokes V L <i>with thyme, crispy peanuts, and shaved Parmigiano</i>	16€
Tuscan tomato and bread soup V <i>served with buffalo mozzarella sauce and basil</i>	14€
Pan-seared fresh cheese V <i>with mint, tomatoes, and asparagus</i>	16€

FIRST COURSE

Creamy pecorino and black pepper risotto <i>with crispy pancetta</i>	17€
Penne with a ragu of cherry tomatoes and crispy pork jowl L	18€
Egg tagliatelle with capuliatto V <i>basil, tomato sauce, and oxheart tomato</i>	17€
Thick spaghetti with roasted pepper coulis ** V L <i>olive crumble, and shaved sweet pecorino</i>	17€

MAIN COURSE

Piedmontese beef tartare ** L <i>garnished with anchovies and burrata</i>	26€
Warm salad of cuttlefish, octopus, and shrimp <i>with fresh vegetables and baby spinach</i>	23€
Sea bass cooked in olive oil <i>with lemon leaves and crispy fresh vegetables</i>	31€
Crispy lamb** with pistachios and myrtle ** L <i>roasted potatoes, and licorice jus</i>	28€
Seared Mediterranean tuna steak with poppy seeds L	28€



DESSERTS

Mango and passion fruit cheesecake	9€
Chocolate bonet	9€
Pineapple sorbetto with coconut and rum	9€

FROM THE BOTTEGA

Selection of cheeses and cured meats	19€
Pickled vegetable giardiniera V L <i>with orange mayonnaise and fresh herbs</i>	16€
Toasted bruschetta with pistachio pesto <i>artichokes, and tapenade</i>	16€
Anchovies, bread, and butter	18€
Vitello tonnato L <i>with anchovies and capers</i>	22€
Warm marinated trout <i>with caramelized red onions</i>	18€
Filet of lake trout in an orange marinade L	22€

Bread and service charge	3€
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SOFT DRINKS

Mineral water 75cl	3€
Coca cola	3,50€
Sprite	3,50€
Lemonsoda	3,50€
Tonica	3,50€
Fanta	3,50€
Coca zero	3,50€
Fruit juice	5€

BEERS

Lager	7€
Pilsener	7€
Weissbier	9€
Dark lager	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>	30€



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€



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€



COFFEE

Espresso	2,50€
Decaf espresso	3€
Ginseng coffee	3€
Espresso with milk foam	2€
Iced coffee	6€
Barley coffee	3€
Caffè americano	3€
Cappuccino	4€
Hot cocoa	4€







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