



Isola Madre

MENU

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.

Service charge 2€



I sola Madre earthly paradise, trees with golden leaves, gilded by the sun. Where one expected to see emerge from behind a bush some grave and gentle sultan whit his precious yagatan and silk costume. It is the most voluptuous place i ever saw om earth. Nature unfolds there a thousand unknown seductive charms, and one feel in a state of rare sensuality and refinement. If it were too last long, it would be painful, so unusual is that state, but the one gets used to it and, like everything else, it passes.

- *Gustave Flaubert*



FREE WI FI



LA CAFFETTERIA

From espresso and cappuccino to fruit juices and soft drinks, quality service in an unforgettable setting.

ITALIAN COFFEE BAR

Espresso	2€
Decaf espresso	2€
Ginseng coffee	3€
Espresso with milk foam	2€
Iced coffee	6€
Barley coffee	2€
Caffè americano	3€
Cappuccino	3€
Cappuccino lactose-free	3€
Hot cocoa	3€

THIRST QUENCHERS

Fruit juice	5€
Water 50 cl	2,5€



I CROISSANT

CLASSIC CROISSANT*

Plain	3€
With raspberry jam	4€
With orange marmalade	4€
With honey	4€
With hazelnut cream	4€

WHOLE GRAIN*

Plain	3€
With raspberry jam	4€
With orange marmalade	4€
With honey	4€

PISTACHIO*

Special croissant with pistachio cream filling	4€
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PAIN AU CHOCOLAT

With dark chocolate filling	4€
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OUR HEALTHY OPTIONS

Fresh fruit salads, fresh-squeezed juices and smoothies for a healthy and natural diet. Teas and infusions to balance your inner wellness.

FRUIT SALAD

Freshly picked 7€
Assorted fresh fruits.

FRESH-SQUEEZED JUICES

Orange 8€
Rich in vitamins, provides energy, strengthens the immune system.

Pink grapefruit 8€
Rich in vitamins and mineral salts, with digestive, energetic and antioxidant properties.

Pomegranate juice 8€
Rich in antioxidants, vitamins and mineral salts.

CENTRIFUGED JUICES

Pineapple 8€

Melon, apple, orange 8€

Celery, carrot, fennel 8€

Green apple, kiwi 8€

SMOOTHIES 8€

Made with whole fresh fruit.



OUR SELECTION OF TEAS AND INFUSIONS

Royal Breakfast 4€

*Refined, fresh, full-bodied, and rich in personality
This blend of Ceylon and Darjeeling black teas provides
the energy boost you need to start an unforgettable day
among the Isole Borromee.*

Spiced black tea 4€

*A heavily spiced Pakistani tea (Masala) with pepper,
ginger, cloves, vanilla and orange.*

Orange Rooibos 4€

*Rooibos is a drink that originates in South Africa,
where it has always been considered a true elixir of
health and wellness. This infusion has all the properties
of Rooibos with the added fragrance of orange blossoms.
Excellent with breakfast to start the day with a classic,
timeless flavor, but it can be enjoyed any time as it
doesn't contain theine.*



LUNCH ON THE FLY

A selection of treats for a fast, tasty and nutritious lunch.

SANDWICHES

Prosciutto crudo 9€

Baguette with cured Parma ham, fresh cheese and basil leaves.*

Ham 9€

Sandwich with cooked ham, lettuce, tomatoes and toma cheese.*

Salame 9€

Five-grain bread with salame and sliced artichoke hearts.*

FOCACCIA

Vegetarian 10€

With tomatoes, avocado, basil and extra-virgin olive oil.

Filled 10€

With mortadella, buffalo mozzarella, anchovies, and basil.



SPECIAL TREATS

Toasted ham & cheese <i>Sliced white bread with cooked ham and toma cheese.</i>	8€
Tramezzino with ratatouille <i>Triple-decker tramezzino with ricotta and roasted zucchini, eggplant, bell pepper and tomatoes.</i>	9€
Salmon bagel <i>Bagel* filled with salmon, avocado, mint, cucumbers, wasabi and salad greens.</i>	12€
Roast beef <i>Crunchy sandwich* with roast beef, lettuce, mayonnaise and tomatoes.</i>	10€
Pizza margherita <i>Fragrant slice of pizza with tomato and cheese.</i>	8€



FRESH-FROM-THE-GARDEN SALADS

Fresh	9€
<i>With tomato, avocado, orange and zucchini.</i>	
Caprese	10€
<i>With buffalo mozzarella, basil, tomatoes, oregano and croutons</i>	
Nicoise	10€
<i>With fresh veggies, tuna, olives and anchovies.</i>	

TRADITIONAL ITALIAN MEAT & CHEESE BOARDS

Combo	20€
<i>A selection of Italian cured meats and local cheeses.</i>	
Cured meats	17€
<i>A selection of classic Italian cold cuts.</i>	
Local cheeses	17€
<i>A selection of cheeses from the area.</i>	



SWEETS

The most delicious desserts made with simple and natural ingredients to offer you a genuine and nutritious treat at any moment of the day.

CAKES

Fluffy carrot and almond cake 8€
Nutritious, natural and light. With an inimitable taste.

Classic baked apple cake 8€
Sweet and delicate, a pleasure for the palate.

PIES

Ricotta pie with chocolate chips 8€
A fabulous confection with a creamy ricotta cheese filling and delicious chocolate chips.

Shortbread with mixed berry jam 8€
A timeless classic and an irresistible temptation.

Brownies* 8€
Everyone's favorite chocolate treat.



OUR CELLARS

A selection of the finest Italian wines and beers.

WHITE WINES

Carolus <i>Antichi Vigneti Cantalupo</i>	23€
Roero Arneis DOCG <i>Prunotto</i>	26€
Pietragrande <i>Tenute Lunelli</i>	29€
Vermentino <i>Bolgheri</i>	34€

RED WINES

Primigenia <i>Antichi Vigneti Cantalupo</i>	26€
Ziggurat Montefalco rosso DOC <i>Tenute Lunelli</i>	30€
Dolcetto d'Alba DOC <i>Prunotto</i>	28€



SPARKLING WINES

Ferrari maximum blanc de blanc 50€
Ferrari

Moscato d'Asti DOC 28€
Prunotto

CREDE prosecco superiore DOCG BRUT 47€
Bisol

WINE BY THE GLASS 9€

BEERS

BOTTLED

Pale lager 7€

Pilsener 7€

Weissbier 9€

Dark lager 9€



SPECIALTIES FROM THE BAR

For a relaxing aperitivo or a refreshing break, any time.

Crodino	7€
Aperol Spritz	13€
Campari Spritz	13€
Hugo Spritz	13€
Negroni	13€
Americano	13€
Helsinki Mule	13€
Gin Tonic	13€

TASTY ACCOMPANIMENTS

Fresh from the garden <i>Delicious veggies with extravirgin olive oil.</i>	5€
Cured meats <i>A sampling of the best Italian charcuterie.</i>	7€
Local cheeses <i>A selection of cheeses from the area.</i>	7€







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