

ISOLA

ELBA

Welcome – Aperitivo Included

A glass of Prosecco or Mimosa per guest

Pane

House-made focaccia, Jingili EVOO, vincotto (VE/GFO/DF)

Marinated Tuscan-style olives (VE/GF/DF)

Antipasti

Please select one entrée per person.

Burrata Caprese

La Delizia burrata, heirloom tomato, basil, Jingili EVOO, grilled sourdough (GFO/VG)

Calamari Fritti

Lightly dusted in semolina flour, served with herb aioli and Calabrian chili salt (GFO/DFO)

Tagliere di Mortadella

Sliced mortadella, stracciatella, house pesto, pistachios (GF/DFO/NTO)

Paste e Portate Principali

Please select one main course per person.

Rigatoni al Ragù

Classic pork sausage ragù, Parmigiano-Reggiano (GFO/DFO)

Risotto allo Zafferano

Saffron butter sauce, parmesan (VEO/GFO/DFO)

Taglierini al Granchio

Blue swimmer crab, tomato, chili, garlic, basil, cream, Jingili EVOO (GFO/DFO)

Cotoletta di Pollo

Herb-crumbed chicken breast, lemon, pecorino, fennel & grape salad, salsa verde (DFO)

Pesce alla Griglia

Market fish, grilled and served with Prince of Orange potatoes, fennel & vermentino, pesto rosso (GF/DFO)

Broccolo Arrosto

Roasted Romanesco broccoli, pine nuts, currants, pesto rosso (VG/GF/NTO)

Dessert Board to Share

A daily selection of house-made desserts

VE (Vegan) / VEO (Vegan Option) / VG (Vegetarian) / GF (Gluten-Free) / GFO (Gluten-Free Option) / DF (Dairy-Free) / DFO (Dairy-Free Option) / NTO (Contains Nuts) Please inform us of any allergies or dietary requirements.

Menu subject to change based on seasonal availability.