

ISOLA

ELBA

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 dusted with semolina flour, nduja mayonnaise, Tuscan salt | GFO, DFO

Tagliere di Prosciutto San Daniele riserva

Paste e Portate Principali

Please select one main course per person.

Rigatoni

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

Risotto allo Zafferano

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

Taglierini

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

Cotoletta di Pollo

breaded chicken breast, lemon, pecorino, fennel & apple salad, salsa verde | DFO

Pesce Grigliato

Grilled market fish, sauteed greens, blistered cherry tomatoes, bagna cauda, lemon | GF, DFO

Dolce del Giorno

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

Food prepared in our kitchen may contain or come into contact with major allergens including milk, eggs, peanuts, tree nuts, wheat, fish, shellfish and soy. Please inform your server of any allergies before ordering. Not all ingredients are listed. *Menu subject to change based on seasonal availability*

Public Holiday Surcharge 15%