A nostalgic institution serving up authentic regional Italian cuisine, Isola continues its reign as one of Hong Kong's finest Italian restaurants since its opening in 2005. The kitchen is helmed by award-winning chef team who brings a refined touch to Isola's home-style Italian dishes.

Located in the heart of ifc mall overlooking a breathtaking view of the Victoria Harbour, Isola's white on white décor, open copper kitchens along with delicious thin-crust pizzas, homemade pastas, and selections from the grill are as much a signature in Asia as its wine list of over 200 well-chosen old and new world wines.

Crudi | Raw

Tartare di tonno 魚子醬黃鰭金槍魚他他配鯷魚蛋黃醬 — 238
Yellowfin tuna tartare, sturgeon caviar, lemon mayonnaise, Taggiasca olives, potato crisps

Battuta di manzo al tartufo 黑安格斯牛肉他他伴黑松露 — 248
Black Angus tenderloin beef tartare, black truffle, Parmigiano Reggiano fondue, pine nuts

Carpaccio di branzino agli agrumi 生鱸魚片配香草及柑橘醬 (S) — 248
Sea bass carpaccio with orange and grapefruit pulp, fresh herbs and citrus emulsion

Carpaccio di gamberi rossi 薄切西西里紅蝦配鱘魚子醬 — 328
Sicilian red prawns carpaccio, sturgeon caviar, lime, avocado and cucumber coulis

Ostriche e limone 是日新鮮生蠔 (附檸檬及紅醋) — Market Price
Daily market selection of fresh oysters served on ice with lemon and red vinegar

Caviale con condimenti classici 西伯利亞魚子醬配迷你班戟及配料拼盤
Siberian sturgeon caviar selection on crushed ice, served with blinis and classic condiments

20g — 568
Exquisitely for one

50g — 1288
Perfect for two to four

125g — 2888
Luxury for sharing

(S) - Signature 招牌菜色　(V) - Vegetarian 素食　(C)　Chili (mild) 微辣

Please inform us of any food allergies at the time of order. Our dishes may contain nuts · All prices are subject to 10% service charge in HK$ and rounded up to the nearest dollar
Photos for reference only
菜式含有堅果，若有任何食物過敏歡迎告知我們 · 需另支付 10% 服務費，價格將四捨五入至最接近的整數 · 圖片只參考

Insalate | Salad

Isola salad 田園沙律 **(V)** 148
Mixed green leaves, avocado, radish, carrot, cherry tomatoes, fresh fennel, beetroot dust

Emiliana 巴馬火腿無花果沙律 198
Baby spinach, rocket leaves, fresh figs, strawberries, Parmigiano Reggiano crisps, Parma ham, balsamic vinegar

Catalana 龍蝦沙律 **(S)** 288
Poached lobster tail, sturgeon caviar,cherry tomatoes, shallot,baby romaine lettuce and gazpacho

Zuppe | Soup

Minestrone 意式雜菜湯 **(V)** 138
Fresh and healthy vegetables in a tomato and basil soup

Cappuccino di funghi porcini 野生雜菌濃湯配黑松露牛角包 **(V)** 158
Porcini and forest mushroom soup, milk foam, truffle croissant

Zuppa di fregola sarda ai frutti di mare 雜錦海鮮燉湯伴珍珠麵 298
Sardinian fregola in crustaceans and tomato soup with
atlantic prawns, scallops, mussels, seabass and red snapper filet

Antipasti | Appetizers

Asparagi alla griglia, tartufo nero e fonduta 烤蘆筍配黑松露伴巴馬臣芝士泡沫 (V) 168
Grilled asparagus, black truffle, Parmigiano Reggiano fondue

Burrata Pugliese 香草蕃茄伴普利亞布拉塔芝士 (V) 198
Burrata cheese, carnival tomatoes, basil, olive oil E.V.O
With 24 months Prosciutto di Parma (+68)

Vitello tonnato 冷吞拿魚醬汁伴小牛肉片 (S) 198
Slow cooked veal loin, light tuna foam, crispy capers, anchovies powder

Fritto misto 意式酥炸海鮮拼盤 238
Fried atlantic prawns, baby squid, mediterranean latterini, lemon, tartare sauce

Cozze al limone 白酒青口配香草檸檬汁 238
Imported mussels with lemon and herbs in white wine sauce

Piovra 烤八爪魚腳配紅椒醬 (S) 268
Roasted octopus leg, soft potato, sweet and sour red pepper coulis, black olives powder

Capesante 香煎北海道帶子 268
Hokkaido scallops, celery root and white chocolate puree, black truffle, crispy Prosciutto Crudo di Parma

Frutti di mare | Seafood

Frutti di mare e crostacei su ghiaccio 海洋滋味冰鎮拼盤 **(S)**
Seasonal seafood served chilled on ice with lemon and house condiments:
Oysters, Boston lobster, imported clams, tiger prawns, snow crab meat, mussels, whelks and smoked salmon

Selection for two 兩位用	888
Selection for four 四位用	1688

Premium add-on

Scampi 海螯蝦 *Iceland* 冰島	78 */piece*
Raw red prawns 紅蝦 *Sicily* 西西里	128 */piece*
Snow crab legs 雪蟹腳 *North Pacific* 北太平洋	208 */100g*
Boston lobster 波士頓龍蝦 *North Atlantic* 北大西洋	328 */piece*

Pasta

Spaghetti alla chitarra con pomodoro e basilico 羅勒蕃茄醬意粉 **(V)** 168
Homemade spaghetti, fresh cherry tomato sauce, basil

Gnocchetti sardi con salsiccia e lenticchie 意式肉腸貝殼粉配扁豆醬 198
Artisanal shell pasta with roasted Italian sausage, herbs and lentils cream

Ravioli di anatra all'arancia 慢煮鴨肉意式餛飩 228
Confit duck and herbs ravioli, orange skin, Parmigiano Reggiano foam, aged Modena's balsamic vinegar and pine nuts

Pappardelle al ragù di ossobuco 意式燴牛膝自家製大闊條麵 **(S)** 248
Artisanal pappardelle with intense ossobuco ragout and rosemary leaves

Spaghetti cozze e menta 白酒藍青口意粉 268
Spaghetti di Gragnano, imported mussels in white wine and mint sauce, parsley and basil

Strozzapreti alla norcina 黑松露煙肉配雅枝竹自家製意粉 **(S)** 268
Homemade hand twisted pasta with grano arso wheat, artichoke, guanciale and black truffle

Tagliolini al granchio 香辣鮮蟹肉幼意粉 **(S)** 298
Artisanal tagliolini with spiced crab meat, lemon and herbs

Tagliolini ai gamberi rossi 西西里紅蝦幼意粉 **(S)** 328
Artisanal tagliolini with Sicilian red prawns and intense bisque perfumed with lime

Linguine all' astice e pomodorini 波士頓龍蝦香辣鮮茄醬扁意粉 **(C)** 388
Linguine with roasted Boston lobster, fresh and spicy sweet cherry tomato sauce

Risotti

Risotto ai Porcini e tartufo nero 黑松露牛肝菌燴飯 **(V) (S)** 268
Porcini mushrooms risotto with shaved black truffle

Risotto con filetto di sogliola e limone candito 慢浸龍脷柳配糖漬檸檬燴飯 268
Risotto with spumante brut, pan roasted sole fish fillet, candied lemon
With 6g sturgeon caviar +138

Secondi di carne | Meat

Pollo arrosto con patate rustiche al rosmarino e verdurine 香草烤雞配烤雜菜 (S) — half 268 / whole 488
Oven roasted chicken marinated with herbs and spices, rustic potatoes and heritage carrot

Porcellino 烤西班牙乳豬配薑忌廉 — 328
Slow-roasted Iberico suckling pig, carrot and ginger cream, pickled radish

Agnello scottadito 紐西蘭嫩羊扒配薯蓉及沙律 — 388
New Zealand lamb chops marinated in rosemary, thyme and garlic, potato purée, green salad

Contorni | Sides

Verdure grigliate 烤茄子及意大利青瓜 — 78
Grilled aubergine and zucchini

Purea di patate al tartufo 黑松露薯蓉 (V) — 88
Potato purée with black truffle pesto

Broccoletti saltati e pomodorini confit 香炒西蘭花及風乾車厘茄 (V) — 88
Sauté broccolini with confit cherry tomatoes

Patatine fritte 脆薯條配黑松露蛋黃醬 — 88
Crispy chips with truffled mayonnaise

Dalla griglia | From the grill

Our selection of charcoal-grilled imported beef

Filetto al tartufo 安格斯牛柳扒配法式鴨肝
Prime Black Angus M3 tenderloin
Seared duck liver, potato puree and seasonal truffle, balsamic vinegar
200g 438

Costata di manzo 澳洲肉眼扒配脆薯及時蔬
Australian boneless ribeye, intense and juicy
Mixed greens, crispy potatoes
400g 488

Mayura strip 巧克力飼養和牛扒配薯蓉及時蔬 (S)
Awarded chocolate-fed marbled full blood wagyu beef
Mashed potatoes, seasonal vegetables, fresh horseradish
200g 528
400g 998

Fiorentina 厚切 T 骨牛扒配脆薯及時蔬
Marango T-bone: crossed Maremmana and Black Angus
Crispy potatoes, roasted vegetables (For sharing)
1.3kg 1688

Secondi di pesce | Seafood

Merluzzo con verdure alla Siciliana 香橙烤鱈魚配西西里燴鮮茄 328
Baked cod fish with sun-dried tomatoes tapenade, cherry tomatoes, raisins and pine nuts

Branzino al sale 鹽烤原條意大利鱸魚 (S) 398
Italian sustainably farmed sea bass baked in salt and herbs crust

Grigliata mista 香烤海鮮拼盤 (S) 998
Grilled whole lobster, Hokkaido scallops, Atlantic prawns, baby squids, daily fish fillet crispy potatoes, green salad and Aurora sauce *(for sharing)*

Isola's Pizza Schiacciatina | Signature Light and Crispy Pizza

Margherita 瑪格麗塔薄餅 **(V)** 168
Tomato base, mozzarella, basil, olive oil

Acciughina 烤意大利青瓜鯷魚薄餅 188
Roasted zucchini, Cantabrico anchovies, smoked scamorza, pistachio and mozzarella

Borgata 温泉蛋風乾豬面頰肉水牛芝士薄餅 198
Mozzarella, smoked pancetta, slow cooked egg, rosemary and pecorino cheese

San Babila 焦糖洋蔥意大利熟火腿無花果薄餅 198
Fresh figs, prosciutto cotto, fontina cheese, caramelized red onion, mozzarella and basil

Corto Maltese 布拉塔芝士意式肉腸青醬薄餅 208
Pesto genovese, apulian burrata, mortadella, baby spinach and taggiasca olives

Parma e rucola 巴馬火腿火箭菜薄餅 **(S)** 248
Tomato base, mozzarella, Prosciutto di Parma, rocket and shaved Parmigiano Reggiano

Salsiccia e funghi 西西里肉腸牛肝菌薄餅 248
Tomato base, mozzarella, basil, Sicilian sausage, porcini and forest mushrooms

Frutti di mare 雜錦海鮮薄餅 268
Prawns, scallop, clams and baby squid, capers, cherry tomatoes lemon and basil

Trifola 黑松露芝士薄餅 **(V)(S)** 288
Crescenza cheese, mozzarella, Parmigiano Reggiano, black truffle, mache leaves