

ANTIPASTI

Appetizers

SCAMPI AL DIAVOLA Succulent large shrimp sautéed in a lightly spicy garlic butter sauce	16.95	FUNGI SALTATI Fresh white mushrooms sliced and sautéed in a delicate butter and herb sauce	15.95
PEPERONI ARROSTI Sweet fire roasted bell peppers marinated in olive oil, herbs & garlic	13.95	BRUSCHETTA POMODORO E BASILICO Lightly toasted slices of bread topped with chopped fresh tomatoes, basil & a hint of garlic	14.95
INSALATA CAPRESE Sliced tomatoes & creamy fresh mozzarella cheese with fresh basil leaves in olive oil and aged balsamic vinegar	15.95	CARCIOFI FRITTI Deep fried artichoke hearts served with marinara for dipping	16.95
MOZZARELLA FRITTI Hand breaded and fried Mozzarella cheese sticks served with a light marinara sauce	14.95	CALAMARI Your Choice: Fritti: Fried tender crisp and golden brown served with marinara sauce for dipping Affogatti: Sautéed in a light tomato wine sauce	16.95
PROSCIUTTO E MELONE Sweet chilled melon wrapped in thinly sliced cured Italian ham	16.95		

ZUPPE

Soups

MINESTRONE A light rendition of a traditional favorite	6.95
PASTA E FAGIOLI Cannellini beans and tubettini pasta in a light tomato & garlic broth	6.95
ZUPPA DEL GIORNO Chef's soup of the day	6.95

INSALATE

Salads

INSALATA CESARE Crisp romaine lettuce tossed in the classic Caesar dressing topped with croutons	7.95
INSALATA SPINACI A fresh spinach salad tossed in our own warm bacon dressing topped with pine nuts and sliced mushrooms	11.95
INSALATA GRIGLIATA MISTA Grilled vegetables served over a bed of greens with a creamy balsamic dressing on the side	16.95
add Chicken	19.95
add Shrimp	23.95

LA CENA

Dinners

All of our pasta dinners start with your choice of a garden salad or a bowl of homemade minestrone soup

COMBINAZIONE

Combination Plates

ALLA ROMINA Fettuccine alfredo, ravioli in marinara sauce and gnocchi in a pesto sauce	21.95
POR PABLO Cannelloni, ravioli in tomato basil sauce and gnocchi in a pesto sauce	21.95
EI PASTA MISTA Manicotti, cannelloni and fettuccine alfredo	21.95
ALLA GABRIELA Manicotti, ravioli in tomato basil sauce and sautéed vegetables	21.95

PRICES LISTED ARE CASH DISCOUNT PRICE.... A 3% SERVICE FEE IS ADDED TO ALL SALES... SAVE & PAY CASH

PASTA PASTA PASTA...

FETTUCCINE VIVIANA 21.95

Fresh Spinach with herb grilled chicken breast slices tossed with sundried tomatoes and a splash of pinot grigio wine over fettuccine

FETTUCCINE ALFREDO 19.95

The classic noodles in cream sauce with a touch of butter and lots of parmesan cheese

CAPELLINI

Delicate angel hair pasta

Pomodoro in tomato, basil sauce 15.95

Aglio e Olio in garlic and virgin olive oil 16.95

Checca with chopped fresh tomatoes, garlic 17.95
basil and olive oil

SPAGHETTI BOLOGNESE 15.95

The traditional spaghetti and meat sauce

Topped with a meatball 17.95

Topped with Italian sausage 17.95

Topped with sautéed mushrooms 17.95

MANICOTTI 20.95

Delicate crepes filled with cheeses and fresh spinach baked in a white sauce and marinara sauce

LINGUINE ALLA PESCATORA 29.95

A seafood delight! Clams, shrimp, calamari, mussels and scallops in your choice of marinara, cream sauce, or virgin olive oil and garlic sauce

RAVIOLI 19.95

Homemade pasta envelopes stuffed with cheeses and fresh spinach in your choice of meat sauce, tomato sauce, alfredo cream sauce or delicate sage butter

FETTUCCINE NAPOLETANA 21.95

Slices of boneless chicken breast sautéed with onions, mushrooms and a julienne of bell peppers in your choice of marinara or cream sauce

TORTELLINI 21.95

Little pasta rings filled with beef served in a creamy cheese sauce with peas and prosciutto ham

FETTUCCINE PRIMAVERA 22.95

Vegetarian specialty with crisp garden vegetables in your choice of marinara or cream sauce served over fettuccine

CANNELLONI 20.95

Delicate crepes filled with veal and vegetables baked in a white sauce and Bolognese meat sauce

LINGUINE ALLA VONGOLE 28.95

Clams cooked in your choice of marinara sauce or olive oil and garlic sauce, served over linguine

PASTA MERSINDA 21.95

Spicy grilled chicken breast slices tossed with red onions, broccoli florets, roasted sweet peppers and garlic in a light natural sauce of pan juices

LASAGNA AL FORNO 20.95

Choose either **vegetarian** lasagna filled with cheese and spinach or **meat** lasagna filled with beef and cheese

GNOCCHI 19.95

Homemade potato dumplings in your choice of a creamy pesto sauce or a light marinara sauce

MELANZANE ALLA PARMIGIANA 19.95

Sliced eggplant baked in marinara sauce, topped with melted cheese, served with fresh vegetables

PENNE AL' ARRABIATA 15.95

Pasta tubes in a light tomato sauce made with hot red peppers. Very hot and spicy!

PASTA GAMBERETTI E NOCI 29.95

Shrimp and spinach in a lemon butter sauce with mushrooms and pine nuts, served over penne pasta

RISOTTO PORCINI 28.95

Arborio rice cooked in the traditional style with porcini mushrooms

FETTUCCINE POLLO CON PESTO 21.95

Grilled chicken breast slices in a creamy basil pesto sauce with mushrooms, sweet red onions and pine nuts served over fettuccine

SPAGHETTI CARBONARA 21.95

The “coal miner’s” pasta made with pancetta bacon, onions, garlic, eggs and parmesan cheese

SPAGHETTI ALLA PUTTANESCA 19.95

Pungent kalamata olives with capers, onion and touch of garlic in a light tomato sauce

LINGUINE CLAUDIA 29.95

Succulent shrimp with sweet roasted peppers, asparagus tips, artichoke hearts, virgin olive oil, a touch of garlic over linguine

SALSICCIA CAMPAGNA 19.95

Sliced sausage and julienne of sweet peppers with onions and mushrooms in a marinara sauce served over spaghetti

Split Plate Service (to share dinner/extra plate) includes additional soup or salad 5.95

CARNE

Veal & Chicken

All of our entrees start with your choice of a garden salad or a bowl of homemade minestrone soup and are accompanied by sautéed fresh vegetables and Italian style herb roasted potatoes OR a portion of pasta pomodoro

	with Veal	with Chicken
MARSALA CON FUNGI Sautéed in a sweet marsala wine and mushroom sauce	31.95	22.95
PICCATA LIMON Sautéed in a tangy lemon butter sauce with capers	31.95	22.95
DAMA BIANCA Sautéed in a light brandy and cream sauce with fresh mushrooms and shallots	31.95	22.95
MILANESE Hand breaded and pan fried to a golden brown, served with lemon wedges	31.95	22.95
PORCINI Sautéed in an earthy fresh porcini mushroom cream sauce	38.95	29.95
ALLA PARMIGIANA Hand breaded and baked in a marinara sauce and topped with melted cheese	34.95	25.95
CON CARCIOFI Sauteed with artichoke hearts, mushrooms and shallots in a creamy Chardonnay sauce	34.95	25.95

Steak

MIGNONET AL VINO ROSSO Medallions of filet mignon cooked in a Chianti and mushroom sauce with shallots	39.95
FILET MIGNON Traditional thick cut of filet mignon, cooked to order smothered with fresh sautéed mushrooms	39.95

On The Lighter Side

POLLO AL'ERBA Boneless, skinless chicken breast grilled with fresh rosemary and a hint of garlic	22.95
INSALATA GRIGLIATA MISTA Grilled vegetables served over a bed of greens. Servrd with our creamy balsamic dressing on the side	16.95
	Add chicken 19.95
	Add shrimp 23.95
CAPELLINI CHECCA angel hair pasta with fresh diced tomatoes, garlic, basil and extra virgin olive oil	17.95

We reserve the right to refuse service to anyone. We are not responsible for lost or stolen items. Minimum charge \$10.95 per person.

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HOUSE SPECIALTIES

Our House Specialties are served with your choice of a garden salad or a bowl of homemade minestrone soup and are accompanied by sautéed fresh vegetables and Italian style roasted potatoes OR a portion of pasta pomodoro

POLLO ALBANO

26.95

Boneless, skinless chicken breast filled with pine nuts, cheese, ham and mushrooms, lightly breaded and baked, then covered in a mushroom tomato wine sauce

VITELLO SALTIMBOCA

38.95

Tender veal scaloppini topped with sliced prosciutto ham and fresh sage leaves in a wine sauce

POLLO MADIERA

26.95

Boneless, skinless chicken breast sautéed in a sweet Madeira wine sauce with mushrooms and shallots topped with cheese and grilled asparagus spears

VITELLO SOFIA

39.95

Tender breaded veal cutlet topped with ham, cheese and asparagus spears with a brandy sauce drizzle

SCAMPI AL DIAVOLA

31.95

Succulent shrimp sautéed in our Chefs signature sauce... a lightly spicy garlic butter sauce

CALAMARI AI CAPERI

29.95

Tender squid steak sautéed in a lemon butter and caper sauce

PESCE DEL GIORNO

Market Price

Please ask your server for our fresh daily selection of fish

Special Requests

Miss something from days gone by?

Just ask your server!

We will be happy to fix you a dish that you may not see listed here, just ask.

Isabella’s is dedicated to serving our guests. We want your entire family to enjoy our atmosphere and our food. Feel free to make any of the following requests:

Gluten Free Pasta +\$3.95 • Whole Wheat Pasta +\$3.95 • Vegan • Vegetarian

Please note that we will do our absolute best to try to accommodate requests regarding allergies, but please be aware that allergens are prepared and stored in our kitchen