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Isola Pizza Bar

Menu Prices — October 25, 2026

Isola Pizza Bar menu with prices in United States, updated October 2019: 85 items across 11 categories, prices from $3.00 to $22.00.

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Isola Pizza Bar Menu with Prices (United States)

Isola Pizza Bar menu with prices in United States, updated October 2019: 85 items across 11 categories, prices from $3.00 to $22.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/isola-pizza-bar

Menu categories: Antipasti · Salads · Bruschette · Pizzas · Stuzzichini · Pastas · Secondo · Desserts · Lavazza Coffee · Salads (Large) · Panini

Antipasti

ITEM	PRICE
Polipo Charred octopus, kalamata, fingerling potatoes, celery, lemon, salsa verde.	**$14.00**
Frittura Mista Fried calamari, shrimp, zucchini, eggplant, arrabbiata sauce.	**$14.00**
Carpaccio di Manzo Beef carpaccio, capers, truf e oil, arugula, lemon, shaved parmigiano.	**$14.00**
Cavoletti di Brussel Wood- red brussel sprouts, spicy salame, calabrese Chile, balsamic reduction.	**$12.00**
Burrata Mozzarella Creamy burrata, tomatoes, basil-olive oil.	**$12.00**
Pepate di Cozze Steamed mussels, white wine, shallots, Chile, light tomato sauce, touch of cream, saffron.	**$14.00**
Gamberetti Alla Diavola Wood- red shrimp, white wine, garlic, capers, olives, Chile, tomato sauce, served on a bed of polenta.	**$14.00**
Prosciutto di Parma Parma prosciutto, tuscan melon, arugula.	**$15.00**
Fagioli al Asco Wood- red cannellini beans, rosemary, extra virgin olive oil, warm focaccia.	**$10.00**

Salads

ITEM	PRICE
Insalata Mista Baby greens, vine-ripened tomatoes, balsamic vinaigrette.	**$10.00**
Arugula e Parma Arugula, parmigiano reggiano, shaved crimini mushrooms, lemon dressing.	**$12.00**
Verdure al Forno Wood roasted vegetables, goat cheese, garlic confit, bagna-cauda dressing on the side.	**$14.00**

Bruschette

ITEM	PRICE
Pomodoro Fresco Bruschetta Vine-ripened tomatoes, fresh basil, extra virgin olive oil, garlic.	**$8.00**
Burrata e Carciofini Bruschetta Fresh burrata, artichokes, lemon aioli, capers, prosciutto.	**$12.00**
Antipasto Board A classic Italian antipasto with assorted salumi, house pickled vegetable, burrata, roasted bell peppers and olives, ser...	**$18.00**

Pizzas

ITEM	PRICE
Margherita Mozzarella, tomato sauce, basil.	**$14.00**
Margherita DOP Mozzarella di bufala DOP, tomato sauce, basil, extra virgin olive oil.	**$18.00**
Sardenaira Ligure Ligurian style thicker pizza, tomato sauce, anchovies, olives, garlic, oregano.	**$11.00**
Prosciutto e Arugula Parma prosciutto, mozzarella, panna, arugula, truffle oil, parmigiano.	**$16.00**
Spek e Funghi Spek prosciutto, mushrooms, mozzarella, fresh basil, parmigiano.	**$15.00**
Burrata e Pomodorini Burrata, sweet cherry tomatoes, fresh oregano, sea-salt, basil.	**$17.00**
Prosciutto Cotto e Funghi Mozzarella, ham, artichokes, mushrooms, tomato sauce.	**$16.00**
Salsiccia Fennel sausage, red onions, tomato sauce, mozzarella.	**$16.00**
Salamino Piccante Spicy salame, mozzarella, tomato sauce, basil, parmigiano.	**$17.00**
Quattro Carni Fennel sausage, salame, pancetta, guanciale, mozzarella, tomato sauce.	**$19.00**
Mozzarella Affumicata, e Peperoncini Smoked mozzarella, spicy cherry peppers, tomato sauce, parmigiano.	**$14.00**

Stuzzichini

ITEM	PRICE
Olive Assortite Assorted olives, orange zest, rosemary, fennel seeds dust, focaccia.	**$8.00**
Farinata Crispy garbanzo beans "French fries" truffle aioli.	**$8.00**
Fresh Burrata Arugula, crostini, sea-salt, extra virgin olive oil, Chile calabrese.	**$12.00**

Pastas

ITEM	PRICE
Rigatoni al Ragú Slowly braised bolognese meat ragú, dry porcini mushrooms.	**$17.00**
Spaghetti Pomodoro Fresh tomato, garlic, olive oil, basil.	**$15.00**
Nero di Seppia Squid ink spaghetti chitarra, white wine, garlic, shrimp, saffron, cherry tomatoes, touch of cream and red pepper akes.	**$18.00**
Cacio e Pepe A classic roman dish, spaghetti, parmigiano, freshly ground pepper.	**$17.00**
Spaghetti Ai Frutti di Mare Seafood spaghetti, mussels, shrimp, calamari, salmon, in a white wine, garlic, tomato sauce.	**$20.00**

Secondo

ITEM	PRICE
Salmone Grilled salmon, wood- red vegetables, roasted potatoes, lemon and capers olive oil.	**$22.00**

Desserts

ITEM	PRICE
Affogato al Caffe Our homemade vanilla gelato, espresso, whipped cream, cocoa.	**$8.00**
Tiramisù Classic tiramisu with espresso coffee, mascarpone, cocoa, ladyfingers.	**$8.00**
Budino Rich Belgian chocolate budino, caramel sauce, sea-salt, whipped cream.	**$8.00**
Crème Caramel A classic Italian silky flan, with caramel sauce.	**$8.00**
Pere al Vino Rosso Red wine poached pear, homemade vanilla gelato, walnut crumble sbrisolona, red wine reduction.	**$8.00**
Panna Cotta Vanilla panna cotta, served with fresh berries.	**$8.00**

Lavazza Coffee

ITEM	PRICE
Espresso	**$3.50**
2X Espresso	**$3.75**
Cafi'e Americano	**$3.00**
Coffee	**$3.00**

Antipasti

ITEM	PRICE
Polipo Charred octopus, kalamata, fingerling potatoes, celery, lemon, salsa verde.	**$14.00**
Bruschetta Pomodoro Fresh tomatoes, garlic, basil, olive oil.	**$8.00**
Prosciutto e Melone Tuscan melon, prosciutto di parma, arugula.	**$15.00**
Verdure al Forno Wood roasted assorted vegetables, goat cheese, roasted garlic, bagna cauda-anchovy dressing on the side.	**$12.00**
Frittura Mista Fried calamari, shrimp, zucchini, eggplant, arrabbiata sauce.	**$14.00**

Salads (Large)

ITEM	PRICE

Anguria **$12.00**
Watermelon, heirloom tomatoes, spicy pine nuts, arugula, farro, fresh mint, basil, ricotta salata cheese.

Nizza **$14.00**
Wood-fired fresh salmon, baby greens, egg, fingerling potatoes, olives, green beans, cherry tomatoes, capers.

Pollo **$14.00**
Wood-fired marinated chicken breast, gorgonzola, cranberries, caramelized walnuts, radicchio, arugula, romaine.

Insalata Mozzarella Caprese **$11.00**
Tomatoes, fresh mozzarella, baby greens, fresh basil, olives, extra virgin olive oil.

Panini

ITEM	PRICE
Portofino Prosciutto, fresh mozzarella, tomatoes, arugula, basil.	**$12.00**
Vegetariano Roasted vegetables, salsa verde, provolone, tomatoes, basil.	**$10.00**
lucca Chicken breast, sun-dried tomatoes, arugula, parmigiano.	**$10.00**
Porchetta Housemade pork porchetta, smoked mozzarella, fresh tomatoes, salsa verde, arugula.	**$11.00**
Something Sweet Nutella pizza with fresh berries and whipped cream.	**$11.00**

Pizzas

ITEM	PRICE
Margherita Mozzarella, tomato sauce, fresh basil.	**$13.00**
Prosciutto e Arugula Parma prosciutto, mozzarella, panna, arugula, truffle oil.	**$16.00**
Burrata e Pomodorini Burrata, sweet cherry tomatoes. Fresh oregano, basil.	**$15.00**
Asparagus e Brie Brie, mozzarella. Shaved asparagus, parmigiano, truffle honey.	**$14.00**
Salamino Piccante Spicy salame, mozzarella, tomato sauce, fresh basil, parmigiano.	**$17.00**
Pizza Insalata Stracciatella cheese, fresh tomatoes. Mozzarella, arugula, shaved parmigiano.	**$14.00**
Mozzarella Affumicata, e Peperoncini Smoked mozzarella, spicy cherry peppers, tomato sauce, parmigiano.	**$14.00**
Spek e Funghi Spek prosciutto, mushrooms, mozzarella, fresh basil, parmigiano.	**$15.00**
Quattro Carni Fennel sausage, salame, pancetta, guanciale, mozzarella, tomato sauce.	**$18.00**

Pastas

ITEM	PRICE
Rigatoni al Ragù Slowly braised, bolognese meat ragù, with dry porcini mushrooms.	**$17.00**

ITEM	PRICE
Spaghetti Pomodoro Fresh tomato, garlic, olive oil, basil.	**$15.00**
Pappardelle al Pesto A classic ligurian dish, fresh pappardelle pasta, extra virgin olive oil pesto, green beans and finely diced potatoes.	**$18.00**
Spaghetti Ai Frutti di Mare Seafood spaghetti, mussels, shrimp, calamari, salmon, in a white wine, garlic, tomato sauce.	**$21.00**
Cacio e Pepe A classic roman dish, spaghetti, parmigiano, freshly ground pepper.	**$17.00**

Secondo

ITEM	PRICE
Tagliata Alla Griglia Grilled New York steak tagliata, sautée baby spinach, roasted potatoes, lemon.	**$22.00**
Salmone Wood-fired salmon, fingerling potatoes, broccoli rabe, cherry tomatoes.	**$19.00**

Desserts

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