



Isola Pizza Bar

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

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

ITEM	PRICE
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 Caffè 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 Watermelon, heirloom tomatoes, spicy pine nuts, arugula, farro, fresh mint, basil, ricotta salata cheese.	\$12.00
Nizza Wood-fired fresh salmon, baby greens, egg, fingerling potatoes, olives, green beans, cherry tomatoes, capers.	\$14.00
Pollo Wood-fired marinated chicken breast, gorgonzola, cranberries, caramelized walnuts, radicchio, arugula, romaine.	\$14.00

ITEM	PRICE
Insalata Mozzarella Caprese Tomatoes, fresh mozzarella, baby greens, fresh basil, olives, extra virgin olive oil.	\$11.00
Panini	
Portofino Prosciutto, fresh mozzarella, tomatoes, arugula, basil.	\$12.00
Vegetariano Roasted vegetables, salsa verde, provolone, tomatoes, basil.	\$10.00
Iucca 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	
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	
Rigatoni al Ragù Slowly braised, bolognese meat ragù, with dry porcini mushrooms.	\$17.00
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

ITEM	PRICE
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, sautéed baby spinach, roasted potatoes, lemon.	\$22.00
Salmone Wood-fired salmon, fingerling potatoes, broccoli rabe, cherry tomatoes.	\$19.00
Desserts	
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Affogato al Caffè Our homemade vanilla gelato, espresso, whipped cream, cocoa.	\$8.00
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