

Isabella's

KITCHEN

If you're in our house,
you're in our family!



PIZZA:

Hand-stretched to order 8" 12"

CLASSIC MARGHERITA: 10 15
Mozzarella, basil

ISLANDER: 12 17
Pineapple, capicola, jalapeño

BBQ CHICKEN: 12 17
Red onion, cilantro

PROSCIUTTO: 12 17
Ricotta, arugula, date

SAUSAGE: 12 17
House-made sausage, red onion

VEGGIE: 12 17
Peppers, onion, mushroom, olive, artichoke

MUSHROOM: 11 16
Roasted mushrooms, chives, mozzarella

THE BUTCHER: 13 18
Sausage, bacon, ham, pepperoni

PEPPERONI: 12 17
Pepperoni, mozzarella, basil

CHEESE PIZZA 9 13

Gluten Free
Pizza OR Pasta
Substitute \$3

Ingredient Driven...
Local | Organic | Fresh

Bread Served Upon Request.

TO START:

- MIXTURE OF ITALIAN OLIVES:** Rosemary, citrus, Queen Creek olive oil 6.5
- MEAT AND CHEESE BOARD:** Italian meats and cheeses, grilled bread 17
- CHIPS & SALSA:** House-made tortilla chips 8 ~ Add Guac + 5
- BASIL HUMMUS:** Grilled flat bread, fresh vegetables 13
- CRISPY CALAMARI:** Lemon, arugula, Calabrian aioli 15
- IZZY'S WINGS:** Calabrian chile sauce, celery root, baby carrots, buttermilk dressing 14
- BELLA'S MAC:** House-made shells, ham, breadcrumbs 9
- FIRE GRILLED SHRIMP:** Roasted summer vegetables, grilled pineapple & avocado, fresh citrus, Calabrian mango glaze 14
- CRISPY BRUSSELS SPROUTS:** Balsamic reduction, garlic aioli 11
- SOUP:** Seasonal, ask your server 7

BRUSCHETTA

- SMOKED DUCK, TRUFFLED BRIE, FRESH FIG, BERRY BALSAMIC 3 for 15
- BURRATA, BLISTERED CHERRY TOMATO, BASIL, EVOO (1 for 5.5)
- PEAR, BLEU CHEESE, PINE NUT
- FUJI APPLE, BRIE, FIG SPREAD, HONEY
- SMOKED SALMON, PESTO CREAM CHEESE, CAPER, RED ONION
- PROSCIUTTO, FIG, RICOTTA

SALAD: Add Grilled Chicken \$5, Grilled Shrimp \$7, Grilled Salmon* \$7, Flat Iron Steak* \$7

- IZZY'S HOUSE:** Local lettuce, salami, cucumber, tomato, pecorino pepato, pepperoncinis, shallot vinaigrette 13
- SEASONAL SALAD:** Spinach, arugula, apple medley, spicy pecans, goat cheese, fresh fig, crispy prosciutto, honey dijon vinaigrette 14
- KALE & QUINOA:** Cranberries, crispy chickpeas, avocado, egg, red onion, feta, citrus vinaigrette 15
- PICADO:** Local lettuce, grilled chicken, house pulled mozzarella, bing cherries, sunflower seeds, tomato, Italian vinaigrette 16
- SOUTHWEST CAESAR:** Romaine, roasted corn, golden raisin, manchego cheese, sun dried tomato, herb crouton, spicy parmesan dressing 14

SANDWICH: Served with Hand Cut French Fries or Mixed Green Salad

- "THE BURGER":** Challah bun, LTO, mild cheddar, bacon jam 16
- OPEN FACED TURKEY:** Heirloom tomato, avocado, brie cheese, pesto, fresh arugula, rainbow cilantro, balsamic drizzle 15
- CRISPY CHICKEN SANDWICH:** House pickles, bacon, avocado, arugula, buttermilk dressing (available with seared chicken breast) 15
- PULLED PORK SANDWICH:** Jalapeno coleslaw, crispy onion strings, fontina cheese, house-made BBQ 14
- BLACKENED SHRIMP WRAP:** House-made grilled flatbread, broccolini, arugula, zucchini, avocado, Calabrian aioli 16

ENTRÉE:

- WILD HALIBUT*:** Spring rice, broccolini, red & yellow pepper, asparagus, spinach puree, lemon butter 32
- QUINOA & SPRING RICE BOWL:** Grilled chicken, spinach, kale, tomato, squash, carrots, white wine chicken jus 16
- GRILLED SALMON*:** Quinoa, spinach, cherry tomatoes, herb lemon sauce 26
- 10OZ FLAT IRON STEAK*:** Baby Carrot, zucchini, squash, broccolini, roasted shallot, herb chimichurri 29
- GRILLED FISH TACOS:** Barramundi, corn tortillas, shredded romaine, tomato, avocado, lime, cilantro, charred jalapeno dressing 17

PASTA: All Pastas are Hand-crafted in House

- SHRIMP ALFREDO:** House-made fettuccini, snap peas, broccolini, cherry tomato, arugula pesto 19
- SPAGHETTI & MEATBALLS:** Handcut spaghetti, roasted tomato sauce 16
- LASAGNA:** Your choice: Red or white sauce, meat or vegetable 19
- FUSILLI BOLOGNESE:** Rustic meat sauce, pecorino 17
- DEB'S PASTA:** Hand-cut spaghetti, grilled chicken, tomatoes, basil, creamy parmesan sauce 17

*May be cooked to order; however, Arizona State Food Code requires us to inform you that under cooked meats may increase your risk of foodborne illness. A 2.5% tax inclusive prop 206 fee will be applied to all food and beverage purchases