

Isabella's

KITCHEN

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



PIZZA:

Hand-stretched to order	8"	12"
CLASSIC MARGHERITA: Mozzarella, basil	10	15
ISLANDER: Pineapple, capicola, jalapeño	12	17
BBQ CHICKEN: Red onion, cilantro	12	17
PROSCIUTTO: Ricotta, arugula, date	12	17
SAUSAGE: House-made sausage, red onion	12	17
VEGGIE: Peppers, onion, mushroom, olive, artichoke	12	17
MUSHROOM: Roasted mushrooms, chives, mozzarella	11	16
THE BUTCHER: Sausage, bacon, prosciutto, pepperoni	13	18
PEPPERONI: Pepperoni, mozzarella, basil	12	17
CHEESE PIZZA	9	13

House-Made Gluten Free Cauliflower Crust \$3.50

Ingredient Driven...
Local | Organic | Fresh

Bread Served Upon Request.

TO START:

MIXTURE OF ITALIAN OLIVES: Rosemary, citrus, EVOO	7
MEAT AND CHEESE BOARD: Italian meats and cheeses, grilled bread	17
CHIPS & SALSA: House-made tortilla chips	8 ~ Add Guac + 5
JALAPEÑO CILANTRO HUMMUS: Grilled flat bread, fresh vegetables	13
CRISPY CALAMARI: Lemon, arugula, Calabrian aioli	15
IZZY'S WINGS: Calabrian chile sauce or crispy ranch, celery, carrots and buttermilk dressing	15
BELLA'S MAC: House-made cavetelli, ham, breadcrumbs	9
FIRE GRILLED SHRIMP: Roasted seasonal vegetables, grilled pineapple & avocado, fresh citrus, Calabrian mango glaze	14
CRISPY BRUSSELS SPROUTS: Balsamic reduction, garlic aioli	12
POTATO BACON SOUP: Calabrian, cheddar cheese	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 \$6, Grilled Shrimp \$8, Grilled Salmon* \$8, Seared Ahi* \$8 or Flat Iron Steak* \$8

IZZY'S HOUSE: Local lettuce, salami, cucumber, tomato, pecorino pepato, pepperoncinis, shallot vinaigrette	14
SEARED AHI SALAD*: Spinach, watercress, frisee, kiwi, mandarin orange, pistachio, elderflower vinaigrette	23
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	17
OPEN FACED TURKEY: Heirloom tomato, avocado, brie cheese, arugula aioli, fresh arugula, rainbow cilantro, balsamic drizzle	15
CRISPY CHICKEN SANDWICH: House pickles, bacon, avocado, arugula, buttermilk dressing (available with seared chicken breast)	16
PULLED PORK SANDWICH: Jalapeno coleslaw, crispy onion strings, fontina cheese, house-made BBQ	15
BLACKENED SHRIMP WRAP: House-made grilled flatbread, broccolini, arugula, zucchini, avocado, Calabrian aioli	16

ENTRÉE:

PORK TENDERLOIN*: Prosciutto wrapped pork tenderloin, sweet potato & cauliflower hash, apricot chutney, pistachio, balsamic	24
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*: Spinach, asparagus, cipollini onion, avocado, heirloom tomato, sun dried tomato chimichurri	31
GRILLED FISH TACOS: Barramundi, corn tortillas, shredded romaine, tomato, avocado, lime, cilantro, charred jalapeno dressing	18

PASTA: All Pastas are Hand-Crafted in House. Substitute Gluten Free Pasta \$3.5

LOBSTER MANICOTTI: Ricotta and lobster stuffed manicotti, mozzarella cheese, sun dried tomato, fresh basil and tomato cream sauce	29
SPAGHETTI & MEATBALLS: Handcut spaghetti, roasted tomato sauce	18
LASAGNA: Your choice: Red or white sauce, meat or vegetable	20
FUSILLI BOLOGNESE: Rustic meat sauce, pecorino	19
DEB'S PASTA: Hand-cut spaghetti, grilled chicken, tomatoes, basil, creamy parmesan sauce	19

*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