

---

## Small Plates

---

### Butternut Squash Soup

Roasted Butternut Squash, Cinnamon, Candied Walnuts

### Potato Leek Bisque

Triple Apple Smoked Bacon, Yukon Gold Potatoes, Caramelized Leeks, Cream

### Autumn Salad

Roasted Butternut Squash, Toasted Pumpkin Seeds, Spiced Pecans, Spinach, Maple Balsamic Vinaigrette

### Veal and Truffles

Tender Braised Veal, Black Truffles, Parmigiano Reggiano, Chestnut Pappardelle Pasta

### Chopped Salad

Mixed Greens, Radishes, Red Onion, Avocado, Hearts of Palm, Cannellini Beans, Bleu Cheese, Red Wine Vinaigrette

### Potato Terrine

Honey Chevre, 12 Year Balsamic, Mache, Organic Olive Oil

### Pumpkin Ravioli

Ameretti Cookies, Squash Puree, Vermont Maple Syrup

### Caesar Salad

Red Romaine, Parmesan, Brioche Crostini

### Rigatoni Butera

Spicy Sausage, Crushed Tomato, Sweet Peas, Parmesan

### Colossal Crab Cake

Shaved Fennel, Pears, Watermelon Radishes, Mustard Vinaigrette

### Pan Seared Scallops

Arborio Rice Crust, Potato Gnocchi, Limoncello Butter

---

## To Share

---

### Farmstead Cheese

A selection of Artisanal Cheeses Served with Fig Compote, Honey and Country Bread  
Board of Three Cheeses  
Tasting of Five Cheeses

### Charcuterie

A selection of Cured Italian Meats served with cornichons, dijon.  
Board of Three Meats

---

## Pasta Station

---

### Choice of Pasta and Sauce Combination

Pasta:	Sauces:
Penne Rigate	Aglio E Olio
Rigatone	Bolognese
Tagliatelle	Parmesan Cream Vodka

---

## Large Plates

---

### Pan Seared Halibut

Sheep's Milk Ricotta Fritters, Rapini, Saffron Tomato Sauce

### Wild Coho Salmon

Maple Vanilla Sweet Potato Puree, Fennel Confit

### Lobster All' Amatriciana

Lobster Tail, Pancetta, Spinach, Bucatini Pasta, Tomato Sauce

### Fruitti Di Maré

Black Grouper, Shrimp, Scallops, 'Scampi' Sauce

### Crab Cavatelli

Colossal Crabmeat, Oven-cured Tomato, Chablis, Chili Flakes

### Black Cod

Plum Gnocchi, Honey Glazed Spaghetti Squash, Gorgonzola Cream

---

## Butchery

---

### Jager Schnitzel

Veal Scallopini, Wild Mushrooms, Spinach Spaetzle, Red Wine Beurre Blanc

### 8 oz. Prime Rib Filet Mignon

Truffle Whipped Potatoes, Brussel Sprout Petals, Bordelaise Sauce

### Steak Frites

Grilled Hanger Steak, Black Truffle French Fries, Cauliflower Gratin

### 16 oz. Australian Lamb Rack

Squash Caponata, Herbes De Provence, Gorgonzola Polenta

### The Isabella Burger

Caramelized Onion, Applewood Bacon, Smoked Cheddar, French Fries

### Braised Short Ribs

Sweet Potato Fingerlings, Fall Vegetable Hash

### Sides

Rapini, Butternut Squash Risotto, Truffle Fries, Cauliflower Gratin

# ISABELLA

RESTAURANT AND BAR

1140 Route 315, Wilkes-Barre  
570.270.9292