

Cold Antipasto

Caprese	\$7.95
<i>Fresh Mozzarella, Tomatoes, Roasted Peppers & Fresh Basil</i>	
Shrimp Cocktail	\$12.50
Raw Clams	\$10.95
<i>On the Half-Shell</i>	
Salmon Affumicato	\$14.95
<i>Thinly Sliced Smoked Salmon with Extra Virgin Olive Oil, Red Onions, Fennel Seeds & Lemon Juice</i>	
Cold Antipasto	\$13.95
<i>Salame, Prosciutto, Capicollo, Cheeses, Artichokes, Olives & Roasted Peppers</i>	

Hot Antipasto

Fried Calamari	\$11.95
<i>Tubes Only, Light, Crispy & Tender, Served with Marinara Sauce</i>	
Calamari Arrabiata	\$12.00
<i>Sautéed in Wine & Garlic with Hot Cherry Peppers and Marinara Sauce</i>	
Baked Clams	\$11.50
<i>Little Necks Baked in Lemon Butter Wine Sauce</i>	
Mussels	\$12.00
<i>Steamed in Wine, Garlic & Herbs, Served in Red or White Sauce</i>	
Grilled Portobello	\$9.95
<i>Portobello Caps, Marinated in Italian Herbs & Olive Oil and Grilled To Perfection</i>	
Stuffed Mushrooms	\$9.50
<i>Large Caps Stuffed with Mixed Seafood, Cheese & Marinated Bread Crumbs</i>	
Eggplant Rollatini	\$8.95
Carciofini Alla Molisana	\$10.95
<i>Baby Artichoke Hearts, Sautéed in White Wine, Garlic & Herbs, Topped with Shaved Parmigiano Cheese</i>	
Spiedini Alla Romana	\$9.95
<i>Mozzarella-Stuffed Brick-Oven Bread, Deep Fried & Served in a Garlic, Caper & Anchovy Tomato Sauce</i>	
Hot Antipasto	\$13.95
<i>Shrimp, Clams, Eggplant Rollatini & Stuffed Mushrooms</i>	

Salads

Tre Colori Salad	\$7.50
<i>Arugula, Endive, Radicchio & Cherry Tomatoes</i>	
Caesar Salad	\$7.50
<i>Crisp Romaine tossed in Classic Caesar Dressing</i>	
House Salad	\$7.00
<i>Mixed Greens, Chopped Tomato, Diced Onion & Cucumber Slices in Balsamic Vinaigrette</i>	
Arugula Salad	\$8.00
<i>Orange, Cherry Tomatoes & Hazelnuts</i>	
Joanne Salad	\$10.00
<i>Greens, Goat Cheese, Pear Slices, Pomegranate Seeds, Caramelized Walnuts in Honey Mustard Dressing</i>	
Insalata Trevisana	\$10.00
<i>Mixed Greens Tossed in Raspberry Yogurt Dressing and Served with Parmigiano Crespella</i>	

Soup

Soup Of The Day	\$7.00
<i>Please ask your server for today's selection</i>	



Pasta

Spaghetti Carbonara or Garlic & Oil	\$12.95
<i>Whole Wheat Spaghetti Available for an Extra \$2.00</i>	
Spaghetti Nero	\$24.95
<i>Homemade Squid Ink-Tinted Spaghetti with Shrimp & Calamari in a Mildly Spicy Tomato Sauce</i>	
Capellini Alla Primavera	\$14.95
<i>Angel Hair Pasta with Broccoli, Carrots, Mushrooms & Zucchini Sautéed in Garlic & Light Tomato</i>	
Clam Linguini	\$16.95
<i>With Little Necks Sautéed in Wine, Garlic & Herbs. Choose Red Sauce, White Sauce or Garlic & Oil.</i>	
Seafood Linguini	\$22.95
<i>With Shrimps, Clams, Mussels, Scallops & Calamari in Red, White or Garlic & Oil Sauce</i>	
Penne a la Vodka	\$14.95
<i>With Prosciutto & Shallots in a Mildly Spiced Vodka Pink Sauce (Whole Wheat Penne +\$2.00)</i>	
Penne Regina	\$16.95
<i>With Smoked Salmon, Peas & Carrots in a Light Cream Sauce (Whole Wheat Penne +\$2.00)</i>	
Broccoli Rabe & Sausage Rigatoni	\$15.95
<i>In Garlic & Oil</i>	
Pappardelle Alessandra	\$15.95
<i>Fresh Wide Flat Pasta with Sausage, Mushrooms & Peas in a Light Brandy Pomodora Cream Sauce</i>	
Cheese Ravioli	\$12.95
<i>Homemade Cheese-Stuffed Ravioli in Marinara Sauce & Basilico</i>	
Ravioli Quattro Formaggi	\$15.95
<i>Eggplant Ravioli Sautéed in a Fontina, Parmigiano, Gorgonzola & Mozzarella Four-Cheese Sauce</i>	
Gnocchi Alla Bolognese	\$15.95
<i>Homemade Potato Dumplings Sautéed in a Beef & Veal Bolognese Ragù</i>	

Risotto

Mixed Mushrooms Risotto	\$14.95
Seafood Risotto	\$23.95
<i>Calamari, Shrimp, Clams, Mussels & Scallops</i>	
Risotto Isabella	\$21.00
<i>Crabmeat, Arugula & Parmigiano Cheese</i>	
Risotto Alla Zafferano	\$24.95
<i>Italian Arborio Rice Stewed with Shrimps, Little Neck Clams, Peas, Saffron & Pro-Secco</i>	

Fish

Filet of Sole Francese	\$16.95
<i>Egg-Dipped and Sautéed in Lemon Butter & White Wine</i>	
Broiled Red Snapper Genovese	\$22.95
<i>Red Snapper Filet Broiled then Sautéed with Minced Shallots, Pesto, Wine & Cream Sauce</i>	
Chilean Sea Bass Marichiara	\$29.00
<i>Sautéed with Clams & Mussels in Wine, Garlic and Light Tomato Sauce</i>	
Broiled Chilean Sea Bass	\$26.00
<i>Broiled to Perfection in Lemon, Garlic & White Wine Sauce</i>	
Broiled Tilapia & Scallops in Saffron Sauce	\$19.00
Grilled Salmon Dijon	\$21.00
<i>Surrounded by a Dijon Mustard, Wine & Lemon Reduction</i>	
Salmone Al Barolo	\$22.00
<i>Wild King Salmon Sautéed with Roasted Peppers, Barolo Wine, Garlic & Rosemary Sprigs</i>	
Shrimp Fra Diavolo	\$22.95
<i>Jumbo Shrimp Sautéed with Garlic & Wine in Spicy Marinara Sauce</i>	
Shrimp Scampi	\$22.95
<i>Jumbo Shrimp Broiled with Lemon, Wine, Garlic & Paprika Served on a Bed of Linguini</i>	

Chicken

Chicken Picata	\$15.50
<i>Sautéed with Lemon Butter, Wine & Capers and Served over Grilled Zucchini</i>	
Chicken Parmigiana	\$14.95
<i>Baked with Mozzarella Cheese & Marinara Sauce</i>	
Chicken Breast in Mushroom Sauce	\$15.00
<i>Tender Chicken Breast Sautéed with Wild Mushrooms in a Marsala Brown Sauce</i>	
Chicken Francese	\$15.00
<i>Egg-Dipped and Sautéed in Lemon Butter & White Wine</i>	
Chicken Sorrentino	\$17.95
<i>Sautéed in Wine and Topped with Eggplant, Prosciutto, Mozzarella & the Chef's Special Brown Sauce</i>	
Chicken & Shrimp	\$19.95
<i>Sautéed with Sun-Dried Tomatoes in a Garlic & Oil Sauce</i>	
Chicken Scarpariello	\$17.95
<i>Bone-In Chicken Sautéed with Sausage, Roasted Peppers, Wine & Herbs</i>	
Pollo San Giorgio	\$18.00
<i>Tender Chicken Breast Topped with Goat Cheese & Grilled Asparagus in a Roasted Pepper Cream Sauce</i>	
Pollo All'Aceto	\$17.00
<i>Tender Chicken Breast Sautéed with Garlic, Cherry Tomatoes & Herbs in a Balsamic Vinegar Reduction</i>	

Veal

Villa Isabella Exclusively Serves Milk Fed Baby Veal

Veal Pizzaiola	\$19.95
<i>Sautéed with Fresh Tomatoes, Capers, Black Olives, Garlic & Wine in Light Tomato Sauce</i>	
Veal Picata	\$18.00
<i>Sautéed with Lemon Butter, Wine & Capers and Served over Grilled Zucchini</i>	
Veal Parmigiana	\$18.00
<i>Traditional Italian Veal Specialty, Baked with Mozzarella Cheese & Marinara Sauce</i>	
Veal Florentino	\$19.95
<i>Sautéed in Wine & Brown Gravy and Topped with Spinach, Prosciutto & Mozzarella</i>	
Veal Romano	\$18.95
<i>Sautéed in Marsala Wine and Topped with Eggplant & Mozzarella</i>	
Veal Chop Milanese	\$28.95
<i>Thinly Pounded, Breaded & Pan Fried, Served on a Bed of Arugula & Tomato Salad</i>	
Ossobuco	\$29.95
<i>Classic Veal Shank Slowly Braised to Tender Perfection in Meat Broth & Wine, Served on Risotto</i>	

From The Grill

Grilled Vegetables	\$12.50
<i>Zucchini, Eggplant & Roasted Pepper, Marinated in Garlic & Oil, Grilled & Fresh Mozzarella Topped</i>	
Grilled Shrimp	\$15.95
<i>Jumbo Shrimps Marinated in Olive Oil & Herbs, Grilled & Served on a Bed of Arugula & Tomato Salad</i>	
Grilled Chicken Breast	\$13.95
<i>Tender Chicken Breast Grilled To Perfection & Served on a Bed of Arugula & Tomato Salad</i>	
Grilled Half-Chicken	\$19.95
<i>Deboned Half-Chicken Grilled to Juicy Perfection, Served with Roasted Potatoes & Vegetable</i>	
Grilled Veal Rib Chop	\$28.95
<i>Milk Fed Baby Veal Seasoned & Grilled to Succulent Perfection</i>	
Shell Steak	\$28.00
<i>Angus Certified 16oz New York Strip</i>	
Grilled Lamb Chops	\$28.00
<i>Baby New Zealand Lamb Chops Seasoned & Grilled, Served with "Green Potatoes" (Spinach Mashed)</i>	

Side Dishes

<i>Broccoli Rabe (Sautéed in Garlic & Oil)</i>	\$6.00
<i>Spinach (Sautéed in Garlic & Oil)</i>	\$6.00
<i>Broccoli (Sautéed in Garlic & Oil)</i>	\$6.00
<i>Mashed Potatoes</i>	\$6.00
<i>French Fried Potatoes</i>	\$6.00
<i>½ Pasta</i>	\$6.95
<i>Choose Penne, Rigatoni, Linguini or Spaghetti</i>	
<i>½ Gnocchi</i>	\$8.95
<i>In Bolognese Ragù Sauce</i>	

Per Bambini (<10 Years)

<i>Macaroni & Cheese</i>	\$6.50
<i>Chicken Fingers & Fries</i>	\$7.50
<i>Chicken & Mash</i>	\$9.50
<i>Steak Bits & Fries</i>	\$11.95
<i>Chicken Spaghetti</i>	\$9.95
<i>Penne Pasta</i>	\$6.50
<i>Cheese Ravioli</i>	\$7.50

Notes:

- * If you suffer from any food allergies, please do not hesitate to discuss dish ingredients with your waiter.
- * All dishes are prepared to order and some require additional time to ensure quality.
- * A \$5 Sharing Charge will be applied when sharing an entrée.
- * Villa Isabella of Forest Hills Gift Certificates are available. Please ask any member of our staff.