ISACCO

Dinner Menu

Cto		
Sta	rter	-6

Starter's	
Corn chowder soup	[7]
Hand cut fruit & vegetable gazpacho (chilled)	[7]
Summer salad, my tomatoes, cucumbers, greens, apple, and house dressing	[9]
Roasted Brussels sprouts with bacon, walnut, sesame seeds, orange zest	[9]
Beet and butternut squash salad, apple, goat cheese, balsamic	[9]
Asparagus & roasted corn salad, blue cheese, raspberries	[9]
Fried dates with chorizo, handpicked greens, olives, herbs dressing	[10]
Baked grilled eggplant, rolled with Italian sausage, marinara, asiago	[10]
Zucchini flower tempura, filled with goat cheese cream, basil pesto	[10]
Baked figs with parmesan and asiago crust, salad, Parma ham, grilled bread	[12]
Fresh Maryland Oyster: 6pcs	[12]
Fried calamari	[12]
Crispy pork belly, salad, balsamic reduction	[14]
Caprese with home grown tomatoes & grilled vegetables, Parma Ham	[14]
Seared Ahi tuna, ratatouille of vegetables, salad, mango papaya salsa	[15]
Grilled octopus salad, roasted fingerling potatoes	[16]
Barbecue lamb ribs with potato salad	[16]
Cheese plate with selection of 4 Cured meat and 4 cheeses	[18]
Main Courses	
isacco_cateringCavatelli pasta with Italian sausages, kale,	
cherry tomatoes, asiago cheese	[18]
Homemade duck ravioli, with sage, butter, smoked prosciutto, Parmigianino	[18]
Hand cut fettuccine with my grandma style Bolognese	[18]
Homemade tortellini filled with ricotta & spinach, grilled chicken, arugula	[18]
Grilled flank steak, potato gratin, grilled asparagus, arugula salad	[22]
Snapper on sun dried tomatoes and artichokes risotto	[22]
Pork scaloppini limone on creamy spinach – asiago risotto	[22]
Braised short ribs cannelloni, sautéed spinach & mushroom, port reduction	[22]
Berkshire Pork chop Milanese on a saffron risotto	[22]
Grilled duck breast, roasted baby potatoes, port reduction	[24]
Homemade crab ravioli diablo with scallop and shrimp, spicy vodka sauce	[26]
Sea food risotto: half lobster, scallop, calamari, mussels, clams, shrimp, tiger	
Shrimp white wine and marinara	[26]
Maine Lobster fettuccine with homegrown tomatoes and basil, herb butter	[28]