



*Lunch and Dinner Spa Menu*  
*By Isabella's*



## Corto's Salon and Seasons Spa Menu

\$17.00 Lunch, \$25 Dinner (after 5pm)

Choose any 1 of the following items:

Salad

Sandwich

Entrée

Pasta

Our appetizers are also available for an additional charge.  
(please refer to last page.)

## Salads

### Season's Day Spa Salad

Mixed Greens topped with Spiced Pecans, Sliced Apple and Goat Cheese, Served with Isabella's House Vinaigrette

### Mixed Green & Herb Salad

Mixed greens tossed with Fresh herbs and diced onion and Isabella's House Vinaigrette. Served with Multigrain garlic toast topped with Goat cheese

### Insalata Bistecca

Mixed Greens, grape tomatoes, Sliced Roast Beef and Imported Provolone with Rye Goat Cheese crisp and Olio Picante dressing

### Spinach Waldorf Salad

Traditional waldorf with Apples and Walnuts served atop fresh Spinach

### Caprese Salad

Crisp Romaine topped with hand-stretched Fresh Mozzarella, slices of ripe tomato, basil and pine nuts drizzled with extra Virgin Olive Oil and Balsamic Vinegar

### Caesar Salad

Crisp Romaine topped with Parmesan Cheese, Homemade croutons and Chef Becky's special Caesar Dressing

## Sandwiches

### Monte "Corto"

Ham and Swiss Grilled in Egg Dipped Italian Bread

### Italian Roast Burger

Thin sliced Roast Beef topped with a Ricotta Cheese spread with Roasted Red Pepper, garlic and sundried tomato on a hard roll

### Chicken Salad

Fresh diced chicken breast mixed with grapes, pecans and herbs served on wheat bread

### The Isabella

Grilled Chicken Breast topped with Escarole greens sautéed with garlic and herbs, prosciutto and finished with Mozzarella Cheese on a toasted sub roll

### One Buffalo Street

Thinly Sliced Mesquite Wood Smoked Turkey Breast topped with Roasted Red Peppers, Artichoke Hearts, Swiss cheese and Pesto Mayo and served on a Ciabatta Roll

### Caprese Tuna Melt

Tuna Salad with Solid White Albacore Tuna, celery and herbs topped with Ripe tomato slices, and Fresh Mozzarella served on Sourdough

## Entrees

### Braciòle

Sirloin Beef pounded thin and wrapped around fresh chopped garlic, Parmesan Cheese and Bread Crumbs simmered in Homemade marinara and served over hot pasta

### Stir Fry

Your choice of Beef, Chicken or Shrimp with seasonal stir fried vegetables and tossed with a garlic ginger sauce, served over white rice

### Portabella Mushroom Frittata

Fresh eggs with diced Portabella mushroom caps, Parmesan Cheese and Italian Herbs

## Pasta

### Portabella Parmesan

Portabella Mushroom Cap stuffed with Ricotta Cheese and topped with a slice of ripe tomato and Mozzarella Cheese. Baked over pasta with aglio et olio

### Pasta Primavera

Fresh cooked pasta topped with seasonal vegetables and tossed with garlic and extra virgin olive oil

### Fettuccini Alfredo

Fettuccini topped with a light Parmesan cream sauce with choice of chicken, tuna or shrimp

### Angel Hair Pomodoro with Chicken

Fresh Angel Hair pasta topped with Diced Tomatoes, chicken, capers, artichoke hearts and sautéed garlic. Tossed with extra virgin olive oil

## Appetizers (additional charge)

### Antipasti Platter

Assorted Italian Meats and Cheeses, Olives, Pepperoncini and Roasted Red Peppers

20.00, serves 4-6

### Cheese and Cracker Platter

Collection of cheeses with Artisan style crackers

small 40.00, serves 10-15

large 90.00, serves 20-25

### Fresh Fruit Platter

Assortment of seasonal fruits

13.00, serves 4-6

### Bruschetta

Diced tomatoes with chopped fresh garlic and basil in Olive oil served on fresh baked Crostini

13.00, serves 4-6