



SUOMI 100 MENU 43€

BEETROOT & RICOTTA

Smoked beetroot with home made ricotta cheese.

PAN ROASTED PIKE PEARCH

Potato cake, cauliflower pyre & lemon vinaigrette.

BLUEBERRY & RYE PUDDING

Vanilla cream.

ZENATO ALANERA, ITALY

0,75 l/12 cl
45€/750€

JARDINS BLANC, KATALONIA, SPAIN

38€/6€

ALEATICO SOVANA, ITALY

5€/4 CL

WINE PACKAGEI 18,50- €

CHEF'S MENU 44€

CRAYFISH SOUP

Chorizo oil.

BRAISED LAMB NECK

Red wine sauce & Jerusalem artichoke.

CREME BRULEE

BLANC PESCADOR, SPAIN

36€/6€

XIII LUNAS, SPAIN

43€/7€

DOUX DE CARVIN, FRANCE

950€/8 CL

WINE PACKAGE 22,50€

 /ravintolaisacamillo

 @isa_camillo
#isäcamillo

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ISÄ CAMILLO 
ravintola



STARTERS

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|---|--------------------|---|--------------------|
| 1 CRAYFISH SOUP
Chorizo oil. | 10 ⁵⁰ € | 4 BEEF CARPACCIO
Rocket & parmesan. | 11 ⁵⁰ € |
| 2 BEETROOT & RICOTTA
Smoked beetroot with home made ricotta cheese. | 9 ⁵⁰ € | 5 ISÄ CAMILLO'S ANTIPASTO
Main course for one or starter for two. | 16€ |
| 5 GARLIC SNAILS
With house bread. Gorgonzola or parmesan +1€ | 9 ⁵⁰ € | Pasta, risotto and bouillabaisse can also be served as a starter. | |

MAIN COURSES

Isä Camillo's bread 1,50€

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| 1 AMARONE RISOTTO
Roasted chestnut & scallop. | 11/
18€ | 5 BRAISED LAMB NECK
Red wine sauce & Jerusalem artichoke. | 24€ |
| 2 PASTA OF THE DAY
Ask the waiter. | 9 ⁵⁰ /
16 ⁵⁰ € | 6 ROASTED QUAIL
Mushroom-potato croquet, grapes & truffle sauce . | 32€ |
| 5 ISÄ CAMILLO BOUILLABAISSE
Safron rouille & house bread. | 11/
24€ | 7 ENTRECÔTE
Flame grilled entrecôte 200g, herb-garlic butter and french fries. | 30€ |
| 4 PAN ROASTED PIKE PEARCH
Potato cake, cauliflower puree & lemon vinaigrette. | 24€ | | |

DESSERTS

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|--|-------------------|--|------------------------------|
| 1 CREME BRULEE | 9 ⁵⁰ € | 5 BLUEBERRY & RYE PUDDING
Vanilla cream. | 9 ⁵⁰ € |
| 2 BLACK BEAN-CHOCOLATE CAKE
Raspberry-mascarpone mousse. | 9 ⁵⁰ € | 4 CHEESE
Enquire about our changing selection of cheese. | 4 ⁵⁰ €
/cheese |

The kitchen prepares main course dishes for children at 40 % discount.

We use organic Conca d'Oro –extra virgin olive oil from Ascoli. It is also for sale 15€/0,5 ltr bottle.