

O' Sole Mio

Est since 1965

Ristorante
and Pizzeria

White Wine Selection

	Bottle
1. CHENIN BLANC, Aloe Tree - Western Cape/South Africa A delightfully crisp, fruit driven white with hints of green apple and pear on the nose. Bright, juicy fruit on the palate with a tangy, refreshing finish.	22.50
2. RIOJA BLANCO, Finca Manzanos - La Mancha/Spain Bright yellow with hints of gold. Fresh aroma of fruit, such as apricot. Rounded, long and pleasant on the palate.	23.50
3. GRILLO, "ORGANIC", Baglio Gibellina - Sicily/Italy This delightful organic Sicilian wine has an exotic nose that is both fruity and spicy. Fresh, soft and well-balanced on the palate.	24.50
4. VERDICCHIO CLASSICO "CASTELLO", Zaccagnini - Marche/Italy A fresh and elegant white. Delicate aromas of acacia with a delicious, gently floral palate finishing with great length.	25.95
5. PINOT GRIGIO, Uvam - Veneto/Italy An ambrosial nose of wonderful floral aroma's, on the palate there's an abundance of tropical fruit, melon, guava and peach supported by zippy acidity making it mouth-tinglingly moreish. A light refreshing wine for any occasion.	27.50
6. PECORINO, "ORGANIC", IGP, Feudo Antico - Abruzzo/Italy Light straw in colour with green nuances. A fruity nose with mineral and floral notes. Medium bodied with delicate fruit flavours and almond on the finish.	28.00
7. SAUVIGNON BLANC, "STONE RANGE" - Marlborough/New Zealand A pronounced, herbaceous nose with plenty of ripe gooseberries, guava and nettles on the nose - very typically Marlborough style. The palate is crisp, racy and mouth-watering with hints of grapefruit, guava and gooseberry followed by a long, enticing finish.	28.50
8. GAVI DI GAVI DOCG, Tenuta Olim Bauda - Piedmont/Italy A bouquet of good intensity and persistence gives off a light floral perfume. The taste is fresh and delicate and with a good structure. A great partner to sole, seabass or monkfish,	34.00

Whites by the Glass

	175ml	250ml	Bottle
9. TREBBIANO, IGT, Terre Allegre - Italy A light, crisp white with zesty, citrus flavours and a clean, refreshing finish.	5.25	6.95	18.95
10. PINOT GRIGIO-TREBBIANO, IGT Puglia, Bella Modella Figlia - Italy If you are looking for a light, crisp and refreshing wine then stop...you have found it. This delicious, mouth-watering blend of two of Italy's finest varieties is delicate, citrusy and dry with a tangy finish.	5.50	7.25	19.95
11. SAUVIGNON BLANC, Costa Vera - Chile Bursting with vibrant, zesty fruit and exotic guava. Refreshing, crisp and aromatic.	5.95	7.85	20.95
12. "THE GOOGLY" UNOAKED CHARDONNAY, One Chain - Australia Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced.	6.00	7.95	21.50

Rose by the Glass

	175ml	250ml	Bottle
13. TEMPRANILLO ROSADO, Castillo del Moro - Spain Full of juicy wild strawberry, raspberry and cranberry fruit this rose is crisp and well balanced.	5.75	7.25	19.95
14. PINOT GRIGIO BLUSH, Casa Defra - Italy Delicate yet lively nose of fresh raspberries and wild strawberries. Crisp, light and fragrant on the palate.	5.95	7.85	20.95

Half Bottles

	37.5cl
15. MACON VILLAGES, Domaine Fichet - Burgundy (White) Broad, rounded apple and melon fruit coupled with a lovely fresh, crisp palate and appealingly tangy finish.	14.95
16. RIOJA CRIANZA, Finca Manzanos - Spain (Red) Sourced from the family run vineyards close to the winery in Azagra, this Crianza benefits from 18 months careful storage in oak and in bottle. The resulting wine is silky soft, mellow and savoury with hints of red berries and dried fruits.	14.95

Red Wine Selection

	Bottle
17. MONTEPULCIANO D'ABRUZZO DOP, Altopiano - Abruzzo/Italy Ruby red with violet reflexes. Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft and well balanced tannins.	23.00
18. SHIRAZ CABERNET, "THE WRONG UN", One Chain - Australia A rich, well balanced example of the Aussie classic blend. Lush black fruits with touches of woodspice and cassis.	24.00
19. RIOJA, De Alto Amo - Rioja/Spain De Alto is a modern interpretation of Rioja. Full of succulent red fruit with hints of vanilla, mocha and liquorice, De Alto is a beautifully balanced and structured wine.	25.00
20. PRIMITIVO, Casato de Melzi - Puglia/Italy Gorgeous aromas of blackberry and chocolate on the palate, with a very pleasant fruity sweetness.	26.50
21. NEROPASSO, "ORIGINALE ROSSO", IGT, Mabis - Veneto/Italy Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry, black cherry and plum compote.	26.50
22. MALBEC, Serie A, Familia Zuccardi - Uco Valley/Argentina Intense deep red colour, packed with ripe red fruit, plums and raspberries with hints of chocolate, mocha and tobacco.	28.50
23. CHIANTI RISERVA DOCG, Baccio - Tuscany/Italy Bold aromas of raspberry and cherry intermingled with violet and tea leaves. Well structured and medium bodied.	29.00
24. RIPASSO VALPOLICELLA Superiore Classico DOC, Mabis - Veneto/Italy Bursting with cherries on the nose, has great depth of flavour, silky smooth fruit and a long, rich velvety finish.	32.00
25. AMARONE DELLA VALPOLICELLA Mabis - Veneto/Italy Surely one of Italy's most revered wine styles, Amarone is made from grapes partially dried in the sun. The result is deep, very rich and powerful with hints of dried cherry, chocolate and coffee.	57.00

Reds by the Glass

	175ml	250ml	Bottle
26. SANGIOVESE, Terre Allegre - Italy A juicy, succulent red with savoury cherry and plum characters. Soft tannins and a bright, ripe fruited finish.	5.25	6.95	18.95
27. NERO D'AVOLA, IGT, Palazzo del Mare - Italy Ample ripe, plummy fruit, hints of spice and liquorice, this wine is deliciously supple and juicy.	5.50	7.25	19.95
28. CABERNET SAUVIGNON, Costa Vera - Chile Expressive nose of plum, cedar and sweet fruits, subtle tannins and a round, soft finish.	5.95	7.85	20.95
29. MERLOT, DOC, Casa Defra - Italy A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit.	6.00	7.95	21.50

Italian Sparkling

	Bottle
30. PROSECCO "ORO" Spumante, Casa Defra - Veneto/Italy A delightfully frothy sparkler with aromatic apple and pear flavours on the nose followed by a crisp palate of succulent fruits. Gently foamy, just off dry and possessing an enticing, bright finish.	29.00 20 cl Bottle 7.95
31. MERLOT-RABOSO ROSE, Spumante, Casa Defra - Veneto/Italy Deliciously aromatic and enticing strawberry flavours supported by floral notes.	26.50

Champagne

32. PIERRE MIGNON "GRAND RESERVE" - France A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.	43.00
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Sweet - Dessert Wine

	100ml	Bottle
34. TORRONTES TARDIO, Familia Zuccardi - Argentina (50cl) A delicate sweet wine with pear, apricots and citrus aromas. It will drive your taste buds nuts with fresh fruit and honey flavours.	4.35	21.50
35. MOSCATO D'ASTI DOCG "CENTIVE", Tenuta Olim Bauda - Italy This straw coloured wine has an intense bouquet of golden apple, pineapple and honey. The palate is fresh and fragrant and the balancing acidity gives the wine certain elegance.	4.35	21.50

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Per Cominciare

To start with while you are looking at the menu

Focaccia al Rosmarino

Pizza bread with rosemary, olive oil, oregano and sea salt

Focaccia al Pomodoro

Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes

Focaccia Aglio e Burro

Pizza bread with garlic butter, sea salt and oregano

Pane Casareccio

Home baked paneno bread with olives, olive oil and balsamic vinegar

Olives

Cerignola olives in lemon and chilli

Zuppe (gluten free)

Minestrone alla casalinga

Traditional ham and chunky vegetable broth served with freshly baked Italian bread

Zuppa del Giorno

Seasonal vegetable soup of the day served with freshly baked Italian bread

Antipasti

Antipasto Della Casa (for two to share / for one)

A platter of cured Italian meats, marinated vegetables, a selection of cheese and olives

13.95 / 7.95

Insalata Caprese

Tomato, mozzarella and basil salad

Bruschetta Napoletana

Crusty Italian bread topped with tomato, onion, garlic, basil and olive oil

Cozze alla Crema or Cozze alla Marinara

Shetland mussels steamed in white wine and cream OR Tomato, chilli and basil sauce

Prosciutto di Parma Con Melone

Melon served with Parma ham

Calamari Fritti

Polenta crusted calamari rings with saffron mayonnaise

Gamberoni

Grilled king prawns with lemon and chilli dressing

Crostini O' Sole Mio

Toasted ciabatta topped with Parma ham, figs, fresh mint and drizzled with honey

Bresaola Valtellina

Air cured lean beef served with rocket, cherry tomatoes and parmesan shavings

Arancini con Mozzarella e Basilico

Crisp fried saffron risotto balls, stuffed with basil and mozzarella and served with tomato and chilli jam.

Breaded Mozzarella Sticks

Breaded mozzarella sticks served with homemade chilli jam

Pate di Pollo Livornese

Chicken liver pate served with garlic bread and exotic leaves

Starter portion of any pasta or risotto listed below £6.75

Pasta e Riso

Although our pastas are freshly cooked daily the chef would be more than happy to cook them al dente for you if you ask the server

Penne all' Arrabiata

Penne pasta with tomato, fiery red chillies and garlic

Penne Al' Amatriciana

Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta

Tagliatelle Alla Carbonara Tradizionale

Traditional style-pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)

Lasagne al Forno

Classic layered dish of pasta, ragu and white sauce baked in our wood-fired oven

Spaghetti alla Bolognese

Classic ragu, spaghetti and tomato

Spaghetti alle Vongole al Nero di Seppia

Fresh clams cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti

Farfalle Cavolo e Pinoli

Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts

Linguini ai Frutti di Mare

Tomato, chilli, garlic and mixed seafood

Risotto di Mare

Seafood Risotto with saffron and a tomato sauce

Risotto con Zucchine e Asparaghi

Asparagus, grilled courgette and creamy risotto

Risotto con Funghi Selvatici e Pollo

Chicken risotto flavoured with tarragon, wild mushroom and truffle oil

Gnocchi alla Sorrentina

Pasta dumplings cooked in tomato, basil and mozzarella

Cannelloni di Ricotta

Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts

Penne e Salsiccia

Penne pasta with spicy Italian sausage meatballs in a rich tomato sauce

Fettucini e salmone

Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce

Pizza

O'Sole Mio prides itself on introducing the first real wood-fired pizza oven in Scotland back in 1965, built to the standards of craftsmanship from Napoli, the home of pizza.

Margherita

Tomato, basil and classic mozzarella

Salsiccia Piccante

Tomato, Mozzarella and spicy Italian sausage

Diavola

Tomato, mozzarella, salami Napoli and fresh chillies

Pizza Italiana

Tomato, mozzarella, mushroom and pepperone sausage

Puttanesca

Tomato, mozzarella, black olives, capers and cherry tomatoes

Napoletana

Capers, anchovies and black olives

Tonnata

Tomato, mozzarella, tuna and red onion

Pulcinella

Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese

Margherita DOC

Tomato sauce, buffalo mozzarella and parmesan shavings

Quattro Stagioni

Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies

Pescatore

Tomato, mozzarella and seafood

Calzone Ripeno

Folded pizza with tomato, mozzarella, ricotta, salami and black pepper

NB: Please feel free to make up a pizza with toppings of your choice.

Just advise your Server. Additional toppings will be charged at 75p each.

Pizze Bianche: No Tomato Sauce Base

Primavera

Mozzarella, Parma ham, rocket and parmesan shavings

O'Sole Mio Calzone

Folded over pizza with four cheeses and served with fresh tomato, buffalo mozzarella, rocket and green olives

Carne

Vitello Milanese

Breaded and pan fried escalopes of veal served with spaghetti Napoli

Vitello Saltimbocca alla Romana

Escalopes of Veal with Parma ham, sage and lemon served with sautéed potatoes

Vitello Marsala

Pan fried escalopes of veal in a cream, white wine and mushroom sauce. Served with sautéed potatoes

Bistecca al Griglia

8oz Scottish Ribeye simply seasoned and grilled, served with hand cut chips (Pepper sauce OR Garlic butter £2.50)

Filleteo di Manzo

8oz Scottish Fillet simply seasoned and grilled, served with hand cut chips (Pepper sauce OR Garlic butter £2.50)

Filleteo di Cinghiale

Grilled wild boar fillet with parmesan polenta

Pollo Valdostano

Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with potato torta

Pollo al Limone

Supreme of chicken cooked in lemon, a touch of cream and tarragon sauce, served with potato torta

Pollo Milanese

Pan fried breaded chicken breast slices with spaghetti Napoli

Insalata Di Pollo

Barbequed grilled strips of chicken in a bed of mixed salad with a honey and mustard dressing

Pesce e Frutti di Mare

Fritto Misto Frutti di Mare

A selection of fresh fish and shellfish dusted in seasoned flour, deep fried and dressed with seasonal leaves, garlic mayonnaise and chilli oil dips

Sogliola di Limone

Whole baked lemon sole with garlic butter, with dressed leaves and boiled potatoes

Coda di Rospo

Pan fried monkfish wrapped in Parma ham, served with saffron risotto

Spigola al Cartoccio e Agrumi

Whole sea bass drizzled with lemon and orange zest, wrapped in tinfoil and baked in our unique wood fired pizza oven, garnished with north Atlantic prawns and mussels

Ask your server about our daily specials

Accompagnamenti

Insalata Mista

Italian mixed leaves salad

Verdure Miste

Seasonal vegetables cooked al dente and tossed in lemon, parsley and olive oil

Patatine Fritte

Hand cut chips

Patate Saltate

Sauteed potatoes

Garlic Bread

Garlic Bread with cheese

8.25

8.95

9.25

9.25

9.65

9.65

9.75

9.95

9.95

11.95

12.95

11.95

11.95

10.95

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17.95

16.50

17.25

4.50

4.50

3.50

3.95

2.75

3.75