

# O' Sole Mio

## RESTAURANT & PIZZERIA

### PER COMINCIARE

To start with while you are looking at the menu

<b>Focaccia al Rosmarino</b>	£6.50
Pizza bread with rosemary, olive oil, oregano and sea salt	
<b>Focaccia al Pomodoro</b>	£6.75
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
<b>Pane Rustico</b>	£3.75
Home baked paneno bread with olives, olive oil and balsamic vinegar	
<b>Olives</b>	£3.25
Cerignola olives in lemon and chilli	

### ZUPPE (GLUTEN FREE)

<b>Minestrone alla casalinga</b>	£4.75
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
<b>Zuppa del Giorno</b>	£4.50
Seasonal vegetable soup of the day served with freshly baked Italian bread	

### ANTIPASTI

<b>Antipasto Della Casa (for two to share / for one)</b>	£13.95 / £7.95
A platter of cured Italian meats, marinated vegetables, a selection of cheese and olives	
<b>Insalata Caprese</b>	£6.95
Tomato, mozzarella and basil salad	
<b>Bruschetta Napoletana</b>	£6.95
Crusty Italian bread topped with tomato, onion, garlic, basil and olive oil	
<b>Cozze alla Crema or Cozze alla Marinara</b>	£7.25
Shetland mussels steamed in white wine and cream or Tomato, chilli and basil sauce	
<b>Calamari Fritti</b>	£6.75
Polenta crusted calamari rings with saffron mayonnaise	
<b>Gamberoni</b>	£7.95
Grilled king prawns with lemon and chilli dressing	
<b>Arancini con Mozzarella e Basilico</b>	£6.95
Crisp fried saffron risotto balls, stuffed with basil and mozzarella and served with tomato and chilli jam.	
<b>Breaded Mozzarella Sticks</b>	£5.95
Breaded mozzarella sticks served with homemade chilli jam	
<b>Pate di Pollo Livornese</b>	£5.95
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

<b>Penne all' Arrabiata</b>	£9.75
Penne pasta with tomato, fiery red chillies and garlic	
<b>Penne Al' Amatriciana</b>	£10.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
<b>Tagliatelle Alla Carbonara Tradizionale</b>	£10.95
Traditional style-pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
<b>Lasagne al Forno</b>	£10.95
Classic layered dish of pasta, ragu and white sauce baked in our wood-fired oven	
<b>Spaghetti alla Bolognese</b>	£10.95
Classic ragu, spaghetti and tomato	
<b>Spaghetti alle Scallops</b>	£14.95
Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	
<b>Farfalle Cavolo e Pinoli</b>	£10.65
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
<b>Linguini ai Frutti di Mare</b>	£13.95
Tomato, chilli, garlic and mixed seafood	
<b>Risotto di Mare</b>	£13.95
Seafood Risotto with saffron and a tomato sauce	
<b>Risotto con Funghi Selvatici e Pollo</b>	£11.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
<b>Gnocchi al Pesto</b>	£9.75
Pasta dumplings cooked in tomato, basil and mozzarella	
<b>Cannelloni di Ricotta</b>	£10.75
Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	
<b>Spaghetti con pe Pette</b>	£10.95
Spaghetti with spicy meatballs in a rich tomato sauce	
<b>Fettucini e Salmone</b>	£11.95
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.

<b>Margherita</b>	£9.95
Tomato, basil and classic mozzarella	
<b>Salsiccia Piccante</b>	£10.95
Tomato, Mozzarella and spicy Italian sausage	
<b>Diavola</b>	£11.25
Tomato, mozzarella, salami Napoli and fresh chillies	
<b>Pizza Italiana</b>	£11.25
Tomato, mozzarella, mushroom and pepperone sausage	
<b>Puttanesca</b>	£10.95
Tomato, mozzarella, black olives, capers and cherry tomatoes	
<b>Napoletana</b>	£10.95
Capers, anchovies and black olives	
<b>Tonnata</b>	£10.75
Tomato, mozzarella, tuna and red onion	
<b>Pulcinella</b>	£11.95
Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	
<b>Margherita DOC</b>	£11.95
Tomato sauce, buffalo mozzarella and parmesan shavings	
<b>Quattro Stagioni</b>	£13.95
Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	
<b>Pescatore</b>	£14.95
Tomato base and seafood	
<b>Calzone Ripeno</b>	£13.95
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.**

<b>Primavera (not tomato sauce)</b>	£12.95
Mozzarella, Parma ham, rocket and parmesan shavings	

### CARNE

<b>Vitello Milanese</b>	£16.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
<b>Vitello Saltimbocca alla Romana</b>	£17.95
Escalopes of Veal with Parma ham, sage and lemon served with sautéed potatoes	
<b>Sirloin Steak</b>	£17.95
8oz Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce)	
<b>Pollo Valdostano</b>	£17.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
<b>Pollo Milanese</b>	£15.95
Pan fried breaded chicken breast slices with spaghetti Napoli	
<b>Pollo al Peppe</b>	£15.95
butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	

### PESCE E FRUTTI DI MARE

<b>Fritto Misto Frutti di Mare</b>	£17.95
A selection of fresh fish and shellfish dusted in seasoned flour, deep fried and dressed with seasonal leaves, garlic mayonnaise and chilli oil dips	
<b>Fish of the Day</b>	£16.95
Please ask your server	

**Ask your server about our daily specials**

### ACCOMPAGAMENTI

<b>Insalata Mista</b>	£3.95
Italian mixed leaved salad	
<b>Patatine Fritte</b>	£3.95
Hand cut chips	
<b>Garlic Bread</b>	£3.25
<b>Garlic Bread with cheese</b>	£4.25

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## RESTAURANT & PIZZERIA

### WINE LIST

#### SPARKLING

	175ml	250ml	Bottle
1 <b>Prosecco Spumante DOC, Casa Defra ""Oro"" - Veneto, Italy</b>			£29.50
Aromatic apple and pear on the nose with crisp palate. Gently foamy, just off dry with bright finish.			
2 <b>Prosecco Frizzante DOC, Casa Defra - Veneto, Italy</b>		1/4 bottle	£7.95
Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante, lightly sparkling.			
3 <b>Prosecco Spumante Rosé DOC, Casa Defra - Veneto, Italy</b>			£29.95
Aromatic bouquet reminiscent of red fruit, beautiful creamy palate with hints of strawberry and rose petal.			

#### WHITE BY THE GLASS

4 <b>Trebbiano, Terre Allegre - Puglia, Italy</b>	£5.25	£6.95	£18.95
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.			
5 <b>Pinot Grigio, Colline Teatine, Bella Modella - Abruzzo, Italy</b>	£5.50	£7.25	£19.95
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.			
6 <b>Sauvignon Blanc, Casa Defra - Tre Venezie, Italy</b>	£5.95	£7.80	£20.95
A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.			
7 <b>Chardonnay "The Googly", One Chain South Eastern Australia</b>	£6.00	£7.95	£21.95
Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced.			

#### WHITE SELECTION (BOTTLE ONLY)

8 <b>Pecorino Biologico, Feudo Antico - Abruzzo, Italy</b>			£25.95
Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish.			
9 <b>Picpould de Pinet "Cuvée Caroline" Famille Morin Languedoc, France</b>			£26.95
Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn; fresh and saline palate.			
10 <b>Gavi DOCG, Produttori del Gavi "Il Forte" - Piedmont, Italy</b>			£29.95
Il Forte is an easy drinking Gavi, with acacia flowers, pear, passion fruit and pineapple.			

125ml wine by the glass selection available by request

#### ROSÉ

	175ml	250ml	Bottle
11 <b>Pinot Grigio Blush, Colline Teatine, Bella Modella Abruzzo, Italy</b>	£5.95	£7.80	£20.95
Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.			

#### RED BY THE GLASS

12 <b>Sangiovese, Terre Allegre - Puglia, Italy</b>	£5.25	£6.95	£18.95
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.			
13 <b>Tempranillo-Syrah, Centelleo - La Mancha, Spain</b>	£5.50	£7.25	£19.95
Juicy bramble and cherry fruit, hints of spice and rounded soft tannins. Soft and very moreish.			
14 <b>Merlot, Colli Berici, Casa Defra - Veneto, Italy</b>	£5.95	£7.80	£20.95
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit.			
15 <b>Malbec, Cinco Fincas - Mendoza, Argentina</b>	£6.00	£7.95	£21.95
A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate.			

#### RED SELECTION (BOTTLE ONLY)

16 <b>Primitivo, Bella Modella - Puglia, Italy</b>			£23.95
A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.			
17 <b>Montepulciano d'Abruzzo DOP, Altopiano di Feudo Antico Abruzzo, Italy</b>			£24.95
Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins.			
18 <b>Salice Salentino Riserva DOC, Casato di Melzi - Veneto, Italy</b>			£27.95
Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate. Full bodied.			

#### SWEET-FORTIFIED WINE

19 <b>Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal</b>	Half Bottle	£21.00
	50ml	£4.00
Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense.		
20 <b>Fine Ruby Port, Delaforce - Douro, Portugal</b>	50ml	£3.50
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.		

### DRINKS

#### BOTTLED BEERS (330 ML)

Budweiser	£3.90
Peroni /Moretti	£3.90
Moretti 0% (non alcoholic)	£3.90
Mela Rossa Italian Cider	£3.90

#### GIN (25 ML)

Bombay Sapphire	£2.80
Tanquery	£2.80

#### RUM (25 ML)

Bacardi	£2.50
Morgan's Spiced	£2.60
Havana Club 7 yr	£2.80

#### VODKA (25 ML)

Absolute	£2.60
Luksosowa	£2.50

#### VERMOUTH/SHERRY/PORT (50 ML)

Martini Extra Dry	£3.20
Campari	£3.20
Tio Peppe	£3.20
Cockburn port	£3.20

#### WHISKY AND MALT (25 ML)

J & B	£2.90
Jamesons	£2.90
Glenmorangie	£4.00
Macallan	£4.00
Laphroaig	£4.00

#### BOURBON (25 ML)

Jack Daniels	£2.90
Southern Comfort	£2.90

#### LIQUEURS (25 ML)

Amaretto	£3.50
Baileys	£3.20
Cointreau	£3.40
Drambuie	£3.60
Frangelico	£3.80
Glavya	£3.80
Grappa 18 Lune Reserva	£4.50
Sambuca	£3.40
Aperol	£3.40
Tequila Gold	£3.50
Amaro	£3.75