

O' Sole Mio

RESTAURANT & PIZZERIA

PER COMINCIARE

To start with while you are looking at the menu

Focaccia al Rosmarino	£6.50
Pizza bread with rosemary, olive oil, oregano and sea salt	
Focaccia al Pomodoro	£6.95
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
Focaccia con Mozzarella	£7.50
Pizza bread with garlic, rosemary, oregano, sea salt, and mozzarella	
Pane Rustico	£4.25
Home baked paneno bread with olives, olive oil and balsamic vinegar	
Olives	£3.50
Cerignola olives in lemon and chilli	

ZUPPE (GLUTEN FREE)

Minestrone alla casalinga	£4.95
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
Zuppa del Giorno	£4.75
Seasonal vegetable soup of the day served with freshly baked Italian bread	

ANTIPASTI

Antipasto Della Casa (for two to share / for one)	£14.95 / £8.95
A platter of cured Italian meats, marinated vegetables, a selection of cheeses and olives	
Insalata Caprese	£7.50
Tomato, mozzarella and fresh basil leaves	
Bruschetta Napoletana	£7.50
Crusty Italian bread topped with tomato, red onion, garlic, basil and olive oil	
Cozze alla Crema	£7.95
Shetland mussels steamed in white wine and cream	
Cozze alla Marinara	£7.95
Shetland mussels steamed in tomato, fresh chillies and basil sauce	
Calamari Fritti	£7.95
Polenta crusted, chilli flakes and calamari rings with saffron mayonnaisee	
Gamberoni	£8.95
Grilled king prawns with lemon, butter and chilli dressing	
Arancini con Mozzarella e Basilico	£7.95
Crisp fried saffron risotto balls, bound in fresh basil and mozzarella and served with tomato and chilli jam.	
Breaded Mozzarella Sticks	£6.95
Deep fried breaded mozzarella sticks served with homemade chilli jam or garlic mayo	
Pate di Pollo Livornese	£6.95
Chicken liver pate served with garlic bread and exotic leaves	

Starter portion of any pasta or risotto listed below are available.
Please ask your server

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	£9.95
Penne pasta with tomato, fiery red chillies and garlic	
Penne all' Amatriciana	£11.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
Tagliatelle alla Carbonara Tradizionale	£11.95
Traditional style smoked pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
Lasagna al Forno	£11.95
Classic layered dish of pasta, ragu and white sauce oven baked	
Spaghetti alla Bolognese	£11.95
Classic ragu, spaghetti and tomato sauce and herbs	
Spaghetti alle Scallops	£15.95
Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	
Farfalle Cavolo e Pinoli	£11.95
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
Linguine ai Frutti di Mare	£14.95
White wine ,chilli, lemon ,garlic and mixed seafood	
Risotto di Mare	£14.95
Seafood Risotto with saffron and a tomato sauce	
Risotto con Funghi Selvatici e Pollo	£12.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
Gnocchi al Pesto	£10.95
Potato dumplings cooked in tomato, basil and mozzarella	
Cannelloni di Ricotta	£11.95
Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	
Spaghetti con Polpette	£11.95
Spaghetti with spicy meatballs in a rich tomato sauce	
Fettucine al Salmone	£12.95
Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce	

PIZZA

Built to the standards of craftsmanship from Napoli, the home of pizza.

Margherita	£10.95
Tomato, basil and classic mozzarella	
Salsiccia Piccante	£12.95
Tomato, Mozzarella and spicy Italian sausage	
Diavola	£12.95
Tomato, mozzarella, salami Napoli and fresh chillies	
Pizza Italiana	£12.95
Tomato, mozzarella, mushroom and pepp erone sausage	
Puttanesca	£11.95
Tomato, mozzarella, black olives, capers and cherry tomatoes	
Napoletana	£12.95
Capers, anchovies and black olives	
Tonnata	£11.95
Tomato, mozzarella, tuna and red onion	
Pulcinella	£13.95
Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	
Pollo Piccante	£12.95
Tomato sauce, mozzarella and spicy chicken	
Quattro Stagioni	£14.95
Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	
Pescatore	£15.95
Tomato base and seafood	
Sophia Loren	£13.95
Tomato Sauce, mozzarella, cooked ham, asparagus and a fried egg	
Calzone Ripeno	£14.95
Folded over 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 for vegetables / £1.50 meat / £2 parmaham and prawns

CARNE

Vitello Milanese	£17.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
Vitello Saltimbocca alla Romana	£18.95
Escalopes of veal with Parma ham, sage and lemon served with sautéed potatoes	
Sirloin Steak	£19.95
8oz Dry aged Scottish Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce +£2.50)	
Pollo Valdostano	£18.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
Pollo Milanese	£16.95
Pan fried breaded chicken breast served with spaghetti Napoli	
Pollo al Pepe	£16.95
Butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	

PESCE E FRUTTI DI MARE

Fritto Misto Frutti di Mare	£18.95
A selection of fresh fish and shellfish dusted in seasoned flour, deep fried and dressed with seasonal leaves, garlic mayonnaise and chilli oil dips	
Fish of the Day	£16.95
Please ask your server	

Ask your server about our daily specials

ACCOMPAGNAMENTI

Insalata Mista	£4.25
Italian mixed leaved salad	
Verdura Mista	£5.50
Mixed seasonal vegetables	
Sauteed potatoes	£4.95
Mashed potatoes	£4.95
Patatine Fritte	£3.95
Hand cut chips	
Garlic Bread	£3.50
Garlic Bread with cheese	£4.50

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. PLEASE ASK YOUR SERVER.

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RESTAURANT & PIZZERIA

WINE LIST

SPARKLING

	175ml	250ml	Bottle
1 Prosecco Spumante DOC, Casa Defra ""Oro"" - Veneto, Italy			£29.50
Aromatic apple and pear on the nose with crisp palate. Gently foamy, just off dry with bright finish.			
2 Prosecco Frizzante DOC, Casa Defra - Veneto, Italy		1/4 bottle	£7.95
Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante!			
3 Prosecco Rosé DOC, Casa Defra - Veneto, Italy			£29.95
An excellent addition to any wine list, this Prosecco rosé is perfect for hot summers days and the BBQ.			

WHITE BY THE GLASS

4 Trebbiano, Terre Allegre - Puglia, Italy	£5.50	£7.40	£19.95
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.			
5 Pinot Grigio, Terre de Chieti, Bella Modella - Abruzzo, Italy	£5.75	£7.60	£20.95
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.			
6 Sauvignon Blanc, Tre Venezie, Casa Defra - Veneto, Italy	£5.95	£7.95	£21.95
A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.			

WHITE SELECTION (BOTTLE ONLY)

7 Chardonnay, Pays d'Oc, Montsablé - Languedoc, France	£23.95
Aromatic with white fruits and white flowers with just a hint of vanilla. A dry long finish making a very classy Chard	
8 Rioja Blanco, Finca Manzanos - Rioja, Spain	£24.95
Bright yellow with hints of gold. Fresh aroma of fruit, such as apricot. Rounded, long and pleasant on the palate.	
9 Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Zaccagnini - Marche, Italy	£26.95
Pale straw yellow with a green hue. Delicate and elegant, with notes of yeast and fresh bread.	
10 Bianco Superiore Colli Berici DOC, Casa Defra - Veneto, Italy	£28.95
A delicious blend of Garganega, Chardonnay & Sauvignon. Fresh, fruity and fragrant with a slight aromatic note. Smooth with a pleasing and long dry finish	

125ml wine by the glass selection available by request

ROSÉ

	175ml	250ml	Bottle
11 Pinot Grigio Rosé, Terre di Chieti, Bella Modella Abruzzo, Italy	£5.95	£7.95	£21.95
Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.			

RED BY THE GLASS

12 Sangiovese, Terre Allegre - Puglia, Italy	£5.50	£7.40	£19.95
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.			
13 Merlot, Colli Berici, Casa Defra - Veneto, Italy	£5.95	£7.80	£21.95
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit			
14 Malbec, Cinco Fincas - Mendoza, Argentina	£6.00	£8.30	£22.95
A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate.			

RED SELECTION (BOTTLE ONLY)

15 Rioja Tradicional, deAlto - Rioja, Spain	£23.95
Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice.	
16 Primitivo, Bella Modella - Puglia, Italy	£24.95
A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.	
17 Montepulciano d'Abruzzo DOP, Altopiano di Feudo Antico Abruzzo, Italy	£25.95
Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins.	
18 Cabernet Sauvignon Gran Reserva, Nostros - Maipo, Chile	£26.95
Luciously rich and full bodied Cabernet bursting with ripe red fruit, sweet vanilla and hint of black pepper.	

SWEET-FORTIFIED WINE

19 Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal	Half Bottle 50ml	£22.50 £4.00
Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense.		
20 Fine Ruby Port, Delaforce - Douro, Portugal	50ml	£3.50
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.		

DRINKS

DRAUGHT BEER/CIDER

Moretti	Pint £5.60	1/2 pint £2.90
Inch's Cider	Pint £5.20	1/2 pint £2.70

BOTTLED BEERS (330 ML)

Budweiser	£4.20
Peroni	£4.20
Moretti 0% (non alcoholic)	£4.20

GIN (25 ML)

Bombay Sapphire	£3.40
Tanqueray	£3.40
Pink Gin	£3.40

RUM (25 ML)

Bacardi	£2.90
Malibu	£3.20
Morgan's Spiced	£3.90
Havana Club 7 yr	£3.90

VODKA (25 ML)

Absolute	£3.20
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VERMOUTH/SHERRY/PORT (50 ML)

Martini Extra Dry	£3.60
Campari	£3.60
Tio Pepe	£3.60
Cockburn port	£3.60

WHISKY AND MALT (25 ML)

J & B	£3.20
Jamesons	£3.20
Glenmorangie	£4.50
Macallan	£4.50
Laphroaig	£4.50

BOURBON (25 ML)

Jack Daniels	£3.40
Southern Comfort	£3.40

LIQUEURS (25 ML)

Amaretto	£3.90
Baileys	£3.20
Cointreau	£3.40
Drambuie	£4.00
Frangelico	£4.20
Glavya	£4.20
Grappa 18 Lune Reserva	£4.90
Strega	£3.80
Sambuca	£3.80
Aperol	£3.40
Tequila Gold	£3.90
Amaro	£3.75
Limoncello	£3.90

ASK TO SEE OUR
COCKTAIL MENU