

O' Sole Mio

RESTAURANT & PIZZERIA

PER COMINCIARE

To start with while you are looking at the menu

Focaccia al Rosmarino	£7.25
Pizza bread with rosemary, olive oil, oregano and sea salt	
Focaccia al Pomodoro	£7.95
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
Focaccia con Mozzarella	
Pizza bread with garlic, rosemary, oregano, sea salt, and mozzarella	£8.25
Pane Rustico	£4.75
Home baked paneno bread with olives, olive oil and balsamic vinegar	
Olives	£3.95
Cerignola olives in lemon and chilli	

ZUPPE (GLUTEN FREE)

Minestrone alla casalinga	£5.50
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
Zuppa del Giorno	£5.25
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	£7.95
Tomato, mozzarella and fresh basil leaves	
Bruschetta Napoletana	£7.75
Crusty Italian bread topped with tomato, red onion, garlic, basil and olive oil	
Cozze alla Crema or Cozze alla Marinara	£8.50
Shetland mussels steamed in white wine and cream or Tomato, fresh chillies and basil sauce	
Calamari Fritti	£8.50
Polenta crusted, chilli flakes and calamari rings with saffron mayonnaise	
Gamberoni	£9.25
Grilled king prawns with lemon, butter and chilli dressing	
Arancini con Mozzarella e Basilico	£8.50
Crisp fried saffron risotto balls, bound in fresh basil and mozzarella and served with tomato and chilli jam.	
Breaded Mozzarella Sticks	£7.50
Deep fried breaded mozzarella sticks served with homemade chilli jam or garlic mayo	
Pate di Pollo Livornese	£7.75
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 **£7.95**

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	£10.95
Penne pasta with tomato, fiery red chillies and garlic	
Penne all' Amatriciana	£12.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
Tagliatelle alla Carbonara Tradizionale	£12.95
Traditional style smoked pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
Lasagna al Forno	£12.95
Classic layered dish of pasta, ragu and white sauce oven baked	
Spaghetti alla Bolognese	£12.95
Classic ragu, spaghetti and tomato sauce and herbs	
Spaghetti alle Scallops	£16.95
Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	
Farfalle Cavolo e Pinoli	£13.95
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
Linguine ai Frutti di Mare	£15.95
White wine, chilli, lemon, garlic and mixed seafood	
Risotto di Mare	£15.95
Seafood Risotto with saffron and a tomato sauce	
Risotto con Funghi Selvatici e Pollo	£13.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
Gnocchi al Pesto	£11.95
Potato dumplings cooked in tomato, basil and mozzarella	
Cannelloni di Ricotta	£12.95
Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	
Spaghetti con Polpetta	£12.95
Spaghetti with spicy meatballs in a rich tomato sauce	
Fettucine al Salmone	£13.95
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	£11.50
Tomato, basil and classic mozzarella	
Salsiccia Piccante	£13.95
Tomato, Mozzarella and spicy Italian sausage	
Diavola	£13.95
Tomato, mozzarella, salami Napoli and fresh chillies	
Pizza Italiana	£13.95
Tomato, mozzarella, mushroom and pepp erone sausage	
Puttanesca	£12.95
Tomato, mozzarella, black olives, capers and cherry tomatoes	
Napoletana	£13.95
Capers, anchovies and black olives	
Tonnata	£12.95
Tomato, mozzarella, tuna and red onion	
Pulcinella	£14.95
Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	
Pollo Piccante	£13.95
Tomato sauce, mozzarella and spicy chicken	
Quattro Stagioni	£15.95
Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	
Pescatore	£16.95
Tomato base and seafood	
Sophia Loren	
Tomato Sauce, mozzarella, cooked ham, asparagus and a fried egg	£14.95
Calzone Ripieno	£15.95
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	£18.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
Vitello Saltimbocca alla Romana	£19.95
Escalopes of veal with Parma ham, sage and lemon served with sautéed potatoes	
Sirloin Steak	£20.95
8oz Dry aged Scottish Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce +£2.50)	
Pollo Valdostano	£19.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
Pollo Milanese	£18.95
Pan fried breaded chicken breast served with spaghetti Napoli	
Pollo al Pepe	£17.95
Butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	

PESCE E FRUTTI DI MARE

Fritto Misto Frutti di Mare	£19.95
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	£17.95
Please ask your server	

Ask your server about our daily specials

ACCOMPAGNAMENTI

Insalata Mista	£4.95
Italian mixed leaved salad	
Verdura Mista	
Mixed seasonal vegetables	£5.95
Sauteed potatoes	£4.95
Mashed potatoes	£4.95
Patatine Fritte	£4.75
Hand cut chips	
Garlic Bread	£3.95
Garlic Bread with cheese	£4.95

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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	£8.50
Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante, lightly sparkling.			
3 Prosecco Spumante Rosé DOC, Casa Defra - Veneto, Italy			£29.95
Aromatic bouquet reminiscent of red fruit, beautiful creamy palate with hints of strawberry and rose petal.			

WHITE BY THE GLASS

4 Trebbiano, Terre Allegre - Puglia, Italy	£5.95	£7.90	£20.95
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.			
5 Pinot Grigio, Colline Teatine, Bella Modella - Abruzzo, Italy	£6.25	£8.25	£21.95
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.			
6 Sauvignon Blanc, Casa Defra - Tre Venezie, Italy	£6.45	£8.45	£22.95
A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.			

WHITE SELECTION (BOTTLE ONLY)

7 Chardonnay, IGP Pays d'Oc, Montsable, Languedoc-Roussillon, France	£24.95
Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish.	
8 Rioja Blanco, Bodegas Manzanos, DOCa Rioja, Spain	£25.95
Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn; fresh and saline palate.	
9 Verdicchio dei Castelli di jesi Classico, Castello, DOC, Zaccagnini, Marche, Italy	£27.95
Il Forte is an easy drinking Gavi, with acacia flowers, pear, passion fruit and pineapple.	
Bianco Superiore, colli Berici, DOC, Vento, Italy	£29.95

Ask to see our cocktail menu

ROSÉ

	175ml	250ml	Bottle
10 Pinot Grigio Blush, Colline Teatine, Bella Modella Abruzzo, Italy	£6.45	£8.45	£22.95
Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.			

RED By THE GLASS

11 Sangiovese, Terre Allegre - Puglia, Italy	£5.95	£7.90	£20.95
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.			
12 Merlot, Colli Berici, Casa Defra - Veneto, Italy	£6.45	£8.75	£22.95
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit.			
13 Malbec, Cinco Fincas - Mendoza, Argentina	£6.50	£8.75	£23.95
A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate.			

RED SELECTION (BOTTLE ONLY)

14 Roja Traditional, deAlto, Rioja, Spain	£24.95
15 Primitivo, Bella Modella - Puglia, Italy	£25.95
A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.	
16 Montepulciano d'Abruzzo DOP, Altopiano di Feudo Antico Abruzzo, Italy	£26.95
Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins.	
17 Cabarnet Sauvignon, Nostros, Gran Reserva, Maipo, Chile	£27.95
Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate. Full bodied.	

SWEET-FORTIFIED WINE

18 Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal	Half Bottle	£22.50
Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense.		50ml £4.25
19 Fine Ruby Port, Delaforce - Douro, Portugal	50ml	£3.75
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.		

Draught Beer/Cider

Moretti Pint £6.00, ½ Pint £3.10 Inch's Cider Pint £5.40, ½ pint £2.90

DRINKS

BOTTLED BEERS (330 ML)

Budweiser	£4.40
Peroni /Moretti	£4.40
Moretti 0% (non alcoholic)	£4.40
Mela Rossa Italian Cider	£4.40

GIN (25 ML)

Bombay Sapphire	£3.60
Tanquery	£3.60
Pink Gin	£3.60

KUM (25 ML)

Bacardi	£3.40
Malibu	£3.40
Morgan's Spiced	£4.10
Havana Club 7 yr	£4.10

VODKA (25 ML)

Absolute	£3.40
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VERMOUTH/SHERRY/PORT (50 ML)

Martini Extra Dry	£3.80
Campari	£3.80
Tio Pepe	£3.80
Cockburn port	£3.80

WHISKY AND MALT (25 ML)

J & B	£3.40
Jamesons	£3.40
Glenmorangie	£4.70
Macallan	£4.70
Laphroaig	£4.70

BOURBON (25 ML)

Jack Daniels	£3.60
Southern Comfort	£3.60

LIQUEURS (25 ML)

Amaretto	£4.10
Baileys	£3.40
Cointreau	£4.20
Drambuie	£4.20
Tia Maria	£4.10
Frangelico	£4.40
Glavya	£4.40
Grappa 18 Lune Reserva	£5.10
Strega	
Sambuca	£4.00
Aperol	£3.60
Tequila Gold	£4.10
Amaro	£3.90
Limoncello	£4.10