



# *O' Sole Mio*

## **Lunch Menu**

**1 course £10.95 / 2 course £14.95**

### **Starters**

#### **Minestrone Casalingo**

Traditional ham and chunky vegetables broth served with focaccia bread

#### **Zuppa del giorno**

Today's seasonal vegetable soup served with focaccia bread

#### **Bruschetta Napoletana**

Toasted Italian bread topped with diced vine tomatoes, red onion and basil

#### **Cozze Marinara OR Cozze Crema**

Shetland mussels steamed in a tomato and chilli sauce **or** in a white wine, cream and parsley sauce

#### **Pate di pollo livornese**

Chicken liver pate with garlic bread and exotic leaves

#### **Scrigni ai Porcini**

Mushroom filled ravioli, cooked in light creamy sauce, tomato concasse, finished with light truffle oil

### **Mains**

#### **Lasagna al Forno**

#### **Pollo Funghetto**

Fillets of chicken medallions cooked in a rich white wine, cream and mushroom sauce, served with sautéed potatoes.

#### **Spezzatino di Vitello**

Veal stew slow cooked in Italian herbs and vegetables served with focaccia bread

#### **Pizza Margherita**

Classic Tomato and Mozzarella pizza. Add two toppings of your choice

#### **Pesce del Giorno**

Grilled catch of the day drizzled with lemon juice, butter and capers served with boiled potatoes

#### **Aurora Salsa Farfalle**

Butterfly shaped pasta bound in a light Tomato, Garlic, basil, cherry tomatoes and Cream Sauce

### **Desserts**

**(£4.00 supplement)**

#### **Apple Strudel**

Warm Served with Ice cream

#### **Gelato**

Traditional Italian Vanilla Ice Cream

#### **Profiteroles**