

# O' Sole Mio

## RESTAURANT & PIZZERIA

### PER COMINCIARE

To start with while you are looking at the menu

<b>Focaccia al Rosmarino</b> Pizza bread with rosemary, olive oil, oregano and sea salt	£8.25
<b>Focaccia al Pomodoro</b> Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	£8.75
<b>Focaccia con Mozzarella</b> Pizza bread with garlic, rosemary, oregano, sea salt, and mozzarella	£9.25
<b>Pane Rustico</b> Home baked paneno bread with olives, olive oil and balsamic vinegar	£5.25
<b>Olives</b> Cerignola olives in lemon and chilli	£4.50

### ZUPPE (GLUTEN FREE)

<b>Minestrone alla casalinga</b> Traditional ham and chunky vegetable broth served with freshly baked Italian bread	£5.95
<b>Zuppa del Giorno</b> Seasonal vegetable soup of the day served with freshly baked Italian bread	£5.75

### ANTIPASTI

<b>Antipasto Della Casa (for two to share / for one)</b> A platter of cured Italian meats, marinated vegetables, a selection of cheeses and olives	£15.95 / £9.95
<b>Insalata Caprese</b> Tomato, mozzarella and fresh basil leaves	£8.50
<b>Bruschetta Napoletana</b> Crusty Italian bread topped with tomato, red onion, garlic, basil and olive oil	£8.25
<b>Cozze alla Crema</b> Shetland mussels steamed in white wine and cream	£9.25
<b>Cozze alla Marinara</b> Shetland mussels steamed in tomato, fresh chillies and basil sauce	£9.25
<b>Calamari Fritti</b> Polenta crusted, chilli flakes and calamari rings with saffron mayonnaise	£8.95
<b>Gamberoni</b> Grilled king prawns with lemon, butter and chilli dressing	£9.75
<b>Arancini con Mozzarella e Basilico</b> Crisp fried saffron risotto balls, bound in fresh basil and mozzarella and served with tomato and chilli jam.	£9.50
<b>Breaded Mozzarella Sticks</b> Deep fried breaded mozzarella sticks served with homemade chilli jam or garlic mayo	£8.25
<b>Pate di Pollo Livornese</b> Chicken liver pate served with garlic bread and exotic leaves	£8.25
<b>Starter portion of any pasta or risotto listed below are available.</b> Please ask your server	£8.75

### 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> Penne pasta with tomato, fiery red chillies and garlic	£11.95
<b>Penne all' Amatriciana</b> Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	£13.95
<b>Tagliatelle alla Carbonara Tradizionale</b> Traditional style smoked pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	£13.95
<b>Lasagna al Forno</b> Classic layered dish of pasta, ragu and white sauce oven baked	£13.95
<b>Spaghetti alla Bolognese</b> Classic ragu, spaghetti and tomato sauce and herbs	£13.95
<b>Spaghetti alle Scalops</b> Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	£17.95
<b>Farfalle Cavolo e Pinoli</b> Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	£14.95
<b>Linguine ai Frutti di Mare</b> White wine, chilli, lemon, garlic and mixed seafood	£16.95
<b>Risotto di Mare</b> Seafood Risotto with saffron and a tomato sauce	£16.95
<b>Risotto con Funghi Selvatici e Pollo</b> Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	£14.95
<b>Trofie al Pesto</b> Traditional Ligurian pasta served with pesto salsa	£12.95
<b>Cannelloni di Ricotta</b> Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	£13.95
<b>Spaghetti con Polpetta</b> Spaghetti with spicy meatballs in a rich tomato sauce	£13.95
<b>Fettucine al Salmone</b> Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce	£14.95
<b>Ravioli Aragosta</b> Lobster Ravioli cooked in mozzarella and light creamy sauce	£14.95

### PIZZA

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

<b>Margherita</b> Tomato, basil and classic mozzarella	£12.50
<b>Salsiccia Piccante</b> Tomato, Mozzarella and spicy Italian sausage	£14.95
<b>Diavola</b> Tomato, mozzarella, salami Napoli and fresh chillies	£14.95
<b>Pizza Italiana</b> Tomato, mozzarella, mushroom and pepperoni sausage	£14.95
<b>Puttanesca</b> Tomato, mozzarella, black olives, capers and cherry tomatoes	£13.95
<b>Napoletana</b> Capers, anchovies and black olives	£14.95
<b>Tonnata</b> Tomato, mozzarella, tuna and red onion	£13.95
<b>Pulcinella</b> Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	£15.95
<b>Pollo Piccante</b> Tomato sauce, mozzarella and spicy chicken	£14.95
<b>Quattro Stagioni</b> Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	£16.95
<b>Pescatore</b> Tomato base and seafood	£17.95
<b>Sophia Loren</b> Tomato Sauce, mozzarella, cooked ham, asparagus and a fried egg	£15.95
<b>Calzone Ripeno</b> Folded over pizza with tomato, mozzarella, ricotta, salami and black pepper	£16.95

**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 Parma ham**

### CARNE

<b>Vitello Milanese</b> Breaded and pan fried escalopes of veal served with spaghetti Napoli	£19.95
<b>Vitello Saltimbocca alla Romana</b> Escalopes of veal with Parma ham, sage and lemon served with sautéed potatoes	£20.95
<b>Sirloin Steak</b> 8oz Dry aged Scottish Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce +£2.50)	£22.95
<b>Pollo Valdostano</b> Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	£20.95
<b>Pollo Milanese</b> Pan fried breaded chicken breast served with spaghetti Napoli	£18.95
<b>Pollo al Pepe</b> Butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	£18.95

### PESCE E FRUTTI DI MARE

<b>Fritto Misto Frutti di Mare</b> A selection of fresh fish and shellfish dusted in seasoned flour, deep fried and dressed with seasonal leaves, garlic mayonnaise and chilli oil dips	£21.95
<b>Fish of the Day</b> Please ask your server	£18.95

Ask your server about our daily specials

### ACCOMPAGNAMENTI

<b>Insalata Mista</b> Italian mixed leaved salad	£5.50
<b>Verdura Mista</b> Mixed seasonal vegetables	£6.95
<b>Sauteed potatoes</b>	£4.95
<b>Patatine Fritte</b>	£5.50
<b>Garlic Bread</b>	£4.95
<b>Garlic Bread with cheese</b>	£5.95

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

# O' Sole Mio

## RESTAURANT & PIZZERIA

### WINE LIST

#### SPARKLING

	175ml	250ml	Bottle
1 <b>Prosecco Spumante DOC, Casa Defra "Oro" - Veneto, Italy</b> Aromatic apple and pear on the nose with crisp palate. Gently foamy, just off dry with bright finish.			£31.50
2 <b>Prosecco Frizzante DOC, Casa Defra - Veneto, Italy</b> Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante!	1/4 bottle		£8.95
3 <b>Prosecco Spumante Rosé DOC, Casa Defra - Veneto, Italy</b> Aromatic bouquet reminiscent of red fruit, beautiful creamy palate with hints of strawberry and rose petal.			£31.95

#### WHITE BY THE GLASS

4 <b>Trebbiano, Terre Allegre - Puglia, Italy</b> A light, crisp white with zesty, citrus flavours and a clean refreshing finish.	£6.25	£8.35	£23.95
5 <b>Pinot Grigio, Terre de Chieti, Bella Modella - Abruzzo, Italy</b> A light, crisp white with zesty, citrus flavours and a clean refreshing finish.	£6.75	£9.15	£24.95
6 <b>Sauvignon Blanc, Casa Defra - Tre Venezie, Italy</b> A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.	£6.95	£9.35	£25.95

#### WHITE SELECTION (BOTTLE ONLY)

7 <b>Chenin Blanc, Aloe Tree - Western Cape, South Africa</b> Dry with a hint of fruitiness from the ripe apples, peaches and a dash of orange peel on the palate.			£26.95
8 <b>Chardonnay, IGP Haute Vallée de L'Aude, Montsablé Languedoc-Roussillon, France</b> Fresh and quite racy with delicate notes of apricot and white peach and a crisp refreshing citrus finish.			£27.95
9 <b>Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Zaccagnini - Marche, Italy</b> Pale straw yellow with a green hue. Delicate and elegant, with notes of white flowers and fresh baked goods. ORGANIC			£28.95

125ml wine by the glass selection available by request

#### ROSÉ

	175ml	250ml	Bottle
10 <b>Pinot Grigio Rosé, Terre di Chieti, Bella Modella Abruzzo, Italy</b> Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.	£6.75	£9.15	£24.95

#### RED BY THE GLASS

11 <b>Sangiovese, Terre Allegre - Puglia, Italy</b> A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit	£6.25	£8.35	£23.95
12 <b>Merlot, Colli Berici, Casa Defra - Veneto, Italy</b> A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit	£6.75	£9.15	£24.95
13 <b>Malbec, Cinco Fincas - Mendoza, Argentina</b> A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate.	£6.95	£9.35	£25.95

#### RED SELECTION (BOTTLE ONLY)

14 <b>Montepulciano d'Abruzzo, Altopiano Feudo Antico - Abruzzo, Italy</b> Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins. ORGANIC			£26.95
15 <b>Primitivo, Bella Modella - Puglia, Italy</b> A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.			£27.95
16 <b>Rioja Tradicional, deAlto - Rioja, Spain</b> Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice.			£28.95
17 <b>Chianti DOCG, Loggia del Conte, Le Chiantigiane - Tuscany, Italy</b> Smooth, velvety, and classic. Rich examples of ripe cherry, woody structure, and Italian fines			£29.95

#### SWEET-FORTIFIED WINE

18 <b>Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal</b> Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense.	Half Bottle 50ml	£28.95 £4.75
19 <b>Fine Ruby Port, Delaforce - Douro, Portugal</b> Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.	Bottle 50ml	£40.00 £4.25

### DRINKS

#### DRAUGHT BEER

Moretti	Pint	£6.50	1/2 pint	£3.30
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#### BOTTLED BEERS (330 ML)

Budweiser	£4.60
Peroni	£4.60
Moretti 0% (non alcoholic)	£4.60

#### GIN (25 ML)

Bombay Sapphire	£3.80
Tanquery	£3.80
Pink Gin	£3.80

#### RUM (25 ML)

Bacardi	£3.60
Malibu	£3.40
Morgan's Spiced	£4.20
Havana Club 7 yr	£4.20

#### VODKA (25 ML)

Absolute	£3.60
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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	£3.60
Jamesons	£3.60
Glenmorangie	£4.90
Macallan	£4.90
Laphroaig	£4.90

#### BOURBON (25 ML)

Jack Daniels	£3.80
Southern Comfort	£3.80

#### LIQUEURS (25 ML)

Amaretto	£4.30
Baileys	£3.60
Cointreau	£4.40
Drambuie	£4.40
Frangelico	£4.60
Glayva	£4.60
Grappa 18 Lune Reserva	£5.10
Strega	£4.20
Sambuca	£4.20
Aperol	£3.80
Tequila Gold	£4.30
Amaro	£4.20
Limoncello	£4.40

ASK TO SEE OUR  
COCKTAIL MENU