

O' Sole Mio

RESTAURANT & PIZZERIA

PER COMINCIARE

To start with while you are looking at the menu

Focaccia al Rosmarino	£9.25
Pizza bread with rosemary, olive oil, oregano and sea salt	
Focaccia al Pomodoro	£9.75
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
Focaccia con Mozzarella	£10.25
Pizza bread with garlic, rosemary, oregano, sea salt, and mozzarella	
Pane Rustico	£6.25
Home baked paneno bread with olives, olive oil and balsamic vinegar	
Olives	£4.95
Cerignola olives in lemon and chilli	

ZUPPE (GLUTEN FREE)

Minestrone alla casalinga	£6.50
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
Zuppa del Giorno	£5.95
Seasonal vegetable soup of the day served with freshly baked Italian bread	

ANTIPASTI

Antipasto Della Casa (for two to share / for one)	£16.95 / £9.95
A platter of cured Italian meats, marinated vegetables, a selection of cheeses and olives	
Insalata Caprese	£8.95
Tomato, mozzarella and fresh basil leaves	
Bruschetta Napoletana	£8.25
Crusty Italian bread topped with tomato, red onion, garlic, basil and olive oil	
Cozze alla Crema	£9.25
Shetland mussels steamed in white wine and cream	
Cozze alla Marinara	£9.25
Shetland mussels steamed in tomato, fresh chillies and basil sauce	
Calamari Fritti	£8.95
Polenta crusted, chilli flakes and calamari rings with saffron mayonnaise	
Gamberoni	£9.95
Grilled king prawns with lemon, butter and chilli dressing	
Arancini con Mozzarella e Basilico	£9.95
Crisp fried saffron risotto balls, bound in fresh basil and mozzarella and served with tomato and chilli jam.	
Breaded Mozzarella Sticks	£8.75
Deep fried breaded mozzarella sticks served with homemade chilli jam or garlic mayo	
Pate di Pollo Livornese	£8.75
Chicken liver pate served with garlic bread and exotic leaves	
Starter portion of any pasta or risotto listed below are available.	£9.95
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	£12.95
Penne pasta with tomato, fiery red chillies and garlic	
Penne all' Amatriciana	£14.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
Tagliatelle alla Carbonara Tradizionale	£14.95
Traditional style smoked pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
Lasagna al Forno	£14.95
Classic layered dish of pasta, ragu and white sauce oven baked	
Spaghetti alla Bolognese	£14.95
Classic ragu, spaghetti and tomato sauce and herbs	
Farfalle Cavolo e Pinoli	£15.95
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
Risotto con Funghi Selvatici e Pollo	£15.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
Gnocchi al Pesto	£13.95
Potato dumplings baked in tomato sauce, pesto, fresh basil and buffalo mozzarella cheese	
Cannelloni di Ricotta	£14.95
Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	
Spaghetti con Polpetta	£15.95
Spaghetti with spicy meatballs in a rich tomato sauce	
Fettucine al Salmone	£15.95
Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce	
Ravioli Aragosta	£16.95
Lobster Ravioli cooked in mozzarella and light creamy sauce	
Risotto Paesano	£15.95
Italian Risotto simmered in light creamy pesto, fresh diced asparagus and finished with poached egg and parmesan shavings	
Penne Formaggi (Classic Mac/Cheese)	£13.95

PIZZA

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

Margherita	£13.50
Tomato, basil and classic mozzarella	
Salsiccia Piccante	£15.95
Tomato, Mozzarella and spicy Italian sausage	
Diavola	£15.95
Tomato, mozzarella, salami Napoli and fresh chillies	
Pizza Italiana	£15.95
Tomato, mozzarella, mushroom and pepperoni sausage	
Puttanesca	£14.95
Tomato, mozzarella, black olives, capers and cherry tomatoes	
Napoletana	£15.95
Capers, anchovies and black olives	
Tonnata	£14.95
Tomato, mozzarella, tuna and red onion	
Pulcinella	£16.95
Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	
Pollo Piccante	£15.95
Tomato sauce, mozzarella and spicy chicken	
Quattro Stagioni	£17.95
Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	
Pescatore	£18.95
Tomato base and seafood	
Sophia Loren	£16.95
Tomato Sauce, mozzarella, cooked ham, asparagus and a fried egg	
Calzone Ripeno	£17.95
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 95p for vegetables / £1.50 meat / £2.50 Parma ham

CARNE

Vitello Milanese	£21.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
Vitello Saltimbocca alla Romana	£22.95
Escalopes of veal with Parma ham, sage and lemon served with sautéed potatoes	
Sirloin Steak	£25.95
8oz Dry aged Scottish Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce +£2.50)	
Pollo Valdostano	£21.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
Pollo Milanese	£20.95
Pan fried breaded chicken breast served with spaghetti Napoli	
Pollo al Pepe	£20.95
Butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	

PESCE E FRUTTI DI MARE

Fritto Misto Frutti di Mare	£24.95
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	£20.95
Please ask your server	
Spaghetti alle Scallops	£18.95
Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	
Linguine ai Frutti di Mare	£18.95
White wine ,chilli, lemon ,garlic and mixed seafood	
Risotto di Mare	£18.95
Seafood Risotto with saffron and a tomato sauce	

Ask your server about our daily specials

ACCOMPAGNAMENTI

Insalata Mista	£5.95
Italian mixed leaved salad	
Verdura Mista	£7.95
Mixed seasonal vegetables	
Sauteed Potatoes	£5.50
Patatine Fritte	£5.95
Hand cut chips	
Garlic Bread	£6.95
Garlic Bread with Cheese	£7.95

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

O' Sole Mio

RESTAURANT & PIZZERIA

WINE LIST

SPARKLING

- | | 175ml | 250ml | Bottle |
|--|-------|------------|--------|
| 1 Prosecco Spumante DOC, Casa Defra "Oro" - Veneto, Italy
Aromatic apple and pear on the nose with crisp palate. Gently foamy, just off dry with bright finish. | | | £32.50 |
| 2 Prosecco Frizzante DOC, Casa Defra - Veneto, Italy
Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante! | | 1/4 bottle | £10.00 |
| 3 Prosecco Spumante Rosé DOC, Casa Defra - Veneto, Italy
Aromatic bouquet reminiscent of red fruit, beautiful creamy palate with hints of strawberry and rose petal. | | | £32.95 |

WHITE BY THE GLASS

- | | £6.55 | £8.75 | £25.95 |
|---|-------|-------|--------|
| 4 Trebbiano, Terre Allegre - Puglia, Italy
A light, crisp white with zesty, citrus flavours and a clean refreshing finish. | | | |
| 5 Pinot Grigio, Terre di Chieti IGT, Bella Modella, Abruzzo, Italy
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity. | £7.00 | £9.55 | £26.95 |
| 6 Sauvignon Blanc, Casa Defra - Tre Venezie, Italy
A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing. | £7.25 | £9.75 | £28.95 |

WHITE SELECTION (BOTTLE ONLY)

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|--|--------|
| 7 Chardonnay, IGP Haute Vallée de L'Aude, Montsablé Languedoc-Roussillon, France
Fresh and quite racy with delicate notes of apricot and white peach and a crisp refreshing citrus finish. | £29.95 |
| 8 Bianco Biologico, IGP, Fabrizio Vella, Sicily, Italy
Citrus fruit, lemon zest and citrus blossoms along with hint of tropical fruits, herbs and sweet spices. | £30.95 |
| 9 Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Zaccagnini - Marche, Italy
Pale straw yellow with a green hue. Delicate and elegant, with notes of white flowers and fresh baked goods. ORGANIC | £32.95 |

125ml wine by the glass selection available by request

ROSE

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 10 Pinot Grigio Rosé, Terre di Chieti, Bella Modella Abruzzo, Italy
Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. | £7.00 | £9.55 | £26.95 |

RED BY THE GLASS

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|--|-------|--------|--------|
| 11 Sangiovese, Terre Allegre - Puglia, Italy
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit. | £6.55 | £8.75 | £25.95 |
| 12 Merlot, Colli Berici, Casa Defra - Veneto, Italy
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit | £7.25 | £9.75 | £27.95 |
| 13 Malbec, Cinco Fincas - Mendoza, Argentina
A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate. | £7.45 | £10.25 | £29.95 |

RED SELECTION (BOTTLE ONLY)

- | | |
|---|--------|
| 14 Montepulciano d'Abruzzo, Altopiano Feudo Antico - Abruzzo, Italy
Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins. ORGANIC | £29.95 |
| 15 Primitivo, Bella Modella - Puglia, Italy
A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote. | £31.95 |
| 16 Rioja Tradicional, deAlto - Rioja, Spain
Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice. | £31.95 |
| 17 Chianti DOCG, Loggia del Conte, Le Chiantigiane - Tuscany, Italy
Smooth, velvety, and classic. Rich examples of ripe cherry, woody structure, and Italian fines | £33.95 |

SWEET-FORTIFIED WINE

- | | |
|---|----------------------------------|
| 18 Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal
Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense. | Half Bottle £29.95
50ml £5.75 |
| 19 Fine Ruby Port, Delaforce - Douro, Portugal
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate. | Bottle £42.00
50ml £5.50 |

DRINKS

DRAUGHT BEER

Moretti Pint £6.50 1/2 pint £3.50

BOTTLED BEERS (330 ML)

Budweiser	£4.90
Peroni	£4.90
Moretti 0% (non alcoholic)	£4.90

GIN (25 ML)

Bombay Sapphire	£4.20
Tanquery	£4.20
Pink Gin	£4.20

RUM (25 ML)

Bacardi	£4.00
Malibu	£3.80
Morgan's Spiced	£4.40
Havana Club 7 yr	£4.60

VODKA (25 ML)

Absolute £3.80

VERMOUTH/SHERRY/PORT (50 ML)

Martini Extra Dry	£4.00
Campari	£4.00
Tio Pepe	£4.00
Cockburn port	£4.00

WHISKY AND MALT (25 ML)

J & B	£3.80
Jamesons	£3.80
Glenmorangie	£5.10
Laphroaig	£5.10
For other Malts, please ask your server	£5.10

BOURBON (25 ML)

Jack Daniels	£4.00
Southern Comfort	£4.00

LIQUEURS (25 ML)

Amaretto	£4.80
Baileys (50ml)	£5.80
Cointreau	£4.60
Drambuie	£4.60
Frangelico	£4.80
Glavya	£4.80
Grappa 18 Lune Reserva	£5.10
Strega	£4.40
Sambuca	£4.20
Aperol	£4.00
Tequila Gold	£4.50
Amaro	£4.40
Limoncello	£4.50

ASK TO SEE OUR
COCKTAIL MENU