



O Sole Mio

RESTAURANT & PIZZERIA

— Est 1965 —



Pre Theatre / 2 Courses £20.95

Starters

Zuppa del giorno (G/F)

Today's seasonal vegetable soup served with focaccia bread

Minestrone alla Casalinga (G/F)

Traditional ham and chunky vegetable broth served with focaccia bread

Cozze Crèma OR Cozze Marinara

Shetland mussels with white wine & cream **or** steamed in tomato, chilli & basil sauce

Arancini con Mozzarella

Saffron risotto balls, mozzarella and basil, served with chilli jam

Pate di pollo livornese

Chicken liver pate with garlic bread and exotic leaves

Ravioli Aragosta

Lobster Ravioli cooked in white wine sauce and cherry tomatoes

Crostini con Funghi

Italian toasted bread with wild mushroom, garlic, chilli and olive oil

Mains

Lasagne al Forno

Classic baked dish with layers of pasta, Bolognese ragu and white sauce

Pollo alla Cacciatora

Pan fried and slow cooked chicken thighs in a tomato sauce, peppers, olives and rosemary served with sautéed potatoes

Beef Stroganoff

Diced top side of beef and mushrooms cooked in a cream and mustard sauce served with rice

Pesce del giorno Provezale

Grilled catch of the day with cherry tomatoes, capers, lemon and butter sauce served with boiled potatoes

Margherita Pizza

Pizza with tomato, mozzarella & basil served with any two toppings of your choice

Farfalle Pomodoro e Pinoli

Butterfly shaped pasta cooked with sundried tomatoes, basil and pine nuts

Fettucine Salmone

Ribbons of pasta bound in a smoked salmon, parsley and cream sauce

Desserts (£5.00 supplement)

Gelato

Tiramisu

Warm Apple Strudel

(served with ice cream)

Cheesecake

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