

# O' Sole Mio

## RESTAURANT & PIZZERIA

### PER COMINCIARE

To start with while you are looking at the menu

<b>Focaccia al Rosmarino</b>	£9.25
Pizza bread with rosemary, olive oil, oregano and sea salt	
<b>Focaccia al Pomodoro</b>	£9.75
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
<b>Focaccia con Mozzarella</b>	£11.25
Pizza bread with garlic, rosemary, oregano, sea salt, and mozzarella	
<b>Pane Rustico</b>	£7.25
Home baked paneno bread with olives, olive oil and balsamic vinegar	
<b>Olives</b>	£4.95
Cerignola olives in lemon and chilli	

### ZUPPE (GLUTEN FREE)

<b>Minestrone alla casalinga</b>	£6.75
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
<b>Zuppa del Giorno</b>	£6.25
Seasonal vegetable soup of the day served with freshly baked Italian bread	

### ANTIPASTI

<b>Antipasto Della Casa (for two to share / for one)</b>	£16.95 / £9.95
A platter of cured Italian meats, marinated vegetables, a selection of cheeses and olives	
<b>Insalata Caprese</b>	£8.95
Tomato, mozzarella and fresh basil leaves	
<b>Bruschetta Napoletana</b>	£8.25
Crusty Italian bread topped with tomato, red onion, garlic, basil and olive oil	
<b>Cozze alla Crema</b>	£9.25
Shetland mussels steamed in white wine and cream	
<b>Cozze alla Marinara</b>	£9.25
Shetland mussels steamed in tomato, fresh chillies and basil sauce	
<b>Calamari Fritti</b>	£8.95
Polenta crusted, chilli flakes and calamari rings with saffron mayonnaise	
<b>Gamberoni</b>	£9.95
Grilled king prawns with lemon, butter and chilli dressing	
<b>Arancini con Mozzarella e Basilico</b>	£9.95
Crisp fried saffron risotto balls, bound in fresh basil and mozzarella and served with tomato and chilli jam.	
<b>Breaded Mozzarella Sticks</b>	£8.75
Deep fried breaded mozzarella sticks served with homemade chilli jam or garlic mayo	
<b>Pate di Pollo Livornese</b>	£8.75
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**

### 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>	£13.95
Penne pasta with tomato, fiery red chillies and garlic	
<b>Penne all' Amatriciana</b>	£15.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
<b>Tagliatelle alla Carbonara Tradizionale</b>	£15.95
Traditional style smoked pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
<b>Lasagna al Forno</b>	£15.95
Classic layered dish of pasta, ragu and white sauce oven baked	
<b>Spaghetti alla Bolognese</b>	£15.95
Classic ragu, spaghetti and tomato sauce and herbs	
<b>Farfalle Cavolo e Pinoli</b>	£16.95
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
<b>Risotto con Funghi Selvatici e Pollo</b>	£16.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
<b>Gnocchi al Pesto</b>	£14.95
Potato dumplings baked in tomato sauce, pesto, fresh basil and buffalo mozzarella cheese	
<b>Cannelloni di Ricotta</b>	£15.95
Rolled pasta sheets filled with ricotta cheese, spinach and pine nuts	
<b>Spaghetti con Polpetta</b>	£16.95
Spaghetti with spicy meatballs in a rich tomato sauce	
<b>Fettucine al Salmone</b>	£16.95
Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce	
<b>Ravioli Aragosta</b>	£17.95
Lobster Ravioli cooked in mozzarella and light creamy sauce	
<b>Risotto Paesano</b>	£16.95
Italian Risotto simmered in light creamy pesto, fresh diced asparagus and finished with poached egg and parmesan shavings	
<b>Penne Formaggi (Classic Mac/Cheese)</b>	£14.95

### PIZZA

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

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

<b>Vitello Milanese</b>	£22.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
<b>Vitello Saltimbocca alla Romana</b>	£23.95
Escalopes of veal with Parma ham, sage and lemon served with sautéed potatoes	
<b>Sirloin Steak</b>	£27.95
8oz Dry aged Scottish Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce +£2.50)	
<b>Pollo Valdostano</b>	£22.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
<b>Pollo Milanese</b>	£21.95
Pan fried breaded chicken breast served with spaghetti Napoli	
<b>Pollo al Pepe</b>	£21.95
Butterflied chicken breast cooked in green peppercorn sauce, served with mash and beans	

### PESCE E FRUTTI DI MARE

<b>Fritto Misto Frutti di Mare</b>	£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	
<b>Fish of the Day</b>	£21.95
Please ask your server	
<b>Spaghetti Al Limone E Gamberi</b>	£18.95
White wine, chilli, lemon, garlic and king prawns	
<b>Risotto di Mare</b>	£19.95
Seafood Risotto with saffron and a tomato sauce	

**Ask your server about our daily specials**

### ACCOMPAGNAMENTI

<b>Insalata Mista</b>	£6.95
Italian mixed leaved salad	
<b>Verdura Mista</b>	£7.95
Mixed seasonal vegetables	
<b>Sauteed Potatoes</b>	£5.95
<b>Patatine Fritte</b>	£5.95
Hand cut chips	
<b>Garlic Bread</b>	£6.95
<b>Garlic Bread with Cheese</b>	£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   |       |            | £33.50 |
| 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 | £10.50 |
| Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante!            |       |            |        |
| 3 Prosecco Spumante Rosé DOC, Casa Defra - Veneto, Italy  |       |            | £33.95 |
| 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   | £6.85 | £9.15  | £27.50 |
| A light, crisp white with zesty, citrus flavours and a clean refreshing finish.                              |       |        |        |
| 5 Pinot Grigio, Terre di Chieti IGT, Bella Modella, Abruzzo, Italy   | £7.30 | £9.95  | £29.95 |
| A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity. |       |        |        |
| 6 Sauvignon Blanc, Casa Defra - Tre Venezie, Italy   | £7.55 | £10.15 | £30.50 |
| A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.        |       |        |        |

#### WHITE SELECTION (BOTTLE ONLY)

- |  |  |  |        |
|--|--|--|--------|
| 7 Chardonnay, IGP Haute Vallée de L'Aude, Montsablé Languedoc-Roussillon, France                                     |  |  | £30.95 |
| Fresh and quite racy with delicate notes of apricot and white peach and a crisp refreshing citrus finish.            |  |  |        |
| 8 Bianco Biologico, IGP, Fabrizio Vella, Sicily, Italy   |  |  | £31.95 |
| Citrus fruit, lemon zest and citrus blossoms along with hint of tropical fruits, herbs and sweet spices.             |  |  |        |
| 9 Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Zaccagnini - Marche, Italy                                |  |  | £33.95 |
| Pale straw yellow with a green hue. Delicate and elegant, with notes of white flowers and fresh baked goods. ORGANIC |  |  |        |

125ml wine by the glass selection available by request

#### ROSE

- |  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 10 Pinot Grigio Rosé, Terre di Chieti, Bella Modella Abruzzo, Italy                                      | £7.30 | £9.95 | £29.95 |
| 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   | £6.85 | £9.15  | £27.50 |
| 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  | £7.45 | £10.00 | £30.00 |
| 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   | £7.75 | £10.65 | £31.95 |
| A very quaffable, easy drinking example of this Argentinean favourite. Blackberry, plum and cherry fills the palate.     |       |        |        |

#### RED SELECTION (BOTTLE ONLY)

- |   |  |  |        |
|---|--|--|--------|
| 14 Montepulciano d'Abruzzo, Altopiano Feudo Antico - Abruzzo, Italy   |  |  | £30.95 |
| Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins. ORGANIC |  |  |        |
| 15 Primitivo, Bella Modella - Puglia, Italy   |  |  | £32.95 |
| A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.                   |  |  |        |
| 16 Rioja Tradicional, deAlto - Rioja, Spain   |  |  | £32.95 |
| Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice.        |  |  |        |
| 17 Chianti DOCG, Loggia del Conte, Le Chiantigiane - Tuscany, Italy   |  |  | £34.95 |
| Smooth, velvety, and classic. Rich examples of ripe cherry, woody structure, and Italian fines                            |  |  |        |

#### SWEET-FORTIFIED WINE

- |  |             |        |
|--|-------------|--------|
| 18 Fernão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal   | Half Bottle | £30.95 |
| Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense. |             |        |
| 19 Fine Ruby Port, Delaforce - Douro, Portugal   | Bottle      | £43.00 |
| Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.   |             |        |
|  | 50ml        | £5.80  |

### DRINKS

#### DRAUGHT BEER

Moretti Pint £6.75 1/2 pint £3.70

#### BOTTLED BEERS (330 ML)

Budweiser	£5.10
Peroni	£5.10
Moretti 0% (non alcoholic)	£5.10

#### GIN (25 ML)

Bombay Sapphire	£4.40
Tanquary	£4.40
Pink Gin	£4.40

#### RUM (25 ML)

Bacardi	£4.20
Malibu	£4.00
Morgan's Spiced	£4.60
Havana Club 7 yr	£4.80

#### VODKA (25 ML)

Absolute £4.00

#### 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	£4.00
Jamesons	£4.00
Glenmorangie	£5.30
Laphroaig	£5.30
For other Malts, please ask your server	£5.30

#### BOURBON (25 ML)

Jack Daniels	£4.20
Southern Comfort	£4.20

#### LIQUEURS (25 ML)

Amaretto	£5.00
Baileys (50ml)	£6.00
Cointreau	£4.80
Drambuie	£4.80
Frangelico	£5.00
Glayva	£5.00
Grappa 18 Lune Reserva	£5.30
Strega	£4.60
Sambuca	£4.40
Aperol	£4.20
Tequila Gold	£4.70
Amaro	£4.60
Limoncello	£4.70

ASK TO SEE OUR  
COCKTAIL MENU