



O Sole Mio

RESTAURANT & PIZZERIA

Est 1965



Pre Theatre / 2 Courses £22.95

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

Bruschetta al Caprino

toasted Italian bread with goat cheese, peppers and red onion chutney

Mains

Lasagne al Forno

Classic baked dish with layers of pasta, Bolognese ragu and bechamel 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 Provenzale

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

Pizza Parma

Pizza with tomato, mozzarella, parma ham, rocket and parmesan shavings

Penne Salsiccia

Spicy Italian sausage and Napoli sauce

Spaghetti Aglio Olio e Pepperoncino

Fresh chillies, olive oil and fresh garlic.

Desserts (£5.00 supplement)

Gelato

Tiramisu

Warm Apple Strudel (warm with ice cream)

Cheesecake

Pannacotta

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