

O' Sole Mio

RESTAURANT & PIZZERIA

PER COMINCIARE

To start with while you are looking at the menu

Focaccia al Rosmarino	£6.50
Pizza bread with rosemary, olive oil, oregano and sea salt	
Focaccia al Pomodoro	£6.75
Pizza bread with rosemary, olive oil, oregano, sea salt and cherry tomatoes	
Pane Rustico	£3.75
Home baked paneno bread with olives, olive oil and balsamic vinegar	
Olives	£3.25
Cerignola olives in lemon and chilli	

ZUPPE (GLUTEN FREE)

Minestrone alla casalinga	£4.75
Traditional ham and chunky vegetable broth served with freshly baked Italian bread	
Zuppa del Giorno	£4.50
Seasonal vegetable soup of the day served with freshly baked Italian bread	

ANTIPASTI

Antipasto Della Casa (for two to share / for one)	£13.95 / £7.95
A platter of cured Italian meats, marinated vegetables, a selection of cheese and olives	
Insalata Caprese	£6.95
Tomato, mozzarella and basil salad	
Bruschetta Napoletana	£6.95
Crusty Italian bread topped with tomato, onion, garlic, basil and olive oil	
Cozze alla Crema or Cozze alla Marinara	£7.25
Shetland mussels steamed in white wine and cream or Tomato, chilli and basil sauce	
Calamari Fritti	£6.75
Polenta crusted calamari rings with saffron mayonnaise	
Gamberoni	£7.95
Grilled king prawns with lemon and chilli dressing	
Arancini con Mozzarella e Basilico	£6.95
Crisp fried saffron risotto balls, stuffed with basil and mozzarella and served with tomato and chilli jam.	
Breaded Mozzarella Sticks	£5.95
Breaded mozzarella sticks served with homemade chilli jam	
Pate di Pollo Livornese	£5.95
Chicken liver pate served with garlic bread and exotic leaves	

Starter portion of any pasta or risotto listed below £6.75

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

Penne all' Arrabiata	£9.75
Penne pasta with tomato, fiery red chillies and garlic	
Penne Al' Amatriciana	£10.95
Smoked back bacon, chilli, onion with a Napoli sauce served with Penne pasta	
Tagliatelle Alla Carbonara Tradizionale	£10.95
Traditional style-pancetta, parmesan and egg yolk, no cream (please see your server if you would like cream)	
Lasagne al Forno	£10.95
Classic layered dish of pasta, ragu and white sauce baked in our wood-fired oven	
Spaghetti alla Bolognese	£10.95
Classic ragu, spaghetti and tomato	
Spaghetti alle Scallops	£14.95
Cooked with chilli, garlic, parsley and olive oil served with black ink spaghetti	
Farfalle Cavolo e Pinoli	£10.65
Pasta cooked with pancetta, thyme, mozzarella, cabbage, lemon and pine nuts	
Linguini ai Frutti di Mare	£13.95
Tomato, chilli, garlic and mixed seafood	
Risotto di Mare	£13.95
Seafood Risotto with saffron and a tomato sauce	
Risotto con Funghi Selvatici e Pollo	£11.95
Chicken risotto flavoured with tarragon, wild mushroom and truffle oil	
Gnocchi al Pesto	£9.75
Pasta dumplings cooked in tomato, basil and mozzarella	
Cannelloni di Ricotta	£10.75
Rollled pasta sheets filled with ricotta cheese, spinach and pine nuts	
Spaghetti con pe Pette	£10.95
Spaghetti with spicy meatballs in a rich tomato sauce	
Fettucini e Salmone	£11.95
Long, flat pasta, bound in smoked salmon, cream, parsley and white wine sauce	

PIZZA

O'Sole Mio prides itself on introducing the first real wood-fired pizza oven in Scotland back in 1965, built to the standards of craftsmanship from Napoli, the home of pizza.

Margherita	£9.95
Tomato, basil and classic mozzarella	
Salsiccia Piccante	£10.95
Tomato, Mozzarella and spicy Italian sausage	
Diavola	£11.25
Tomato, mozzarella, salami Napoli and fresh chillies	
Pizza Italiana	£11.25
Tomato, mozzarella, mushroom and pepperone sausage	
Puttanesca	£10.95
Tomato, mozzarella, black olives, capers and cherry tomatoes	
Napoletana	£10.95
Capers, anchovies and black olives	
Tonnata	£10.75
Tomato, mozzarella, tuna and red onion	
Pulcinella	£11.95
Tomato, mozzarella, mushroom, Italian sausage and gorgonzola cheese	
Margherita DOC	£11.95
Tomato sauce, buffalo mozzarella and parmesan shavings	
Quattro Stagioni	£13.95
Four seasons: Tomato, mozzarella, mushroom, cooked ham, artichoke, black olives and anchovies	
Pescatore	£14.95
Tomato base and seafood	
Calzone Ripeno	£13.95
Folded 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 75p each.

Primavera (not tomato sauce)	£12.95
Mozzarella, Parma ham, rocket and parmesan shavings	

CARNE

Vitello Milanese	£16.95
Breaded and pan fried escalopes of veal served with spaghetti Napoli	
Vitello Saltimbocca alla Romana	£17.95
Escalopes of Veal with Parma ham, sage and lemon served with sautéed potatoes	
Sirloin Steak	£17.95
8oz Sirloin steak simply seasoned and grilled, served with hand cut chips (Pepper sauce or Diane sauce)	
Pollo Valdostano	£17.95
Pan seared breast of chicken with white wine, mozzarella, wrapped in Parma ham and served with sautéed potatoes	
Pollo Milanese	£15.95
Pan fried breaded chicken breast slices with spaghetti Napoli	
Pollo al Pepe	£15.95
butterflied chicken breast cooked in green peppercorn sauce, served with mashed potatoes	

PESCE E FRUTTI DI MARE

Fritto Misto Frutti di Mare	£17.95
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	£16.95
Please ask your server	

Ask your server about our daily specials

ACCOMPAGAMENTI

Insalata Mista	£3.95
Italian mixed leaved salad	
Patatine Fritte	£3.95
Hand cut chips	
Garlic Bread	£3.25
Garlic Bread with cheese	£4.25

Joe's RESTAURANT & PIZZERIA

WINE LIST

ROSE

11	Pinot Grigio Blush, Colline Teatine, Bella Modella Abruzzo, Italy	175ml 250ml Bottle	£29.50 £35.95 £7.80 £20.95
Delicate rose with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.			

RED BY THE GLASS

12	Sangiovese, Terre Allegre - Puglia, Italy	£5.25 £6.95 £18.95
A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruit.		
13	Tempranillo-Syrah, Centileo - La Mancha, Spain	£5.50 £7.25 £19.95
Juicy bramble and cherry fruit, hints of spice and rounded soft tannins. Soft and very moreish.		
14	Merlot, Colli Berici, Casa Defra - Veneto, Italy	£5.95 £7.80 £20.95
A soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit.		
15	Malbec, Cinco Fincas - Mendoza, Argentina	£6.00 £7.95 £21.95
A very quaffable, easy drinking example of this Argentinian favourite. Blackberry, plum and cherry fills the palate.		

RED SELECTION (BOTTLE ONLY)

16	Primitivo, Bella Modella - Puglia, Italy	£23.95
A lovely Puglian Primitivo, intense with blackcurrant and plum jam flavours and hints of fruit compote.		
17	Montepulciano d'Abruzzo DOP, Altopiano di Feudo Antico Abruzzo, Italy	£24.95
Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft tannins.		
18	Salice Salentino Riserva DOC, Casato di Melzi - Veneto, Italy	£27.95
Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate. Full bodied.		

SWEET-FORTIFIED WINE

19	Ferrão Pires Branco Late Harvest, Quinta da Alorna Tejo, Portugal	Half Bottle £21.00 50ml £4.00
Aroma's of ripe tropical fruits with notes of flowers, honey and almond for complexity. Deliciously sweet and intense.		
20	Fine Ruby Port, Delaforce - Douro, Portugal	50ml £3.50
Smooth, silky, deliciously fresh sweet raspberry fruit flavours on the palate.		

SPARKLING

1	Prosecco Spumante DOC, Casa Defra "Oro" - Veneto, Italy	175ml 250ml Bottle	£29.50
Aromatic apple and pear on the nose with crisp palate. Gently foamy, just off dry with bright finish.			

WHITE BY THE GLASS

4	Trebbiano, Terre Allegre - Puglia, Italy	£5.25 £6.95 £18.95
A light, crisp white with zesty, citrus flavours and a clean refreshing finish.		

5	Pinot Grigio, Colline Teatine, Bella Modella - Abruzzo, Italy	£5.50 £7.25 £19.95
A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.		

6	Sauvignon Blanc, Casa Defra - Tre Venezie, Italy	£5.95 £7.80 £20.95
A delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.		

7	Chardonnay "The Googly", One Chain South Eastern Australia	£6.00 £7.95 £21.95
Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced.		

WHITE SELECTION (BOTTLE ONLY)

8	Pecorino Biologico, Feudo Antico - Abruzzo, Italy	£25.95
Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish.		

9	Picpoul de Pinet "Cuvee Caroline" Famille Morin Languedoc, France	£26.95
Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn, fresh and saline palate.		

10	Gavi DOCG, Produttori del Gavi "Il Forte" - Piedmont, Italy	£29.95
Il Forte is an easy drinking Gavi, with acacia flowers, pear, passion fruit and pineapple.		

BOTTLED BEERS (330 ML)

Budweiser	£3.90
Peroni/Moretto	£3.90
Moretti 0% (non alcoholic)	£3.90
Mela Rossa Italian Cider	£3.90
GIN (25 ML)	
Bombay Sapphire	£2.80
Tanqueray	£2.80
RUM (25 ML)	
Bacardi	£2.50
Morgan's Spiced	£2.60
Havana Club 7 yr	£2.80

VODKA (25 ML)

Absolute	£3.90
Lukosowa	£3.90
VERMOUTH/SHERRY/PORT (50 ML)	
Martini Extra Dry	£3.20
Campari	£3.20
Tio Peppe	£3.20
Cockburn port	£3.20

WHISKY AND MALT (25 ML)

Jack Daniels	£2.60
Southern Comfort	£2.50
LIQUEURS (25 ML)	
Amaretto	£3.20
Baileys	£3.20
Cointreau	£3.20
Drambuie	£3.20
Frangelico	£3.80
Clayva	£3.80
Grappa 18 Lune Reserva	£2.90
Sambuca	£2.90
Aperol	£4.00
Tequila Gold	£4.00
Amaro	£4.00

DRINKS