



Sole Mio Menu (Sm) Serving Hours:
 Mon - Sun 12:00noon - 2:30pm,
 6:30pm - 10:30pm

All orders can be combined with items from
 WINE CELLAR, CONVENIENCE STORE &
 BEVERAGE STORE.

每次訂購可加入各種飲品, 酒類及便利店貨品。

ANTIPASTI E APPETISER

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| SM01 | MELANZANA POMODOPO E GORGONZOLA Baked eggplant, served with gorgonzola and tomato sauce | \$68.00 |
| SM02 | FUNGHETTI TRIFOLATI ALLA PARMIGIANA pan fried mixed mushrooms served on a bed of Parma Ham & Fontina cheese | \$75.00 |
| SM03 | VONGOLE ALLA MARINARA sauteed fresh clams served with Marinara sauce | \$75.00 |
| SM04 | ASPARAGI ALLA MILANESE fresh asparagus wrapped in smoked ham with cream sauce topped with Parmesan cheese | \$75.00 |
| SM05 | INSALATA FRESCA DEL GAMBERETTO CON BASILICO FRITTO, AGLIO CROCCANTE E OILO D'OLIVA fresh prawn salad with fresh basil, crispy garlic and olive oil | \$98.00 |
| SM06 | ANTIPASTO DI MARE fresh seafood salad topped with a lemon & extra virgin olive oil dressing | \$78.00 |
| SM07 | MISTO SALUMI assorted cold Italian cuts | \$85.00 |
| SM08 | CARPACCIO DI MANZO thinly sliced beef tenderloin marinated in lemon oil served with capers, butter lettuce & a lemon dressing | \$78.00 |
| SM09 | CARPACCIO DI SALMONE thinly sliced fresh salmon marinated in lemon oil served with cucumber & bell pepper salad | \$80.00 |
| SM10 | INSALATA TRI COLORE fresh Endive, Radicchio & Rucola salad with Balsamic vinegar | \$65.00 |
| SM11 | INSALATA MISTA mixed greens, tomato, radicchio, black olives, carrots, red onion, served with a lemon dressing | \$65.00 |
| SM12 | INSALATA CAPRESE Fresh tomato & Bufala Mozzarella served with fresh basil, extra virgin olive oil, black olives | \$78.00 |
| SM13 | INSALATA CERSARE Romaine lettuce tossed with a caesar dressing served with mild spicy croutons, crispy bacon & shaved Parmesan cheese | \$65.00 |
| SM14 | INSALATA RUCOLA Fresh Rucola, tomatoes & Mozzarella with tossed with a Balsamic dressing | \$70.00 |

ZUPPE / SOUPS

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| SM15 | MINISTRONE Mixed vegetable soup | \$60.00 |
| SM16 | PASTA E FAGIOLI Traditional dish from Tuscany: homemade paste & red beans soup | \$60.00 |

PIZZE

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| SM17 | MARGHERITA Tomato sauce, Mozzarella, Oreganos, basil, extra virgin olive oil | \$95.00 |
| SM18 | ROMANA Tomato sauce, Mozzarella, smoked ham, Oregano, basil, extra virgin olive oil | \$105.00 |
| SM19 | QUATTRO STAGIONI Tomato sauce, Mozzarella, smoked ham, mushrooms, artichokes, extra virgin olive oil | \$115.00 |

dial us tonight

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| SM20 AL | QUATRO FORMAGGI | \$128.00 |
| | no tomato sauce, Mozzarella, Fontina, Parmesan, Gorgonzola | |
| SM21 | FRUTTI DI MARE | \$130.00 |
| | Tomato sauce, Mozzarella, shrimps, scallops, squid, garlic, extra virgin olive oil | |
| SM22 | PARMESE | \$125.00 |
| | Tomato sauce, Mozzarella, basil, Parma ham, Parmesan cheese, extra virgin olive oil | |
| SM23 | CAPRICCIOSA | \$125.00 |
| | Tomato sauce, Mozzarella, homemade sausage, bell pepper, spicy salami, extra virgin olive oil | |
| SM24 | CARRETERA | \$110.00 |
| | Tomato sauce, Mozzarella, eggplant, garlic, pancetta, extra virgin olive oil | |
| SM25 | AL SALMONE | \$115.00 |
| | White sauce, basil, Mozzarella, fresh salmon, smoked salmon, extra virgin olive oil | |
| SM26 | CON RUCOLA | \$120.00 |
| | Tomato sauce, Mozzarella, Parmesan cheese, extra virgin oil, Rucola | |

PASTE E RISOTTI

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| SM27 | SPAGHETTI DI MARE | \$135.00 |
| | Spaghetti with mussels, clams, shrimps, squid, scallop in white wine or marinara sauce | |
| SM28 | LINGUINE ALLE VONGOLE | \$135.00 |
| | Linguine pasta served with clams, with your choice of white wine or Marinara sauce | |
| SM29 | LINGUINE SOLE MIO | \$148.00 |
| | Linguine served with king prawns in mild spicy fresh tomato sauce | |
| SM30 | PENNE VALDOSTANA | \$115.00 |
| | Penne served with speck ham & asparagus in pink sauce (sauce Marie) | |
| SM31 | TAGLIATELLE AL SALMONE | \$125.00 |
| | homemade basil tagliatelle served with a smoked salmon cream sauce, garnished with caviar | |
| SM32 | GNOCCHI AL GORGONZOLA | \$120.00 |
| | homemade potato dumplings served with a gorgonzola sauce | |
| SM33 | LASAGNE TRADIZIONALI | \$115.00 |
| | Homemade pasta sheets layered with meat sauce, Parmesan cheese & pesto sauce | |
| SM34 | ORECCHIETTE ALLA BARESE | \$98.00 |
| | ear shaped pasta with broccoli, olive oil, garlic, chillie & Parmesan | |
| SM35 | RISOTTO AL FUNGHI PORCINI | \$130.00 |
| | Arborio rice cooked with porcini mushrooms & a cream sauce | |
| SM36 | RISOTTO AL FRUTTI DI MARE | \$135.00 |
| | Arborio rice cooked with mixed seafood & a white wine or tomato sauce | |

SECONDI – MAIN COURSE

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| SM37 | POLLETTO SOLE MIO | \$148.00 |
| | Grilled spring chicken marinated in fresh herbs served with grilled vegetables | |
| SM38 | INVOLTINI ALLA BOSCAIOLA | \$165.00 |
| | Panfried beef rolls stuffed with smoked ham, mushrooms & Fontina cheese served with a rosemary sauce | |
| SM39 | OSSOBUCCO ALLA MILANESE CON POLENTA | \$185.00 |
| | Traditional veal shank braised with vegetables & tomatoes served with polenta | |
| SM40 | SALMONE ALLA PESCATORA | \$165.00 |
| | Panfried salmon fillet served with fresh tomato cherry sauce | |
| SM41 | BRANZINO ALLA BRACE | \$155.00 |
| | Grilled seabass fillet served with a pesto sauce | |

Italian