



 Sole Mio
ristorante • pizzeria

Antipasti

BAKED CLAMS

Topped and baked with seasoned breadcrumbs - 8.99

FRIED ARTICHOKE HEARTS

Lightly fried and served in a lemon and olive oil dressing - 7.99

STUFFED ARTICHOKE

Stuffed with garlic, breadcrumbs, pignoli nuts and grated cheese - 7.99

CALAMARI FRITTI

Golden fried calamari served with a side of homemade marinara sauce - 8.50

MUSSELS LUCIANO

Steamed and sautéed with shallots and a touch of brandy in a white cream sauce - 8.99

MUSSELS MARINARA

Served in a homemade marinara sauce - 7.99

BRUSCHETTA O SOLE MIO

Savory garlic bread topped with diced marinated tomatoes and onions with fresh basil - 6.99

FRIED ZUCCHINI

Zucchini sticks lightly breaded and fried until golden. Served with a side of tomato sauce for dipping - 6.99

BROCCOLI RABE

Fresh broccoli rabe sautéed in garlic and oil - 7.99

♻️ BUFFALO FRIED CALAMARI

Sautéed in our house Buffalo sauce - 9.99

ASPARAGUS SHRIMP SALAD

Crisp romaine topped with shrimp, asparagus, roasted red peppers, diced tomatoes and chopped garlic with freshly squeezed lemon and a touch of extra virgin olive oil - 9.99

INSALATA O SOLE MIO

Chopped crisp romaine and iceberg lettuce tossed with field greens, topped with diced tomatoes, red onions, cucumbers and shredded mozzarella cheese - 7.50

BABY SPINACH GORGONZOLA

Baby spinach tossed in balsamic dressing and topped with crumbled gorgonzola cheese, walnuts and diced roma tomatoes - 7.50

INSALATA MISTA

A traditional lettuce, tomato and cucumber salad - 5.99

With Shredded Mozzarella Cheese - 7.25

MOZZARELLA ROUNDS

Fresh mozzarella cheese lightly breaded and fried to a golden brown. Served with a side of tomato sauce for dipping - 7.50

SEAFOOD PORTOBELLO

Portobello mushroom stuffed with our homemade seafood stuffing. Served with white wine scampi sauce - 9.99

STUFFED MUSHROOMS

Stuffed with our homemade seafood stuffing - 7.99

GARLIC BREAD

Toasted Italian bread topped with melted mozzarella cheese in our famous garlic sauce - 4.50

MOZZARELLA STICKS

Served with a side of tomato sauce - 6.99

MOZZARELLA IN CAROZZA

Bread stuffed with sliced tomatoes, basil and fresh mozzarella cheese baked in a filetto di pomodoro sauce - 7.99

FRIED RAVIOLI

Filled with ricotta cheese, lightly breaded and fried to perfection. Served with a side of tomato sauce for dipping - 7.50

Insalata

Add Shrimp - 5.99 or Grilled Chicken - 2.99

CAESAR SALAD

Crisp romaine topped with homemade garlic croutons, aged parmesan cheese and homemade dijon Caesar dressing - 6.50

GREEK SALAD

Crisp romaine and iceberg lettuce topped with tomatoes, cucumbers, green peppers, red onions, olives and feta cheese in our homemade vinaigrette dressing - 6.99

INSALATA CAPRESE

Sliced fresh mozzarella cheese topped with sliced tomatoes and roasted peppers in a balsamic vinegar and oil - 7.50

PANZANELLA

Diced tomatoes, red onions and fresh mozzarella cheese over toasted crostini breads in a red wine vinaigrette dressing - 7.50

PORTOBELLO DI RABE

Portobello mushroom stuffed with sausage, broccoli rabe and sun-dried tomatoes in a white wine sauce - 7.99

COLD ANTIPASTO

Imported meats and vegetables marinated in olive oil and balsamic vinegar.

Large - 12.99 Small - 9.99

HOT ANTIPASTO

Shrimp Oregonata, Baked Clam, Seafood Stuffed Mushroom, Eggplant Rollatine and Stuffed Pepper oven baked in a light marinara sauce.

Large - 17.99 Small - 11.99

Zuppe

PASTA E FAGIOLI

Tubatini pasta with white cannellini beans, sautéed onions in a light tomato broth - 4.50

FRENCH ONION SOUP

- 5.50

STRACCIATELLA

Spinach and egg drop consommé - 4.50

With Meatballs - 5.50

MINISTRONE

A hearty combination of fresh vegetables served in a light tomato broth - 4.50

TUSCAN SPINACH SALAD

Baby spinach tossed with fresh pineapple, dried cranberries, red onions and crumbled feta cheese in a honey vinaigrette dressing - 7.99

GINGER CALAMARI SALAD

Crisp romaine topped with fried calamari, walnuts and diced plum tomatoes in a homemade ginger dressing - 9.99

♻️ INSALATA CAMPAGNA

Field greens tossed with walnuts, cranberries, roma tomatoes and crumbled gorgonzola cheese - 7.99

INSALATA RUSTICA

Mesclun greens sprinkled with raisins and roasted almonds, then topped with warm goat cheese. Served with a homemade raspberry vinaigrette dressing - 7.99

Pasta

Your choice of spaghetti, penne, rigatoni, linguine, farfalle, capellini or fettuccine.

Substitute Gnocchi, Ravioli, Tortellini, Whole Wheat Penne or Cavatelli - 2.00

PASTA WITH TOMATO SAUCE - 7.99

With Meatballs or Sausage - 10.50

BOLOGNESE

A hearty fresh ground meat sauce with peas and a touch of cream - 11.50

MARINARA

Fresh crushed Italian tomatoes sautéed with garlic, olive oil and spices - 7.99

FILETTO DI POMODORO

Sweet plum tomato sauce with sautéed onions - 8.99

With Ricotta Cheese - 10.99

ALLA VODKA

Pink cream and vodka sauce with a touch of meat - 11.50

RED OR WHITE CLAM SAUCE

Minced and whole littleneck clams sautéed with fresh garlic and oil - 11.99

GARLIC & OIL

Sautéed fresh garlic, olive oil and Italian seasonings - 8.99

With Broccoli - 10.99

AL PESTO

Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese, sundried tomatoes and Italian seasonings with a touch of cream - 11.50

ALFREDO

Served in a classic creamy alfredo cheese sauce - 11.50

PRIMAVERA

A medley of vegetables sautéed in your choice of pink cream sauce, marinara sauce or garlic and oil. Please let us know your preference - 11.99

FARFALLE CON GAMBERI

Bowtie pasta with shrimp, sun-dried tomatoes and mushrooms in a creamy pink sauce - 14.99

PASTA SICILIANO

Served with pan fried eggplant in a filetto di pomodoro sauce - 9.99

PASTA CALABRESE

Shrimp, asparagus and mushrooms in a creamy pink sauce - 14.99

PASTA PURSES

Pasta purses stuffed with six cheeses and sautéed in a roasted pepper cream sauce - 14.99

PENNE BROCCOLI RABE

Penne sautéed with sausage, broccoli rabe and sundried tomatoes in garlic and virgin olive oil - 13.99

LOBSTER RAVIOLI

Homemade striped ravioli stuffed with lobster and topped with shrimp and sun-dried tomatoes in a creamy pink sauce - 20.50

LINGUINE PESCATORE

Shrimp, clams and mussels served over a bed of linguine in a plum tomato sauce - 15.99

SHRIMP MARINARA

Shrimp served in a plum tomato sauce and garnished with clams - 16.99

SHRIMP FRA DIAVOLO

Shrimp, clams and mussels served in a spicy fra diavolo sauce - 17.99

CALAMARI

Prepared in a plum tomato sauce and garnished with clams - 14.99

FUSILLI ROSSO

Cork screw shaped pasta topped with marinated grilled chicken in a filetto di pomodoro sauce - 13.99

ORECCHIETTE ESCAROLE

Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil sauce - 13.99

FARFALLE DEL SOLE

Bowtie pasta sautéed with spinach, artichoke hearts, sun-dried tomatoes and diced fresh mozzarella cheese in a light marinara sauce - 12.50

RIGATONI WITH PEAS & PROSCIUTTO

Served in a pink cream sauce with caramelized onions - 12.50

PENNE WITH BROCCOLI & SPINACH

Served in garlic and oil - 11.99

RIGATONI MAMMA MIA

Sausage, mushrooms and diced fresh mozzarella cheese in a tomato sauce - 12.99

PAPPARDELLE

Served with a sweet sausage ragu and a touch of truffle oil - 13.99

BUTTERNUT SQUASH RAVIOLI

Butternut squash filled ravioli prepared in a cognac cream sauce. Garnished with crumbled walnuts - 16.99

We prepare our dishes to order. All prices are subject to tax.

Served with your choice of vegetable, pasta and tomato sauce or steak fries.
Additional charge for our other sauces.

Pollo

POLLO PAESANO

Topped with sliced ripe tomato and melted fresh mozzarella cheese. Served in a light filetto di pomodoro sauce - 14.99

POLLO SCARPIELLO

Sweet Italian sausage, fresh mushrooms, artichoke hearts, bell peppers and roasted potatoes in a light brown sauce - 14.99

POLLO FRANCESE

Lightly egg battered chicken sautéed in a lemon, butter and white wine sauce - 14.99

POLLO MARSALA

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 14.99

POLLO PICCATA

Sautéed with artichoke hearts and capers in a white wine, lemon and butter sauce - 14.99

POLLO MEDITERRANEAN

Sautéed with diced fresh eggplant, zucchini and tomatoes served in a light white wine sauce with a touch of marinara, topped with fresh melted mozzarella cheese - 15.50

POLLO SORRENTINO

Topped with sliced prosciutto, breaded eggplant and fresh mozzarella cheese in a light red sauce - 16.50

POLLO CAPRICIOSA

Lightly breaded and fried chicken topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm with red wine vinegar and virgin olive oil - 15.99

POLLO GORGONZOLA

Sautéed with shiitake mushrooms and sundried tomatoes in a creamy white gorgonzola cheese sauce - 15.99

POLLO ROLLATINE

Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce - 16.99

POLLO MONA LISA

Rolled and stuffed with prosciutto, provolone and mozzarella cheese lightly breaded and fried, then sautéed with fresh mushrooms and shallots. Served in a light pink cream sauce - 16.99

POLLO IMPERIALE

Boneless breast of chicken lightly egg battered. Served in a white wine, lemon and butter sauce over a bed of fresh spinach and topped with grilled shrimp - 18.99

GRILLED BALSAMIC CHICKEN

Boneless marinated breast of chicken grilled to perfection. Served with imported balsamic vinegar, virgin olive oil and spices over grilled vegetables - 14.99

Pesce

SHRIMP SCAMPI

Oven baked shrimp topped with toasted breadcrumbs served in a white wine butter sauce with fresh garlic - 17.99

SHRIMP MONACHINA

Lightly breaded shrimp sautéed with mushrooms, peas and onions. Topped with melted fresh mozzarella cheese in a light marinara sauce - 18.99

BROILED FLOUNDER - 15.99

GAMBERI DELLA CASA

Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce - 17.99

SHRIMP FRANCESE

Egg battered shrimp sautéed in a lemon butter and white wine sauce - 17.99

STUFFED FLOUNDER

Fresh fillet of flounder stuffed with our seafood stuffing - 18.99

TILAPIA OREGANATA

Fresh fillet of tilapia crusted with toasted breadcrumbs and served in a white wine lemon sauce - 16.99

SALMON CARTOCCIO

Oven baked fresh Atlantic salmon with fresh julienne vegetables served in a white wine lemon sauce - 18.99

Carne

VITELLO PAESANO

Topped with sliced ripe tomato and melted fresh mozzarella cheese. Served in a light filetto di pomodoro sauce - 16.99

VITELLO FRANCESE

Lightly egg battered veal sautéed in a lemon, butter and white wine sauce - 16.99

VITELLO MARSALA

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 16.99

VITELLO CAPRICIOSA

Lightly breaded and fried veal topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm with red wine vinegar and virgin olive oil - 17.99

VITELLO PICCATA

Sautéed with artichoke hearts and capers in a white wine, lemon and butter sauce - 16.99

VITELLO GORGONZOLA

Sautéed with shiitake mushrooms in a creamy white gorgonzola cheese sauce - 17.99

VITELLO ROLLATINE

Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce - 18.99

SAUSAGE PIZZAIOLA

Italian sweet sausage sautéed with onions, mushrooms and peppers in a plum tomato sauce with a touch of wine - 13.99

Al Forno

RAVIOLI - 7.99

BAKED RAVIOLI - 8.99

BAKED ZITI - 8.99

BAKED MANICOTTI - 8.99

BAKED STUFFED SHELLS - 8.99

BAKED ZITI SORRENTINO - 9.50

HOMEMADE MEAT LASAGNA - 10.50

Served with your choice of vegetable or pasta with tomato sauce.
Additional charge for our other sauces.

CHICKEN PARMIGIANA - 13.50

CHICKEN ROMANO

Boneless breast of fried chicken cutlet layered with sliced fried eggplant and topped with melted mozzarella cheese in a tomato sauce - 14.50

EGGPLANT PARMIGIANA - 11.99

EGGPLANT ROLLATINE - 12.99

VEAL PARMIGIANA - 15.50

VEAL ROMANO

Fried veal cutlet layered with sliced fried eggplant and topped with melted mozzarella cheese in a tomato sauce - 16.50

SHRIMP PARMIGIANA - 17.99

Combination Dishes

#1 ZITI, RAVIOLI, STUFFED SHELL & MANICOTTI - 10.99

#2 ZITI, RAVIOLI, MANICOTTI & MEATBALL - 11.99

#3 VEAL CUTLET, CHICKEN CUTLET, MEATBALL & SAUSAGE

Served with your choice of vegetable, pasta with tomato sauce or steak fries - 13.99

**#4 VEAL CUTLET, CHICKEN CUTLET,
FRIED SHRIMP & EGGPLANT ROLLATINE**

Served with your choice of vegetable, pasta with tomato sauce or steak fries - 14.99

On The Side

SPINACH

Sautéed in garlic and virgin olive oil - 4.50

STEAK FRIES - 3.99

ESCAROLE

Sautéed with white cannellini beans in a white wine broth - 4.75

BROCCOLI

Steamed or sautéed in garlic and virgin olive oil - 4.50

MEATBALLS OR SAUSAGE

Three per order served in tomato sauce - 4.75

Heros

GRILLED CHICKEN

Served with lettuce and tomatoes - 7.99

CHICKEN PARMIGIANA - 7.50

VEAL PARMIGIANA - 8.99

MEATBALL PARMIGIANA - 7.50

EGGPLANT PARMIGIANA - 7.50

SHRIMP PARMIGIANA - 9.50

SUBMARINE

Ham, salami, pepperoni, capicollo, provolone, mozzarella, lettuce, tomatoes and onions - 7.99

SAUSAGE & PEPPERS - 7.50

SAUSAGE PARMIGIANA - 7.50

SAUSAGE & EGG - 7.50

PEPPERS & EGG - 7.50

Pizza

SICILIAN

Square pizza with cheese - 14.75

NEAPOLITAN

A round pizza with cheese.

Medium - 11.00 Large - 12.95

O SOLE MIO

COMBINATION

Served with the works.

Medium - 17.50 Large - 19.50

Sicilian - 21.25

Add Your Favorite Toppings - 2.50 each

Sausage, Meatball, Pepperoni, Mushroom, Extra Cheese, Peppers, Onions or Garlic

Specialty Pies

WHITE PIZZA - 16.95

WHITE BROCCOLI - 17.95

WHITE SPINACH - 17.95

MARINARA - 10.95

GRANDMA - 15.95

CHICKEN PARMIGIANA - 20.95

STUFFED EGGPLANT - 20.95

CHICKEN MARSALA - 20.95

FRESH

MOZZARELLA - 20.95

SALAD - 19.95

BBQ CHICKEN - 20.95

BUFFALO CHICKEN - 20.95

CHICKEN BRUSCHETTA - 20.95

SAUSAGE & BROCCOLI RABE - 20.95

SAUSAGE & PEPPERS - 20.95

TOMATO

BRUSCHETTA - 20.95

GRANDPA - 17.95

GORGONZOLA SALAD - 19.95

PORTOBELLO MUSHROOM - 19.95

BAKED ZITI - 20.95

STUFFED MEAT - 27.95

STUFFED VEGETABLE - 27.95

Whole Wheat Crust available for an additional 2.50

Calzones & Rolls

ASSORTED PANINI - 5.99

CALZONE - 5.99

MEAT STROMBOLI - 4.99

VEGGIE STROMBOLI - 4.99

PINWHEELS - 2.99

CHICKEN ROLL - 5.99

SAUSAGE & PEPPER ROLL - 5.99

RICE BALL - 3.99

DINNER ROLLS

Stuffed with mozzarella cheese - 60¢

GARLIC KNOTS

Dozen - 5.00 Half Dozen - 2.50

Per Bambini

Children 10 and under.

CHICKEN PARMIGIANA - 8.99

CHICKEN FINGERS

Served with fries - 7.99

RAVIOLI - 6.99

SPAGHETTI & MEATBALL - 7.99

LASAGNA - 7.99

BAKED ZITI - 7.99

The dinner table is a special place, where stories are told and families unite. When you dine at our table, we become part of that special place. On behalf of the staff at O Sole Mio, we would like to thank you for allowing us to let our family serve your family. Please visit our other fine locations.

18% gratuity added to parties of 8 or more.