



DINNER MENU

Sole Mio

REAL ITALIAN CUISINE

311 3RD AVENUE SOUTH
256.4013

ANTIPASTI / APPETIZER

ZUPPA: freshly made Bisque of the Day	cup 3.50, bread bowl 5.50
INSALATA MISTA: fresh mesclun mixed greens with carrots, tomatoes, cucumbers & kalamata olives with our homemade lemon vinaigrette dressing	5.95
CAESAR SALAD: fresh mesclun mixed greens with croutons, & our own Caesar dressing	6.95
CARPACCIO: chilled, cured, rare filet mignon thinly sliced with arugula, mixed greens, parmigiano curls, extra virgin olive oil & fresh lemon juice	10.95
PROSCIUTTO E MELONE: cured Italian-style ham with fresh melon (in season)	11.95
CAPRESE: fresh soft-ripened baby mozzarella layered with sliced grape tomatoes and fresh-picked basil leaves, drizzled with extra virgin olive oil	7.50
INSALATA DI MARE: chilled shrimp, clams, scallops, calamari, salmon, crab & mussels, marinated in olive oil, garlic, & lemon, served with minced Italian parsley	11.95
SAMPLE APPETIZER TRIO: Prosciutto e Melone / Insalata di Mare / Caprese	22.95

SOLE MIO'S FRESH HOMEMADE PASTAS & SAUCES

Spaghetti, Fettuccini, Linguini, Fuzilli, Penne, Cappellini, & Gnocchi (potato or spinach) or our Whole Wheat Pasta of the Day with your choice of homemade sauce:

POMODORO: homemade tomato sauce	12.95
ARRABIATA: plum tomatoes, garlic and peperoncino	13.50
RAGU: Bolognese meat sauce	13.95
SORRENTINO: Pomodoro sauce tossed with mozzarella and fresh basil leaves	13.95
SALSSICCA: Sweet Italian sausage & onion sauteed with fresh plum tomato sauce	14.95
MAMA ROSA: Our pesto sauce with a hint of ricotta, cream, and fresh tomato sauce blended to perfection	15.00
ALFREDO: fresh cream, sweet butter and parmigiano sauce	16.00
GORGONZOLA & NOCI: a delicate marriage of fresh cream and gorgonzola cheese sauce with walnuts	16.00
VTC: Homemade Pomodoro with a touch of vodka and cream	16.00
☛ With TORTELLINI, ADD \$2.00 ☛ With CHICKEN, ADD \$4.25 ☛ With SHRIMP, ADD \$5.50 ☛ With SAUSAGE, ADD \$2.50	

FRESH HOMEMADE BAKED ENTREES

LASAGNA AL FORNO: homemade egg noodles layered with our own basciamelle and Bolognese meat sauce, topped with mozzarella	15.95
MANICOTTI: homemade spinach-filled crepes with ricotta, mozzarella and parmigiano whipped into a souffle-like texture and topped with our basciamelle and fresh pomodoro sauces	13.50
CANNELLONI: homemade crepes filled with a pate-like texture of beef, chicken & sausage with ricotta & parmigiano cheeses, topped with our basciamelle and Bolognese meat sauces	13.95

SECONDI PIATTI / MAIN COURSE

SCALOPPINE DI VITELLO: tender veal cutlet thinly pounded, then sauteed in butter & veal stock with your choice of sauce (served with fresh vegetable of the day or penne pomodoro)	19.95
PETTO DI POLLO: sliced breast of chicken sauteed in chicken stock & butter, with your choice of sauce (served with fresh vegetable of the day or penne pomodoro)	16.00

HOMEMADE VEAL OR CHICKEN SAUCES:

☛ PIZZAIOLA: tomato, oregano & caper sauce	☛ PICCATA: fresh lemon cream sauce with capers
☛ MARSALA: Marsala wine cream sauce	☛ FUNGHI: fresh mushroom cream sauce

PESCE DEL GIORNO: fresh catch of the day (served with fresh vegetable of the day)	market price
FILETTO DI MANZO: 8 oz. Buckhead beef filet charbroiled with green peppercorn and brandy cream sauce. (served with fresh vegetable of the day or penne pomodoro)	24.95

(All of our pastas & sauces are prepared by hand.)

Please feel free to ask your server to describe in detail any dish and its ingredients for any dietary limitations.)

DA BERE

COFFEE, TEA, & SODA	2.00
SOLE MIO SPARKLING WATER	5.00
SOLE MIO SPRING WATER	5.00
ESPRESSO	2.50
CAPPUCCINO	3.50
VANILLA, ALMOND OR HAZELNUT TORANI SYRUP FOR YOUR COFFEE75

FOR PARTIES OF FIVE OR MORE, 18% GRATUITY ADDED. SHARED-PLATE CHARGE \$4.00
SORRY...NO PERSONAL CHECKS NO PIPE, CLOVE CIGARETTE OR CIGAR SMOKING