




STARTERS / ANTIPASTI

A01	Bruschetta – Homemade Bread topped with Garlic, Tomatoes, Basil & drizzled with extra-virgin Olive Oil  	90
A02	Mixed Cold Cuts (Salumi Misti) Mixed selection of classic Italian Cold Cuts	580
A03	Parma Ham Melon (Prosciutto E Melone) Parma Ham & sweet Melon	360
A04	Fried Calamari (Calamari Fritti) Fresh Squid rings deep-fried to perfection	350
A06	Eggplant Parmigiana (Parmigiana Di Melanzane) Baked Eggplant with Mozzarella & Parmesan in a classic Tomato sauce 	290
A07	Mussels Tomato Sauce (Cozze Alla Pugliese) Apulian style Mussels in Garlic, Chili & rich Tomato sauce	290
A08	Marinara's Style Mussel (Cozze Marinara) Fresh Mussels in Garlic & White Wine sauce	290
A10	Salmon Crostini (Crostini Al Salmone) Homemade Crostini Bread topped with Smoked Salmon & Butter	260
A12	Appetizer Sole Mio (Antipasto Sole Mio) A satisfying combination of Salami, Buffalo Mozzarella, Tomatoes, tender Artichokes, Green Olives, grilled Vegetables & fried Calamari	780
A13	Mixed Italian Cheese Selection of the best 4 Italian Cheeses	460
A14	Parma Ham Rolls (Involtini) Delicate parcels of Mascarpone wrapped in imported Parma Ham	360
A15	Bufala Parma Ham (Bufala E Crudo) Parma Ham with a generous serving of Imported Bufala Cheese	480
A16	Burrata & Parma Ham Parma Ham with a generous serving of creamy Burrata Cheese	480
A18	Meat Balls Tomato (Polpette Al Pomodoro) Classic Italian favorite, Meatballs in Tomato sauce topped with Burrata cream	280
A19	Roman Style Porchetta Sliced slow roasted Pork filled with Italian Herbs, Spices & Capsicum sauce.	280

SOUP / ZUPPE















Z01	Seafood Soup (Zuppa Di Mare) Clear traditional Italian Seafood soup with Cherry Tomatoes & Parsley 	180
Z02	Mushroom soup (Zuppa Di Funghi) Creamy Shitake & Porcini Mushroom soup 	180
Z03	Minestrone Traditional Italian diced Vegetable soup 	180
Z04	Pumpkin Soup (Zuppa Di Zucca) Smooth Pumpkin soup with Cream 	160
Z05	Chicken Soup Creamy Blended Chicken	160

TRADITIONAL PASTAS

1. CHOOSE YOUR PASTA:

TRADITIONAL:	Spaghetti, Penne, Rigatoni, Angel Hair
GRAGNANO'S SPECIAL SLOW DRIED:	Linguine, Paccheri, Spaghettoni (+60 B)
WHOLE WHEAT / GLUTEN-FREE:	Spaghetti or Penne (+30 B)
FRESH HOME MADE EGG PASTA:	Fettuccine, Ravioli, Gnocchi (+60 B)

2. CHOOSE YOUR SAUCE:

DP01	Tomato (Pomodoro) Traditional Tomato sauce with fresh Basil & Garlic 	220
DP02	Carbonara Traditional Carbonara Sauce including Eggs, Italian Guanciale Bacon, Parmesan, Pecorino cheese & Black Pepper	250
DP03	Carbonara with Cream International Carbonara sauce including Eggs, Bacon, Parmesan, Black Pepper & Cream	270
DP04	AOP Garlic, Oil, Chili (Agljo, Olio E Peperoncino) Garlic, extra virgin Olive Oil & Chili   	220
DP05	Basil Pesto Basil, Parmesan, Garlic, extra virgin Olive Oil & Pinenut sauce 	260
DP06	Salmone Fresh Norwegian Salmon sauce with Capers, Black Olives & Cream	320
DP07	Clams (Vongole) Fresh baby Clams in delicate White Wine sauce	260
DP08	Seafood (Scoglio)  Mixed Seafood in delicate White Wine sauce (Mussel, Clam, Prawn, Squid)	380
DP09	Cacio e Pepe Pecorino Cheese and Black Pepper 	240
DP10	Amatriciana Italian Guanciale Bacon & Onion in a rich Red Wine Tomato sauce & Pecorino cheese	260
DP11	Ragu Bolognese Traditional Bolognese sauce topped with Parmesan cheese	290
DP12	Meat Balls Tomato Sauce (Polpette Al Pomodoro) Traditional slow cooked Meatballs in rich Tomato sauce with Parmesan cheese	290
DP13	Spicy Tomato (Arrabbiata) Traditional Garlic, Chili and Spicy Tomato sauce    	240
DP14	Puttanesca Traditional Tomato sauce with Anchovies, Black Olive & Capers	240
DP15	Vegetarian A Vegetarian selection of ingredients sautéed with Garlic 	260
DP16	4 Cheese (Quattro Formaggi) Smooth & well rounded  Gorgonzola, Fontina, Parmesan & Taleggio cheese cream sauce	320
DP17	Alfredo Ham, Shitake Mushrooms & Cream topped with Parmesan & Nutmeg	290
DP18	Pink Sauce (Salsa Rosa) Tomato & Garlic sauce blended with fresh Cream & topped with Parmesan 	260

Legend

 Little spicy



 Quite spicy

 Very spicy

 Vegetarian

Listed prices do not include 7% VAT and 10% service charge

FRESH HOMEMADE EGG PASTAS

FP01	Fettuccine Porcini & Sausage (Porcini E Salsiccia) Homemade Fettuccine with Porcini Mushroom and homemade Italian Sausage	380
FP02	Fettuccine Prawns and Zucchini (Gamberi Zucchini) Homemade Fettuccine with fresh sautéed Prawns & smooth Zucchini cream sauce	380
FP03	Fettuccine Black Truffle (Al Tartufo Nero) Homemade Fettuccine with Imported Italian Black Truffle cream sauce 	360
FP04	Fettuccine White Truffle (Al Tartufo Bianco) 	460
FP05	Fettuccine Lemon Sauce (Al Limone) Homemade Fettuccine with Lemon Zest, Cream 	290
FP06	Ravioli Ricotta Spinach Spek Gorgonzola Homemade Ravioli Spek and Gorgonzola sauce.	340
FP07	Ravioli Butter & Sage Homemade Ravioli filled with Ricotta & Spinach in Butter & fresh Sage leaf sauce 	300
FP08	Lasagna Classic Classic homemade Pasta layered with Bolognese sauce, Béchamel, Mozzarella, Ham & Parmesan baked to perfection	320
FP09	Salmon Ravioli (Ravioli Al Salmone) Large Ravioli filled with Salmon and Ricotta Cheese	420

GNOCCHI

Traditional home-made potato dumplings

GN01	4 Cheese (Quattro Formaggi) Smooth & well rounded  Gorgonzola, Fontina, Parmesan & Taleggio cheese cream sauce	340
GN02	Sardinian's Style (Alla Sarda) Spicy Tomato sauce & homemade Italian Sausage with Pecorino cheese	320
GN03	Sorrento's Style (Alla Sorrentina) Rich Tomato, Mozzarella, fresh Basil & Parmesan sauce  	300
GN04	Basil Pesto (Traditional Genoas style)   Homemade Pesto with Basil, Pinenuts, Parmesan and extra virgin Olive Oil	300

RISOTTI

Imported Italian rice: Arborio or Carnaroli

RI01	4 Cheese (Quattro formaggi) Smooth & well rounded  Gorgonzola, Fontina, Parmesan & Taleggio cheese cream sauce	340
RI02	Porcini & Sausage (Porcini e Salsiccia) Porcini Mushroom, homemade Italian Sausage, Garlic & Cream topped with Parmesan	380
RI03	Seafood (Frutti di mare) Mixed Seafood in delicate White Wine sauce (Mussel, Clam, Prawn, Squid)	380
RI04	Black Ink (Nero di Seppia) Diced Squid and Creamy Black Ink Sauce	340
RI05	Porcini & Truffle (Porcini E Tartufo) Italian Porcini Mushroom Risotto in a rich Black Truffle sauce	450
RI06	Saffron (Milanese) Milan style Saffron flavored Risotto & Parmesan cheese 	340

CARPACCI

Traditional thinly-sliced appetizer

A21 Beef Carpaccio (Carpaccio Di Manzo)	380
Imported Beef Tenderloin Carpaccio marinated in Lemon & Pepper, Rocket & Celery topped with sliced Parmesan Cheese	
A22 Salmon Carpaccio (Carpaccio Di Salmone)	340
Fresh Salmon Carpaccio with Celery, Black Olive & Lemon juice	
A23 Tuna Carpaccio (Carpaccio Di Tonno)	380
Yellowfin Tuna topped with Capers, Celery, Black Olive & Lemon	

TARTARE

Traditional diced appetizer

A26 Beef Tartare (Tartara Di Manzo)	380
Imported Beef Tenderloin Tartare topped with a fresh Egg Yolk	
A27 Salmon Tartare (Tartara Di Salmone)	320
Fresh Salmon combined with Onion, Caper & Black Olive	
A28 Tuna Tartare (Tartara Di Tonno)	360
Yellowfin Tuna Tartare with fresh Avocado, Capers & Olive	

SALAD / INSALATE

SL01 Buffalo Cheese Tomato (Caprese Di Bufala) Italian Buffalo 	380
Mozzarella paired with Tomatoes & topped with fresh Basil leaves	
SL02 Caesar Salad (Insalata Cesare) Traditional Caesar salad including Roman Lettuce, Croutons, Parmesan, Bacon & traditional Caesar sauce	220
SL03 Mix Salad (Insalata Mista) Fresh mixed Greens, Tomato, Carrot & Cucumber 	190
SL04 Rocket & Parmesan (Rucola E Parmigiano)	230
Fresh Rocket salad, Cherry Tomatoes & Parmesan 	
SL05 Seafood Salad (Insalata Di Mare)	260
Assorted warm Seafood in a crunchy Green salad	
SL06 Salmon (Salad Salmone)	260
Smoked Salmon, Black Olives & Celery in a crunchy Green salad	
SL07 Sole Mio Salad (Sole Mio) Mixed fresh Green salad, Greek Feta  cheese, Black Olives, Cucumber & Parmesan	260
SL08 Gambetto Salad (Insalata Gambetto)	240
Rocket salad, tender Parma Ham, delicate Artichokes & Black Olives	
SL09 Rocket & Sausage (Rucola E salsiccia)	240
Rocket salad, Cherry Tomatoes & grilled Italian Sausage	
SL10 Pamtesca Salad Tomatoes, Red Onions, Potatoes, Olives & Oregano 	190
SL11 Cicken Salad (Di Pollo) Mix Salad with Grilled Chicken Breast	260


MAIN COURSES / SECONDI

M01 Beef Tenderloin (Filetto Di Manzo) Imported grain fed Beef Tenderloin served with sautéed Spinach & Pepper sauce	880
M02 Pork Cutlet Milanese (Cotoletta Alla Milanese) & pan-fried Pork Tenderloin served with fresh salad	340
M03 Chicken Milanese (Cotoletta Di Pollo) Lightly crumbed & pan-fried Chicken breast served with fresh salad	320
M04 Chicken Mushroom (Pollo ai Funghi) Chicken Breast with a Mushroom-cream Sauce	250
M05 Pork Escalope (Scaloppina Di Maiale) Pork Tenderloin Escalope served with sautéed Spinach & your choice of sauce: Marsala Wine, White Wine or Lemon	350
M06 Pork Chop (Braciola Di Maiale) Grilled Pork Chop served with sautéed Potatoes & Capsicum	340
M07 Grilled Lamb Chops (Agnello Alla Griglia) New Zealand Imported grilled Lamb Chop served with buttery Mashed Potatoes & sautéed Spinach	690
M08 Roman Style Saltimbocca (Saltimbocca Alla Romana) Australian grass fed Beef Tenderloin topped with Parma Ham & fresh Sage leaves cooked in Butter & White Wine sauce, served with sautéed Spinach	440
M10 Grilled Italian Sausage (Salsiccia grigliata) Grilled homemade Italian Sausages served with Rocket salad	300
M11 Beef Striploin (Bistecca Di Manzo) Tender Australian grain fed striploin served with Spinach and Pepper sauce	780

SEAFOOD / PESCE

SF01 Seabass Mediterranean Style Branzino Alla Mediterranea- Fresh Sea-Bass fillet with Black Olives, Capers & Tomatoes served with Potatoes	380
SF02 Tuna Steak (Tonno Alla Griglia) Grilled Yellowfin Tuna Steak served with sautéed Spinach & fresh Lemon	560
SF03 Grilled Salmon (Salmone Alla Griglia) Grilled Salmon Steak with Lemon & Rosemary sauce served with grilled Zucchini	470
SF04 Tiger Prawns (Gamberoni al Sale) Grilled Tiger Prawns with Rock Salt and Extra-virgin Olive Oil	790

SIDE ORDERS / CONTORNI

 Spinach Sautee	160	 Mash Potatoes	160
 Spinach Gratin	160	 Potatoes Sautee	160
 Mushroom Sautee	160	 Carrots Sautee	160
 Grilled Vegetable	160	 Capsicum Sautee	160



SOLE MIO

GENUINE ITALIAN FOOD & WINE BAR

Traditional Italian Food "the original way"

reservations and orders: (02)1852799 - (02)1852399
from 11:30 to 22:30 daily

MAIN MENU

