

O SOLE MIO

menu

OUR STORY

Following with great passion and dedication
the Neapolitan tradition,
over the years,
the dream of the Ascione brothers
to bring a bit of Naples to Tuscany has come true.

The team boasts a group and a well-organized
structure capable of producing and distributing
the culinary masterpieces of the Neapolitan tradition.

Always giving great emphasis both to the quality of the raw materials
and to the processing procedures of each individual product
without ever neglecting the final goal...
Customer satisfaction.

Technique combined with enthusiasm for work,
all based on experience handed down through generations.

The continuous stimulus to improve, commitment
attention and care for details.

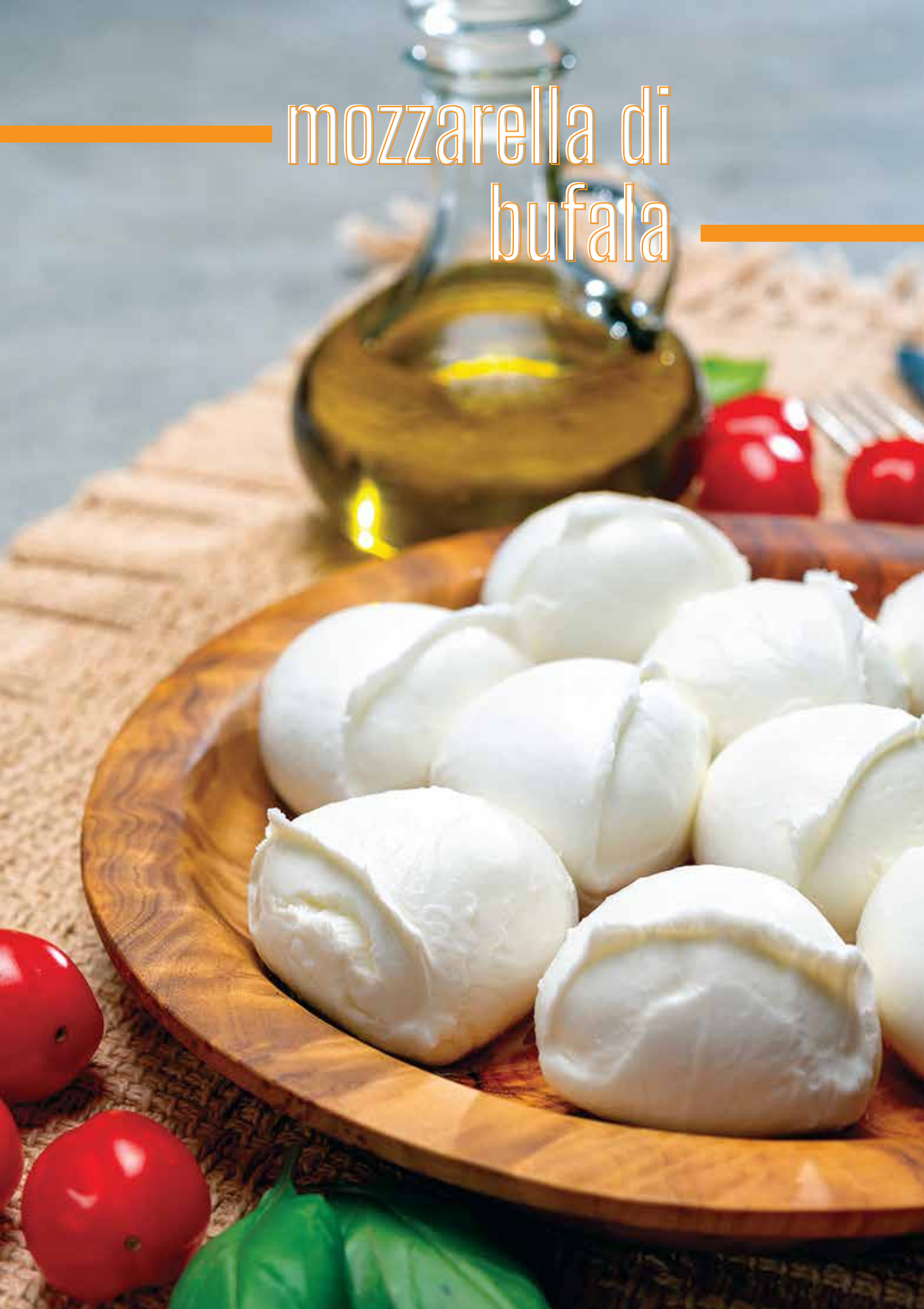
This is what we are!

wait for me with
a spritz



€5,00

mozzarella di bufala



to get started

A' MUZZARELLA – €6.00/12.00

Mozzarella di bufala Campana DOP 250 g.
Mozzarella di bufala Campana DOP 500 g.

JAMON – €20.00

jamon serrano reserva iberico, buffalo stracciatella, olives in oil,
bread sticks with homemade walnuts

BRUSCHETTA – €6.00

Bruschetta of wood-fired cafone bread, Apulian PGI oil, Iberian pork lard,
pata negra, dried tomato cream

LA FONDUTA – €15.00

Mc Cain French Fries, Chianina Meatballs Made by Us, to Dip in Our Fondue

LA MONTANARA SCOMPOSTA – €15.00

Neapolitan ragù, panzanelle, buffalo mozzarella bites

PATATE CHEESE & BACON – €7.00

Patate fritte Mc Cain, bacon croccante, fonduta di cheddar

arancino di riso



FRITTURA 'O SOLE MIO – €5.00

Potato croquettes, zucchini flowers stuffed with buffalo ricotta, omelette with pasta, potatoes and buffalo provola, scagliuzzielli, vegetable zeppole

FRITTATINA – €5.00

Bucatini from Gragnano, bechamel, buffalo provola, cooked ham, peas, parmesan cheese

FRITTATINA – €5.00

Bucatini from Gragnano, Neapolitan sausage, broccoli rabe from Campania, buffalo provola cheese

CROCCHETTONE DI PATATE (120GR.) – €3.00

Potato croquette, ham and mozzarella

ARANCINI AL RAGÙ (200 GR.) – €6.00

Rice, peas, celery, carrot, onion, tomato, beef, served every day differently according to the chef's imagination

ARANCINI (200 GR.) COTTO E MOZZARELLA – €6.00

Rice, saffron, cooked ham, mozzarella, served differently every day according to the chef's imagination

ARANCINI DI PARMIGIANA DI MELANZANA (VEGET.) – €6.00


Rice, tomato, eggplant, mozzarella. served every day differently according to the chef's imagination

BON BON DI RISO – €8.00

Rice arancini with ragù served every day in a different way according to the chef's imagination

FIORI n.3 – €5.00

Zucchini flowers stuffed with buffalo ricotta, salt and pepper



choose your
dough

gluten free
cereals
traditional





traditional pizza

1. MARINARA – €8.00

San Marzano DOP tomatoes, garlic, mountain oregano, oil, basil

2. MARGHERITA – €8.00

San Marzano DOP tomatoes, fresh fior di latte from Campania, basil, EVO oil

3. NAPOLI – €9.00

Peeled San Marzano tomatoes, fresh fior di latte from Campania, basil, anchovies, capers, oregano, EVO oil

4. A' DIAVOLA – €9.00

Piennolo from Vesuvius, pieces of spicy salami in oil, buffalo mozzarella from Campania, EVO oil and basil

5. CAPRICCIOSA – €9.00

San Marzano peeled tomatoes, fresh fior di latte from Campania, artichokes, Gaeta black olives, sautéed mushrooms, cooked ham, Irpino pork salami, EVO oil

6. CALZONE AL FORNO – €12.00

San Marzano DOP tomatoes, mixed buffalo mozzarella, buffalo ricotta, Irpino salami, pepper, parmesan, basil, EVO oil

7. WURSTEL E PATATINE – €12.00

Peeled San Marzano tomatoes, fior di latte from Campania, sausages and potatoes

8. PIZZA FRITTA – €12.00

Buffalo ricotta, cracklings, buffalo provola, black pepper, EVO oil



original pizza

9. SALSICCIA E FRIARIELLI – €12.00

Friarielli, cream of friarielli in buffalo water, buffalo provola, Caserta black pig sausage, smooth-crust calf, EVO oil

10. O SOLE MIO – €12.00

Buffalo mozzarella from Campania, Piennolo cherry tomatoes, “Masseria dello sbirro” company from Ercolano, grated buffalo cacio/ricotta, EVO oil

11. CASA CUPIELLO – €14.00

Neapolitan ragù, Agerola provola, Chianina meatballs, mushroom-style aubergines, buffalo ricotta flakes, parmesan cheese, basil, EVO oil

12. NERANO – €14.00

Cream of courgettes, fior di latte from Campania, Chianina IGP meatballs, courgette chips, basil, EVO oil

13. COPPATA – €12.00

Yellow cherry tomato puree, DOP buffalo mozzarella from Campania, Irpinia bacon, parmesan fondue, flakes of provolone from Campania, extra virgin olive oil

14. BIG ASCIÒ – €14.00

Smoked Agerola provola, Chianina meatballs, potato sticks, cheddar fondue

15. CROKKÈ – €14.00

Smoked Agerola provola, high quality cooked ham, cream, artisanal crokkè meatballs, EVO oil

16. MORTAZZA – €12.00

Fresh DOP buffalo mozzarella from Campania, buffalo ricotta cheese, PGI mortadella with pistachios

original pizza

17. FIORI DI ZUCCA – €15.00

Cream of courgette flowers, smoked provola after cooking, courgette flowers, salt and pepper, buffalo mozzarella stracciatella, anchovies

18. A' BURRATA – €15.00

San Marzano tomatoes, fior di latte, raw ham, rocket, burrata

19. TONNATA – €15.00

Agerola fior di latte, confit Tropea red onion, yellow cherry tomatoes, Vesuvius piennolo from the "Masseria dello sbirro" estate in Ercolano, tuna cooked in Venere oil, basil, extra virgin olive oil

20. CIPOLLOTTA – €15.00

Base caramelized onion prepared by our chef, blue goat gorgonzola, provola aff. di Agerola, buffalo cherry tomatoes, crumbled Neapolitan tarallo, EVO oil, basil

21. AI SETTE SEMI – €18.00

Agerola provola, bresaola, mozzarella, buffalo mozzarella cherries, lemon flavoured oil, pepper, basil

22. ORTOLANA – €15.00

Seven-seed dough, lactose-free mozzarella, seasonal vegetables with turmeric, cooked in a wood-fired oven

23. SAPORITA – €15.00

Fior di latte campano DOP, minced heifer, lard from black Iberian pigs "Patanegra", grated provolone, fresh basil, EVO oil



dessert

BABÀ CON CREMA – €7.00

Leavened dough soaked in rum filled with lemon cream

DELIZIA – €7.00

Sponge cake filled and covered with lemon cream

IBIZA – €7.00

Mascarpone mousse on a biscuit base covered with zabaglione with a chocolate heart

MIAMI – €7.00

Pistachio mousse with pistachio cream heart on cocoa sponge cake and raspberry sauce, decorated with white chocolate and pistachio grains

TIRAMISÙ – €7.00

Mascarpone cream on a sponge cake base soaked in coffee decorated with bitter cocoa

INNOCENTI BUGIE – €7.00

Caramel cheesecake cream covered with milk chocolate enriched with pieces of hazelnuts on a base of corn flakes and chocolate

SORRENTO – €7.00

Fresh lemon sorbet

coffee, artisanal limoncello according to the Campania tradition

'O Sole Mio has carefully selected from its land a ruby-colored wine nectar with extraordinary notes. A fabulous mix of scents that crosses red fruits and then opens gently to floral notes. The Sorrento peninsula gives us this wonderful journey through its vineyards. Served at the perfect temperature, this politely sparkling wine will make our pizzas even more enjoyable for the palates of refined women and men. Trying is believing!

€16,00



drinks

ACQUA MINERALE	€ 3.00
BIRRA ALLA SPINA PICCOLA	€ 4.00
BIRRA ALLA SPINA MEDIA	€ 5.00
BOTTIGLIA/LATTINA BECK'S	€ 3.50
BOTTIGLIA/LATTINA CERES	€ 3.50
BOTTIGLIA/LATTINA CORONA	€ 3.50
BOTTIGLIA/LATTINA HEINEKEN	€ 3.50
COCA COLA ALLA SPINA PICCOLA	€ 3.50
COCA COLA ALLA SPINA MEDIA	€ 4.00
COCA COLA 33CL	€ 3.00
SPRITE 33 CL	€ 3.00
FANTA 33 CL	€ 3.00
VINO DELLA CASA	€ 10.00
VINI À LA CARTE	

We inform our customers that the food and beverages prepared and served in this establishment may contain ingredients or adjuvants considered allergens.

List of allergenic ingredients used in this establishment and present in Annex II of EU Reg. No. 1169/2001 - "Substances or products that cause allergies or intolerances"

1	Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, karmut)	8	Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
2	Crustaceans and products thereof	9	Celery and celery products
3	Eggs and egg products	10	Mustard and mustard products
4	Fish and fish products	11	Sesame seeds and sesame products
5	Peanuts and peanut products	12	Sulphites in concentrations greater than 10 mg/kg
6	Soy and soy products	13	Lupins and lupin-based products
7	Milk and milk products	14	Molluscs and mollusc products

Our appointed Manager is at your disposal to provide any support or additional information, also by showing suitable documentation, such as specific operating instructions, recipe books, original labels of raw materials.

*Some out-of-season products
may be frozen at source*



 o sole mio

 osolemio_viareggio
