

LET'S BEGIN

I love it raw

- WE GOT BEEF** 125
Lightly Seared Wagyu Striploin, Rich Beef Brodo, Chiodini Mushrooms, Pickled Cipollini, Black Truffle Caviar
- Che ForTUNA! (G)** 125
Mediterranean Yellow Fin Tuna Tartare, Lemon Emulsion, Pickled Radish, Bruschetta of Vitello Tonnato Sorbet

Hot & Smokey

- A NAPLES STAPLE (V) (G)** 75
Woodfired Eggplant Parmigiana, Buffalo Mozzarella, Basil with Plenty of Sauce
- OUT OF THIS EARTH (V)** 85
Tuscan Soup with Sourdough Bread, Cannellini Beans, Cavolo Nero, Vegetables
- DON'T BE SHELLFISH (S)** 115
Venetian Clams Sauteé with Sicilian Datterino Pomodori, Garlic, Parsley, Sour Dough Crostoni
- AUTUMN VIBES (V)** 80
Roasted Butternut Squash, Perfectly Seared Porcini, Pumpkin Arancini, Tropea Onion Marmalade, Mushrooms Mousse, And Black Truffle

Are we sharing

- MADE IN SUD FRIED CALAMARI (S) (G)** 125
Crispy Calamari & Shrimps, Mediterranean Whitebait, proper Garlic Lemon Aioli
- WE NEED ANTIPASTI (S) (G)** 145
Beef Prosciutto, Creamy Burrata, Frittura all Italiana, Bruschetta, Mamma's Cured Eggplant

Sole Caseificio (To share)

Both Served with Wood Fired Roasted Datterino Salad, Grilled Zucchini, Basil, Dried Oregano, Focaccia Chips

- 300 GRAM BUFFALO MOZZARELLA (V) (G)** 120
- 300 BURRATA (V) (G)** 125

Salads

- CLASSY CAPRESE (V)** 80
Buffalo Mozzarella, Italian Tomato, Aged Balsamic and Basil
- AMALFI POLPO SALAD (S)** 90
Grilled Octopus, Green Endives, Baby Potatoes, Frisee Lettuce, Pesto Rosso, Zesty Ricotta
- LET'S ENDIVE IN (V) (N)** 75
Baby Spinach, Endive, Crisp Pear, Toasted Walnuts, Gorgonzola Dolce Lombardo
- GIARDINIERA (V) (G)** 75
Broccolini Baresi, Balsamic Marinated Heirloom Tomatoes, Artichokes, Sour Dough Bread Chips, Roasted Peppers Dressing

RIGHT, TIME FOR PASTA

- MAMMA SOFIA'S PACCHERI (G)** 120
Paccheri Pasta, a Mouth-Watering Ragù of Beef Cheek and Confit Onion, Grana Padano DOP
- POMODO TRINITY (V) (G)** 115
Spaghetti Pasta, a Trio Combination of Yellow Pacchetelle, Corbarino & Piennolo del Vesuvio Tomatoes, Loads of Basil
- LOW AND SLOW (G)** 125
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragù, Reggiano Cheese and Basil
- CAN YOU FISH THE LOVE TONIGHT (G)** 180
Fusillone Pasta Di Gragnano, Mediterranean Yellowfin Tuna, Fiery Pepperoncino, Parsley
- SUMMER ATTRACTION (G)** 210
Fusillone Pasta Di Gragnano, Mediterranean Yellowfin Tuna, Fiery Pepperoncino, Parsley
- TAKE IT CHEESE ON ME (V) (G)** 130
Agnolotti Stuffed With Smoky Stracciatella Cheese, Silky Eggplant Puree, Saffron and Provolone Dolce Fondue
- ONCE YOU GO BLACK... (S)** 145
Black Truffle Cappellacci Pasta, Caponata Stuffing, Yellow Pacchetelle Tomato Sauce, Parmesan Fondue, Crispy Beef Prosciutto

Sole Old School Corner

95

SOLE Team would like to introduce you to this selection of vintage & classics Italian pasta dishes, to bring back that home feeling where even the most affordable ingredients perfectly paired together can bring you a remarkable and authentic Italian dining experience, unique delicious and unforgettable.

PASTA E FAGIOLI (G) (V)

Cannellini Beans Stew, Pasta, Splash of San Marzano Tomatoes, 24 Month Parmesan

PASTA E PATATE (G)

Potato Stew, Veal Pancetta, Smoked Provola, 24 Month Parmesan

PASTA E ZUCCA (G) (V)

Pumpkin Stew, Corbarino Tomatoes, 24 Months Parmesan

PASTA AL FORNO (G)

Wood Fired Baked Pasta with Meat Ragout, Besciamell, Smoked Scamorza Cheese

MAIN LOVE

COTOLETTA MILANESE (TO SHARE) (G)

235

Crispy Fried Veal Chop, With Two Amazing Side to Choose From Our Selections

SEA YOU SOON

175

Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Purée, Shaved Bottarga

BISTECCA MIA

240

Chargrilled Ribeye, Duck Fat Roasted Potatoes, Spicy Salsa Verde

CAN'T DO WITHOUT TUNA

220

Tuna Steak, Char Grilled Zucchini, Balsamic Heirloom Tomatoes, Spicy Rocket, Zesty Emulsion

DARK MEAT ONLY PLEASE

145

Grilled Chicken Tight, Leg Lollipop, Violet Artichoke Puree, Baby Carrots, Smoked Goat Cheese

A BIT ON THE SIDE

CRISP GREEN SALAD (V) (N)

28

Endive, Mint, Pomegranate, Parmesan Flakes

SAUTÉED SPINACH (V)

30

Garlic Confit

GRILLED ASPARAGUS (V)

30

Romesco Sauce and Balsamic

SAUTÉED BROCCOLINI (V) (N)

35

Confit Tomato, Roasted Almond

HOME FRIES (V)

45

Truffle, Parmesan and Cracked Black Pepper

BABY POTATOES (V)

28

Roasted Rosemary, Smoked Sea Salt

LA DOLCE VITA

QUICK! PICK ME UP (G)

45

A Light Vanilla Mascarpone, Savoiardi Biscotti, Punch of Espresso

DREAMING OF CAPRI ISLAND (N)

45

Glamorous Dark Chocolate and Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet

TRUST ME, I'M FROM NAPOLI

80

(FOR TWO)

The Real Deal Baba! Silky Italian Cream, Berries and Bling

ICY HOT (G)

95

Pastella Fried Sorbet, Chocolate Sauce, Fresh Berries

SWEET RAVIOLI (G)

50

Ricotta Chocolate and Candied Orange Stuffed Ravioli, Hazelnut Mousse, Truffle Ice Cream