Italian Restaurant & Bar

Since 1999

A La Carte Menu

PLANNING A PARTY?

We're happy to host!

- *Celebrations*
- *Birthdays*
- *Graduations*
- *Anniversaries*
- *Corporate*
- *Cocktail parties*

Family Style
Semi-Buffets
Set Menus

Some of our Highlights

- Projector
- Sound Systems
- Professional Kitchen
- Full Bar
- Sound Mixer
- Smoking Terrace
- Event Staff
- Special Menus

WhatsApp or Call 5508 8244 for more info

10% Service Charge

UG/F, The Elgin, 51 Elgin Street, Central, Hong Kong
中環蘇豪伊利近街51號伊利閣UG層
solemio.com.hk | Call/ WhatsApp 5508 8244

SoleMioHK

Hot Starters

Calamari Fritti Alla Romana — $138
Beer-battered calamari rings served with a tartar sauce and lemon wedges

Melanzana Pomodoro E Gorgonzola — $138
Baked eggplant with tomato and gorgonzola

Vongole Alla Marinara — $138
Sauteed fresh clams with garlic served with a marinara sauce or a white wine sauce

Asparagi All Milanese — $168
Fresh asparagus wrapped in parma ham and baked in a cream sauce with shaved parmesan

Funghetti Trifolati Alla Parmigiana — $128
Sauteed mushrooms on a bed of parma ham and fontina cheese

Impepata di Cozze Nere alla Tarantina — $128
Imported black mussels sauteed with garlic, wine, and cherry tomatoes

Gamberi Aglio E Peperoncino — $148
Sauteed fresh shrimps with extra virgin olive oil, garlic and a touch of chili

Cold Starters

Carpaccio Di Manzo — $138
Thinly sliced beef tenderloin marinated in lemon oil, served with capers, rucola salad and a lemon dressing

Prosciutto E Melone — $138
All time classic parma ham and melon

Burrata E Prosciuto — $168
Fresh Italian creamy burrata toppped with crema di balsamico and prosciutto

Salmone Affumicato E Avocado — $158
Norwegian smoked salmon with avocado served with a lemon dressing on the side

Insalata Caprese — $108
Fresh tomato and buffalo mozzarella served with basil, pesto, and black olives

Insalata Cesare — $75
Romaine lettuce tossed with a caesar dressing and served with chicken and croutons

Insalata Mista — $68
Mixed greens, cherry tomatoes, oilives, carrots, red onions, served in a balsamic dressing

Soups

Minestrone — $75
Traditional minestrone made with fresh vegetables

Zuppa di Funghi — $75
House special creamy mushroom soup with potatoes

Zuppa Del Giorno — $68
Soup of the day

Platters

Antipasto Misto — $198
Chef's choice of mixed antipasto with Italian cheese platter

Tagilere Salumi — $168
Mixed cold cut platter

Tagliere Formaggi — $148
Mixed cheese platter

Mixed Olive Bowl — $48

Sides

Patate Arrosto Al Rosemarino — $58
Roasted new potato with rosemary

Funghi Saltati Con Aglio — $58
Sauteed mushrooms with garlic

Broccoli Saltati Con Aglio — $58
Sauteed fresh broccoli with garlic

Garlic Bread — $48
6 Toasted bread slices with chopped garlic

Bruschetta — $68
6 Bread slices with fresh cherry tomato, oilice oil, and garlic

French Fries — $38
Crisp golden French fries

Pasta

Linguine Alla Vongole — $168
Linguine served with fresh clams in your choice of white wine or marinara sauce

Linguine Con Camberi — $168
Linguine with shrimps in a homemade pesto or marinara sauce

Spaghetti ai Frutti di Mare — $178
Spaghetti with mixed seafood in a white wine or marinara sauce

Spaghetti Bolognese — $148
Spaghetti with a rich meat ragu sauce

Spaghetti Carbonara — $148
Spaghetti with bacon, eggs, parmesan, and pepper

Pennette al Salmone — $168
Pennette with Norwegian smoked salmon served in a tomato and cream flambe with a touch of vodka

Lasagna Tradizionale — $168
Traditional homemade lasagna topped with pesto sauce and parmesan

Ravioli — $178
Homemade ravioli stuffed with ricotta and spinach in a marinara or gorgonzola sauce

Orecchiete Pugliesi Con Broccoli E Acciughe — $158
Orecchiete pasta served with broccoli and salted anchovies

Gnocchi al Gorgonzola — $178
Homemade potato dunmplings with a creamy gorgonzola sauce or marinara sauce

Risotto ai Funghi Porcini — $178
Creamy risotto with porcini mushrooms

Fettucine Ai Funghi Porcini E Tartufo — $178
Fettucine with porcini mushrooms and a truffle cream sauce

Linguine All'Aragosta — $258
Linguine with a whole lobster panfried with Brandy flame served with a saffron cream sauce or tomato mushroom sauce

CAKE CUTTING $100
CORKAGE CHARGE $150
2 standard 750ml bottles max @ $150 per bottle
We do not allow wines that are on Sole Mio's wine list

Main

US Tomahawk Ribeye Steak (1 kg) — $958
Grilled thick-cut bone-in steak with rocket salad and fries or roast potatoes

Costata Di Manzo Alla Griglia (16oz) — $428
US T-Bone steak served with a rocket salad and fries or roast potatoes

Costolette Di Maiale Alla Griglia (11oz) — $185
Grilled Canadian pork chop with vegetables, potatoes, and a homemade jus

Oven-Baked US Pork Ribs (9oz) — $185
With homemade barbecue sauce, vegetables, and potatoes

Filetto di Branzino Alla Griglia — $178
Grilled seabass with a lemon butter sauce, vegetables, and roast potatoes

Pollo al Marsala — $175
Pan-fried chicken breast escalopes with Marsala wine, served with a side of vegetables and potatoes

Pollo Alla Parmigiani — $175
Breaded chicken breast with tomato, mozzarella, and parmesan, served with a mixed green salad

Pollo Al Rosemarino — $175
Oven-baked chicken with vegetables, roasted potatoes and a rosemary sauce

Momenti Dolci

Tiramisu — $75
Meaning "Pick Me Up". Traditional Italian coffee flavoured mascarpone cheese cake

Panna Cotta — $68
Fresh cream pudding topped with raspberry sauce

Gelato — $65
Chocolate / Vanilla

Cassata — $68
Traditional Sicilan ice cream made of a fine layer of chocolate and a heart of cream with dried fruits and nuts

Sgroppino — $98
Gelato / sorbetto topped with vodka and prosecco

Affogato — $78
Vanilla ice cream topped with a shot of espresso

Pizza

Margherita — $118
Tomato sauce, mozzarella, basil

Sole Mio — $178
Parmesan, gorgonzola, mozzarella, fontina, salami ventricana, rucola

Parmese — $168
Tomato sauce, mozzarella, basil, parma ham

Quattro Stagioni — $158
Tomato sauce, mozzarella, smoked ham, mushrooms, artichokes

Quattro Fromaggi — $158
Mozzarella, fontina, parmesan, gorgonzola

Capricciosa — $158
Tomato sauce, mozzarella, bell peppers, spicy salami

Salamino (Pepperoni) — $158
Tomato sauce, mozzarella, parmesan, pepperoni

Con Rucola — $148
Tomato sauce, mozzarella, parmesan, rucola

Vegan Pizza — $148
Tomato sauce, grilled onions, garlic, rucola

Burrata — $178
Tomato sauce, mozzarella, basil, rucola, topped with a whole burrata

Tropicale — $148
Tomato sauce, mozzarella, chicken, pineapple

Vegeteriana — $148
Pesto, mozzarella, grilled vegetables, mushrooms

Salmone — $158
Tomato sauce, mozzarella, asparagus, smoked salmon, and capers

Romana — $148
Tomato sauce, mozzarella, smoked ham, oregano

Bella Napoli — $138
Tomato sauce, mozzarella, anchovies, capers, oregano