



'o sole mio

RESTAURANT

MENU

Our Story

A Passion for Excellence

Located in the vibrant heart of Ischia's city center, Ristorante 'O Sole Mio was conceived as a sensory gallery where taste is celebrated as the ultimate work of art. We are not simply a place to dine, but a manifesto of contemporary Italian gastronomic culture, expressed through meticulous attention to detail.

Our Chef, with over a decade of experience in prestigious kitchens, orchestrates each creation starting from a careful, hands-on selection of local ingredients, transforming them into signature dishes.

Every course is designed to engage in a dialogue with the senses, presented with the refined aesthetic of a high-fashion editorial, offering our guests a culinary experience that blends the excellence of the territory with a cosmopolitan and elegant spirit.

Raw Seafood and Tartare

Grand raw seafood platter ^{1,2,14} (8pes) recommended for 2 pax € 80.00

Mazara red prawn ² Jolanda selection € 14.00

Porcupine scampi ² € 9.50

Gillardeau oyster¹⁴ second grade per pce € 6.00

Red tuna tartare ^{4,7} € 22.00

served with buffalo burrata and mint

White fish tartare with red berries ^{4,8} € 18.00

Pressed Mazara red prawn ^{1,2,4,7} € 22.00

with mullet bottarga, sour cream and wild herbs

Seafood Starters

Catalan-style octopus* ^{4,9} € 18.00

*octopus, green olives, cherry tomatoes,
celery, onion, salad*

Crispy shrimp ^{1,2,5,7} (3 pcs) € 18.00

*shrimp in a panko crust served on provola
cheese fondue and accompanied by crispy onions*

Baby squid* and zucchini scapece-style ^{1,2,5} € 18.00

*fried baby squid served with fried zucchini
chips and scapece sauce*

Red tuna tataki ^{1,4,12} € 28.00

*seared tuna served on sauteed vegetables,
accompanied by a shot of Roku gin*

Sauteed clams € 28.00

Sea croquette ^{1,2,3,5,7} € 14.00

*croquette filled with smoked provola,
served with shrimp tartare and lime*

Land Starters

Eggplant parmigiana terrine ^{1,5,7}

€ 10.00

‘O Ciurill ^{1,5,7} (3 pcs)

€ 18.00

*zucchini flower stuffed with basket ricotta
and Neapolitan salami, served on fried spaghetti*

Cured ham and buffalo mozzarella ¹

€ 18.00

*San Daniele cured ham,
250 g buffalo mozzarella D.O.C.*

‘O crocchè ^{1,3,5,7} (2 pcs)

€ 10.00

*traditional potato croquette
with smoked provola and diced salami*

Seafood First Courses

Chef's paccheri ^{1,2,4,7}

€ 24.00

Gragnano paccheri, mullet bottarga, accompanied by provola water and datterino tomatoes

Scampi Nerano-style ^{1,2,5,7,14}

€ 26.00

Gragnano thick spaghetti with zucchini cream and chips, Provolone del Monaco flakes and scampi tartare scented with limee

Linguine with sea urchin ^{1,2,14}

€ 30.00

Gragnano linguine with sea urchin roe, saffron and mint

“Gnocco fondente” ^{2,4,7}

€ 25.00

potato gnocchi, red prawn bisque, burrata and dehydrated capers

‘O zito a mare ^{1,2,4,14}

€ 25.00

broken Gragnano ziti served with seafood genovese sauce and crumbled tarallo

Spaghetti with clams ^{1,2,12,14}

€ 28.00

Cacio e pepe, scampi and truffle ^{1,2,4,14}

€ 32.00

Gragnano thick spaghetti cacio e pepe, served with scampi tartare and prized black truffle flakes

Land First Courses

‘O scarpariello ^{1,7}

€ 18.00

broken Gragnano ziti, datterino tomatoes, basil, pecorino and parmesan

Sorrentina-style ^{1,7}

€ 18.00

potato gnocchi, datterino tomatoes, tomato puree, basil, provola and parmesan

Nerano-style ^{1,7}

€ 20.00

Gragnano thick spaghetti, zucchini cream, fried zucchini chips and Provolone del Monaco flakes

‘A pacchetell ^{1,7}

€ 18.00

Gragnano thick spaghetti, fresh datterino tomatoes lightly seared in a pan, and basil

Ischia-style rabbit ^{1,12} (whole rabbit)

€ 70.00

Gragnano bucatini with rabbit sauce

Seafood Main Courses

‘O cuopp fritt 1,2,3,4,5** € 24.00
mixed fried catch in a semolina crust

Salt cod 2.0* 1,4,5,7 € 22.00
*Norwegian cod in tempura
served on caramelized onion*

‘O tianiello ‘e purpetiell 1,14 € 20.00
*baby octopus in casserole served
with crunchy country bread croutons*

Fried shrimp and squid* 1,2,5,14 € 25.00
*battered shrimp
and real squid in a semolina crust*

Sea skewer 1,2,3,10,14 € 25.00
*octopus, swordfish, shrimp tails,
vegetables, served with lime mayonnaise*

Local catch of the day 4,14 per kg € 80.00

Our aquarium

Lobster 2 per kg € 160.00

European lobster 2 per kg € 100.00

Blue lobster 2 per kg € 140.00

Mantis shrimp 2 per kg € 120.00

Land Main Courses

Black Angus America - 250 g € 30.00
served with a side dish of your choice

Piedmont Fassona - 250 g € 28.00
served with a side dish of your choice

Australian Wagyu 9+ - 250 g € 60.00
*served with a side dish of your choice
and a shot of Roku gin*

Elephant ear cutlet ^{1,5,7} € 22.00
*milk-fed veal chop in a double breading,
clarified in butter*

Side Dishes

French fries ⁵ € 6.00

Roasted potatoes ⁷ € 6.00

Grilled vegetables € 10.00

Sauteed friarielli € 8.00

Mushroom-style eggplant ⁵ € 10.00

Our Pizzas

Regina Margherita ^{1,7}

€ 10.00

Agerola fiordilatte, San Marzano tomato, extra virgin olive oil, Grana Padano, basil

Ciurillo ^{1,7}

€ 18.00

zucchini flower, fuscella ricotta, Napoli salami, Agerola fiordilatte, extra virgin olive oil, parmesan, basil

Del Monaco ^{1,7}

€ 16.00

Agerola fiordilatte, extra virgin olive oil, Napoli salami, Provolone del Monaco flakes, basil

Truffle ^{1,7}

€ 30.00

Agerola fiordilatte, Provolone del Monaco, parmesan, extra virgin olive oil, fresh shaved truffle

Caprese ^{1,7}

€ 18.00

all added after baking: cherry tomatoes, buffalo mozzarella, extra virgin olive oil, oregano, basil, fine salt, pepper (fried or baked)

Soft Drinks

Coca Cola	€ 4.00
Fanta	€ 4.00
Sprite	€ 4.00

Waters

Ferrarelle	€ 3.50
Electa	€ 3.50
San Pellegrino	€ 5.00
Panna	€ 5.00

Beer

Birra del borgo “Lisa” - 33 cl ⁵ <i>blonde ale - 5% ABV</i>	€ 8.00
Birra del borgo “Reale” - 33 cl ⁵ <i>red ale - 6.5% ABV</i>	€ 8.00
Birra del borgo “My Antonia” - 33 cl ⁵ <i>double malt pale ale - 7.5% ABV</i>	€ 10.00



Our preparations may contain one or more of the following allergenic ingredients:

- 1 Cereals
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Peanuts
- 7 Milk
- 8 Tree nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphites
- 13 Lupin
- 14 Molluscs

For further information regarding the presence of substances or products that may cause allergies or intolerances, please contact our service staff.

* frozen product

** may contain frozen products
service charge 10%

Thank you for choosing us.

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