



Terry & Jerrys

O·SOLE·MIO

**Ristorante
Gourmet Italiano**



'Benvenuto'
a nostri
Ristorante

Please
No Cigars or Pipes

**1005 Saginaw Street
Downtown Bay City**

Phone 893-3496



ANTIPASTI/FRESH cold specialties	
FUMENTO with anchovy.....	260
PACKED OCTOPUS.....	295
ANCOWIE FILETS on butter.....	300
BLUEPOINT in season.....	550
ANTIPASTI-CALDA hot appetizers	
MUSHROOM CAPS in diluted red wine sauce.....	265
ESCARGOT JERARDO made in garlic butter.....	100
BAKED OYSTERS.....	650
TOASTED RAPOUJ Di Licio favorite.....	300
CLAMS JERARDO steamed, chopped clams in Ricotta.....	550
EGGPLANT PARMAGIANNIA.....	350
FRIED CALAMARI.....	695
FRESH MUSSELS in mushroom or tomato sauce **in season.....	575
CHICKEN O Sole Mio style	
CHICKEN CAUGHT FRESH chicken sauced in olive oil with onions, tomatoes, vegetables, red wine and herbs.....	1165
CHICKEN TERESA chicken sauced in butter with mushrooms, onions, marinated wine, cream.....	1185
CHICKEN VESUVIO chicken broiled, basted with olive oil, scallions, garlic, lemon juice, spices.....	1165
DEEP FRIED CHICKEN.....	1035
PIZZA/VEAL Wisconsin's best pizza white and red	
SCALOPINE ALLA MARSALA strips of veal sauced with mushrooms, parsley, marsala wine.....	1600
SCALOPINE ALLA VESUVIO same as tenderloin style veal.....	1600
VEAL CUTLET NEAPLES broiled O Sole Mio style, fresh, then baked with lemon.....	1595
VEAL CARLOTTA veal, stuffed with prosciutto and cheese, served with special sauced with mushrooms, wine sauce.....	1400
VEAL CUTLET ALLA PARMAGIANNIA broiled, then baked with a meat sauce, marsala wine, mushrooms, ricotta and parmesan cheese.....	1595
VEAL SPICIBREASTO meatbroast, sauced in butter with mushrooms and shallots, marsala wine a touch of orange.....	1670
CASSIS CRISPE pan fried with onions or broiled with butter.....	1140
CALFPI LYER VERDIAN calves liver sliced into julienne strips, sauced with onion, wine, with a touch of mint.....	1150
ITALIAN SAUSAGE Assorted Italian sausage, sauced with onions, green pepper, and potatoes.....	1100
BAKED TURKEY PRINCESS Breast of turkey baked in Teresa sauce and appetizer garnish. Complete dinner.....	965
EGGPLANT PARMAGIANNIA broiled eggplant, deep fried then baked in a parmesian sauce..... Dinner.....	915
MEAT BALL DINNER five meatballs, baked in meat sauce, mushrooms and cheese.....	900

O Sole Mio steaks and fish are cut and weighed to order, therefore prices will vary. We will try to cut each order to your individual preference. Please give us time to prepare your dinner, as good food takes time.

Grazie, TERESA & CHEF JERARDO, Terry & Jerry

PASTA PASTA	
* POTATTO BROCCOLI AND MEAT SAUCE.....	1000
* MOZZES ALFREDO . sauce, Roman style-butter, cream, cheese.....	1125
* BAKED MORTICHELLI.....	1000
* MUSSELS in MARSALA over linguine.....	495
CANNELONI.....	925
IMPORTED NAPLES SPAGHETTI with RAGU NAPOLETANA Neapolitan style meat sauce.....	800
POMODORO SAUCE (veal and mushrooms) hard tomato sauce.....	795
RAPOUJ AND MEAT SAUCE new filed, Roman style.....	855
RAPOUJ AND SPAGHETTI COMBINATION.....	850
PASTA EXTRAS	
MEATBALLS rich.....	150
MUSHROOMS order.....	125
Sole of ROMANE ITALIAN SAUSAGE.....	200

SEAFOOD, STEAKS

FRESH OCEAN FISH in season	
SWEDISH Atlantic Coast.....	1500 + up
RED DRAPPER Gulf of Mexico.....	1500 + up
MANY MAN (slightly) Pacific.....	1300 + up
DOVER SOLE Richard.....	800
WYDOTTIN or LAKE TROUT Lake Superior, Michigan's Best.....	1500 + up
FLOUNDER or SOLE Broiled or Poached.....	1250 + up
BROOK TROUT.....	1150 + up
SALMON Northwest Coast Red.....	1450 + up
CATFISH Rockledge or Blackened.....	1500 + up
BOSTON SCROD Broiled, poached, baked in a variety of styles.....	1800 + up

SCAMPY

SCAMPY O SOLE AND large shrimp sauced in butter, capers, white wine, parsley, garlic.....	1595
SCAMPY BAR-B-QUE broiled in a spicy barbecue sauce.....	1595
SCAMPY MARSALA baked in marsala sauce, tomatoes, garlic, onions, herbs.....	1595
SCAMPY ALLA MARE sauced in butter, onions, garlic, lemon, green pepper, wine.....	1600

STEAKS AND CH

NEW YORK STRIP BXLON mushrooms.....	1950 + up
TENDERLOIN mushrooms, on fat.....	1950 + up
PORK CHOPS appetizer, sole chops.....	975

TENDERLOIN SPEC

FILETTO SICILIAN sauce \$1.25, broiled, then served with a sauce of fresh and dried mushrooms, red wine, capers, capicola.....	SMALL 1950 2150
PARSLEY, OLIVE OIL, GARLIC AND MUSHROOM SAUCE \$1.25.....	MEDIUM 2200 2400
CRACKED BLACK PEPPER sauce of coffee, sherrywine, mushrooms, onion & black pepper..... SAUCE \$1.25.....	LARGE 2450-44
SPEDINI tenderloin on skewer skirt, scallop, mushrooms, onions, green pepper, marinated in vesuvio sauce, served over rice.....	1150

LOW PRICED BEEF STEAKS & COME A meal without wine (1 like the 1/2 lb old Italian pie

W/CARD or VISA WELCOME! NO CHECKS PLEASE

SEA SPECIALS

- ASTLEY ASPENED small, meat sauce, mushrooms, mozzarella cheese, baked 1010
 - * SPAGHETTI CAROTO chicken liver, wine, mushrooms and tomato sauce 1000
 - MANICOTTI small shells stuffed with ricotta cheese baked with meat sauce, mozzarella 995
 - MARINARA ENCASSEROLA spaghetti in a spicy tomato sauce, mozzarella cheese and mushrooms, baked 875
 - * CALZADAI squid, stuffed with shrimp, bread crumbs, simmered in a Pesto con Tomate sauce Drizzle over Pasta 1195
 - SEA SHELLS Escudo - baked in parmesan sauce 985
 - * FISH FRII crout and big alla Terry 1195
 - * LINGUINE alla PISCATORE 1425
 - * SPAGHETTI AND CLAM SAUCE red (marinara) or white (cream) sauce 1185
 - * SPAGHETTI AND GAMBERI small shrimp, red or white 1300
- *Cooked to Order

TEAKS and CHOPS

- SEAFOOD SPECIALS
- CRUSTACEAN TAILS New Zealand or Australian, broiled or fried 1000
 - FRESH SEA SCALLOPS 6 Sea Side 1000
 - FRESH SEA SCALLOPS Malinise 1000
 - KING CRAB LEGS broiled baked style 2025
 - FROG LEGS Teresa 1250
 - FROG LEGS Basiliase 1250
 - FROG LEGS Malinise 1225
- NY Long shrimp
- SCAMPI ALLA PELLEVA giant fresh water shrimp broiled in the shell 1000
 - SCAMPI ALLA TERESA lightly broiled and fried - then served with the famous Teresa sauce, mushrooms, scallops, parsley, tomato sauce and cream 1615
 - SCAMPI FRUITI lightly broiled Malinise, served with cocktail and tomato sauce or marinara pasta sauce 1575

NY AMUSI

- LAMB CHOPS broiled or sautee 1000

DELICIOUS HOT CARBON BREAD
1.50

GRY SPECIALS

- SMALL PYZCAVITE sauce \$1.25 based with a medallion of onion, wine, herbs, mushrooms on top (like to the sauce, can only be rare or well) 2150
- MEDIUM HERBOWIFF ALLA TERESA sauce \$1.25, pan broiled in a sauce of brandy, water chestnut and herbs - served flambé rare only 2400
- LARGE ALLA FERDI short tenderloin sauced with mushrooms, onion, green pepper, wine garlic, served mozzarella 2040

IT COME UN GORNO SENZA SALE
no like the day without the sea
(table present)

WINE and LIQUOR

WINE BY THE GLASS OR GRAPE
1-1/2 Gall

CALIFORNIA: Chardonnay
White Zinfandel
Sauvignon - Chablis - Riesling
BRUNNEN (SPECIALTY SUPERIOR)
ITALY: Lambrusco, red sweet Red wine,
Tribbiana, red sweet White wine
Sauvignon - dry
Chianti

Due To The Scarcity Of Premium Type Wines It Is Impossible To List What We Carry
Please Ask Our Waitress Or Visit The Wine Cellar

WHISKEY

Special
T-Crown

BOURBON

Ten High
Old Grand Dad
Jack Daniels Black
Jim Beam
Wild Turkey

CANADIAN

Canadian Club
Seagram 40
Crown Royal
Black Peter

SCOTCH

Old Scotch
Dunlop
J & B
J. Walker Red
& Black
Oban Pepp
Dewar
Glenfiddich

IRISH

Bushmills
Irish Mist

BRANDY

Hyson Walker
Carmichael
Mirza
Cordon Rub
Remy Martin

Server's Suggestion For
After Dinner

- Amaretto
- Blue Tail Fly
- Greenhopper
- Singer
- Golden Cadillac
- Pat Special
- Intergalactic Rumour
- Black Russian
- Angels Tip
- Stonewall
- Burny Wallbanger
- Bury Mail or Blackie
- Blind or Red Light or
- Blissner Dragger
- Yellow Red
- Sandwich
- Yellow Hammer
- Two Tones
- Fredder Fullquaker
- The Godfather

COCKTAILS

- Manito
- Beefeater
- Manhattan
- Gibson
- Garden
- Tom
- Bevards
- Darjeet
- Old Fashion
- Scotch Drink
- Map Life
- Collins
- King's
- Go Tonic
- Margarita
- Rub Day

COGNAC

- Amaretto
- Galliano
- Cherry
- Drambuie
- Creme de
- K & B
- Fandemon
- Kallos
- Tia Maria
- Cointreau
- Amaretto
- Cream de Menthe
- Cream de Cassis
- Triples Sec
- Cream de Koyan
- Cream de Banane
- Apricot Brandy
- Cherry Mart
- Southern Comfort
- Todd's
- Compost Brandy
- Blackberry Brandy
- Prunella
- Sambuca
- Cognac
- Apple's Irish Cream

CAPRICINO
COFFEE
made with the 2.50
Chocolate Milk
or
ESPRESSO
Chocolate Take home per cup
Almond
Liquor 8.25
or
Amaretto with Cap

4-21-90