

# SOLARÉ

## PIZZERIA

### MARGHERITA 13

Mozzarella, San Marzano sauce, Oregano & Basil

### SALSICCIA E SALAME 15

Mozzarella, San Marzano sauce, Solare Sausage & Salame

### PROSCIUTTO e FUNGHI 16

Mozzarella, San Marzano sauce, Mushrooms  
And Parma Cotto Prosciutto

### BIANCA e POLPETTE 15

Garlic Béchamel & Mozzarella with house Meatballs & Potatoes

### BROCCOLI e FONTINA 14

Béchamel & Mozzarella with Broccoli and Fontina Cheese

### PERE e GORGONZOLA 15

Mozzarella, Gorgonzola Cheese and Pear

### PIZZA CAPRESE 15

San Marzano sauce, roasted Cherry Tomatoes  
And Burrata with a touch of Pesto

### VERDURE alla GRIGLIA 14

Mozzarella, San Marzano sauce, red Bell Pepper,  
Onion, Artichoke, grilled Zucchini and Eggplant

### PARMA PROSCIUTTO e RUCOLA 16

Mozzarella, San Marzano sauce, Parma Prosciutto  
Topped with Arugula

### FRUTTI di MARE 17

San Marzano sauce, roasted Cherry Tomatoes,  
Calamari, Shrimp, Mussels and Clams

*We proudly use "Caputo 00" flour from Naples,  
San Marzano Tomato and no preservatives "Grande Mozzarella*

## BRUSCHETTE

### TO SHARE

#### POMODORO 5

Tuscany Bread topped with  
Marinated chopped Tomato, Garlic, Basil

#### FUNGHI e GORGONZOLA 7

With marinated Mushrooms, Garlic  
topped with Gorgonzola Cheese

#### SALICCIA e CAPRINO 7

With Solare Sausage, Goat Cheese & Herbs

#### BRUSCHETTA di MARE 9

With marinated Calamari & Shrimp  
and roasted Cherry Tomatoes

## INSALATE

#### BARBAROSSA 9

Organic Beetroot, Fennel, Arugula, Pecorino,  
and Black Olives, in a Lemon vinaigrette

#### PERE e GORGONZOLA 8

Pears cooked with white Wine and Spices,  
Gorgonzola, Greens, Balsamic reduction

#### PANZANELLA 8

Organic Tomato with Arugula,  
Bell Pepper, Onion, Shaved Fennel,  
Basil and Croutons

#### SPINACI 7

Pecorino, Spinach, peeled Oranges  
in a Orange vinaigrette

#### PORTOFINO 15

Seared fresh Tuna, Romaine hearts  
Cherry Tomatoes, Potato, Green Beans,  
Olives, Egg and Artichokes

#### INSALATA di CESARE 9

Romaine hearts, Croutons, Egg,  
shaved Parmigiano in a Caesar dressing

*Add to any Salad:*  
Chicken 3/Shrimp 5

## ANTIPASTI

### TO SHARE

#### SCHIACCIATA RUSTICA 5

Crispy Pizza bread, extra Virgin Olive Oil, Rosemary

#### CARCIOFI FRITTI 7

Delicious fried Artichokes

#### PROSCIUTTO di PARMA e FORMAGGI 15

Parma Prosciutto, Pecorino Toscano,  
Imported Gorgonzola and Balsamic reduction,  
served with "Schiacciata al Rosmarino"

#### FRITTURA MISTA 14

Calamari, Shrimp, Mahi and Vegetables  
fried until crispy

#### CARPACCIO RUCOLA e GRANA 14

Beef Carpaccio with Parmigiano and Arugula,  
Dressed with Lemon & extra virgin Olive Oil

#### ARANCINI di RISO 9

Crispy Saffron Risotto Balls stuffed with  
Mozzarella & Peas, in a Ragu' sauce

#### POLPETTE al FORNO 11

House Meatballs with Pecorino cheese,  
in a spicy San Marzano Tomato sauce

#### AFFETTATI MISTI e SCHIACCIATA 15

Selection of imported cured Meats:  
Prosciutto di Parma, Cacciatorino Salame, Speck,  
served with "Schiacciata al Rosmarino"

#### OLIVE al FORNO 6

Italian Olives marinated in Herbs & extra virgin Olive Oil

#### CAPRESE SOLARE 12

Burrata with roasted Cherry Tomatoes  
And a touch of Pesto

## ZUPPE

#### MINISTRONE 4/7

Seasonal vegetables Soup  
With a touch of Pesto

#### ZUPPA del GIORNO

Chef's Soup of the Day

## **PASTA FRESCA**

### **DAILY PREPARED**

**TAGLIOLINI al NERO di SEPIA** 17  
Black Ink small Fettuccine with Shrimp,  
in a spicy Tomato sauce

**RAVIOLI di ARAGOSTA** 20  
Stuffed with Lobster  
in a creamy Lobster reduction

**RAVIOLI di ZUCCA e SALSICCIA** 18  
Stuffed with Butternut Squash & Italian Sausage  
in a browned Butter sauce with Poppy Seeds

**CAPPELLACCI di RICOTTA e SPINACI** 18  
Ravioli stuffed with Spinach, Ricotta Cheese  
And Parmigiano in a delicate Butter & Sage sauce

**GNOCCHI alla SORRENTINA** 16  
Potato Dumplings with San Marzano sauce  
Fresh Mozzarella and Basil

**LASAGNA VERDE di CARNE** 16  
Green Lasagna with Beef Ragù, Béchamelle, Parmigiano

**PARMIGIANA** 16  
Baked Eggplants with San Marzano,  
Provolone Cheese and Oregano

**PAPPARDELLE alla SALSICCIA e CARCIOFI** 15  
Large Fettuccine with house Sausage, Artichokes,  
San Marzano Tomatoes and Chilies

**FETTUCCINE alla BOLOGNESE** 16  
In a fresh Meat Ragù sauce

## **PASTA ARTIGIANALE**

### **ARTISAN PASTA**

**PENNE all'ARRABBIATA** 13  
With Garlic in a spicy San Marzano Tomato sauce

**LINGUINE alla PESCATORA** 20  
With Scallops, Clams, Mussels, Mahi & Shrimp,  
sauteed with Garlic & White Wine, in a Tomato sauce

**SPAGHETTI e POLPETTE** 15  
In a spicy San Marzano Tomato sauce  
with house Meatballs

*Gluten Free Pasta Available*

## **CARNE E PESCE**

### **MEAT & SEAFOOD**

**BRASATO al BAROLO** 19  
Beef Short Ribs braised in red Wine  
served over Corn Meal Polenta

**POLLO al FORNO (Fulton Valley)** 18  
Roasted free range Chicken, Herbs  
Arugula Bread salad

**POLLO alla CACCIATORA** 18  
Free Range Chicken cooked in a Tomato  
And Bell Pepper sauce with black Olives  
served over fresh Tagliatelle

**BISTECCA alla TOSCANA** 20  
Grilled marinated Prime Hanger  
served over Arugula & Cannellini Beans

**OSSO BUCO** 21  
Pork Shank oven braised,  
over Risotto in "Osso Buco" & Vegetables sauce

**SCALOPPINE ai FUNGHI e MARSALA** 21  
Marsala Wine Veal Scaloppine  
with Mushrooms and Golden Raisins

**CIOPPINO** 21  
Seafood Soup with Calamari, Mussels,  
Scallop, Clams and Mahi in a lightly spicy sauce  
Served with Tuscany toasted Bread

**COSCIOTTO d'AGNELLO ai PISTACCHI** 25  
Pistachio crusted Racks of Lamb  
Served with organic vegetables

## **RISOTTI**

### **CARNAROLI RICE**

**RISOTTO al TARTUFO NERO** 22  
Black Truffle Risotto  
With Scallops and crispy Leeks

**RISOTTO alla MILANESE** 17  
With Saffron, Parmigiano  
and Solare "Luganega" Sausage

**RISOTTO ai FRUTTI di MARE** 21  
With Scallops, Clams, Mussels, Mahi & Shrimp