

SOLARÈ

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

SALCICCIA 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, Cacciatore 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