

## Menu

### **Appetizers**

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- #1 ***Affettati Misti e Conserve*** **\$23**  
Daily Chef's selection of artisanal charcuterie and salumi  
Served with mostarda di frutta  
+ Add Chef's choice of the Day cheese for **\$11**
- #2 ***Formaggi Misti*** **\$11**  
Chef's selection of Italian and local cheeses
- #3 ***Insalata Pere e Gorgonzola*** **\$13**  
Organic mixed greens, Bartlett pears, gorgonzola crumbles,  
balsamic vinaigrette, and caramelized walnuts
- #4 ***Classic Caesar Salad*** **\$13**  
Romaine lettuce hearts, classic Caesar dressing including Salina capers,  
Parmigiano-Reggiano, EVOO, and home-made garlic croutons
- #5 ***Bruschetta alla Mano*** **\$18**  
House baked focaccia with: Sicilian caponata – and dry figs,  
almonds, and black olive pesto – and red bell pepper conserva

### **Pizza**

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- #6 ***Margherita*** **\$17**  
San Marzano tomato sauce, mozzarella, and fresh basil
- #7 ***Pere & Gorgonzola*** **\$18**  
Gorgonzola cheese, Bartlett pears, and mozzarella
- #8 ***Classic Pepperoni*** **\$18**  
Lots of pepperoni, mozzarella, and San Marzano sauce
- #9 ***Cotto e Funghi*** **\$19**  
Italian ham, portobellini mushrooms, tomatoes, and mozzarella
- #10 ***Salsiccia*** **\$19**  
Fennel seed sausage, roasted bell peppers, San Marzano sauce, and mozzarella

+ Make your pizza with our fresh **Gluten-Free** dough for **\$4**. Gluten Free pizzas take a little longer time to cook.

### **Dessert**

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- #11 ***Tiramisù*** **\$10**  
Traditional Italian tiramisù, mascarpone, and Lavazza espresso
- #12 ***Mousse al Cioccolato e Caramello*** **\$10**  
Chocolate mousse – caramel mousse – flourless cocoa nibs cake (gluten free)

\*Item not available during the Solare lunch service.