

Menu

Appetizers

- | | | |
|----|---|-------------|
| #1 | <i>Affettati Misti e Conserve</i> | \$18 |
| | Daily Chef's selection of artisanal charcuterie and salumi
Served with mostarda di frutta
+ Add Chef's choice of the Day cheese for \$6 | |
| #2 | <i>Formaggi Misti</i> | \$15 |
| | Chef's selection of Italian and local cheeses | |
| #3 | <i>Cacio Pere e Rucola</i> | \$12 |
| | Organic arugula, Bartlett pears, Pecorino Toscano DOP, dry figs,
Honey fig vinaigrette, and an EVOO bee pollen infusion | |
| #4 | <i>Classic Caesar Salad</i> | \$11 |
| | Romaine lettuce hearts, classic Caesar dressing including Salina capers,
Parmigiano-Reggiano, EVOO, and home-made garlic croutons | |
| #5 | <i>Bruschetta alla Mano</i> | \$16 |
| | House baked focaccia with: Sicilian caponata – and dry figs,
almonds, and black olive pesto – and red bell pepper conserva | |

Pizza

- | | | |
|-----|--|-------------|
| #6 | <i>Margherita</i> | \$13 |
| | San Marzano tomato sauce, mozzarella, and fresh basil | |
| #7 | <i>Pere & Gorgonzola</i> | \$16 |
| | Gorgonzola cheese, Bartlett pears, and mozzarella | |
| #8 | <i>Classic Pepperoni</i> | \$16 |
| | Lots of pepperoni, mozzarella, and San Marzano sauce | |
| #9 | <i>Cotto e Funghi</i> | \$17 |
| | Italian ham, portobellini mushrooms, tomatoes, and mozzarella | |
| #10 | <i>Salsiccia</i> | \$17 |
| | Fennel seed sausage, roasted bell peppers, San Marzano sauce, and mozzarella | |

+ Make your pizza with our fresh **Gluten-Free** dough for \$3. Gluten Free pizzas take a little longer time to cook.

Dessert

- | | | |
|-----|---|------------|
| #11 | <i>Tiramisù</i> | \$9 |
| | Traditional Italian tiramisu, mascarpone, and Lavazza espresso | |
| #12 | <i>Mousse al Cioccolato e Caramello</i> | \$9 |
| | Chocolate mousse – caramel mousse – flourless cocoa nibs cake (gluten free) | |

*Item not available during the Solare lunch service.