



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Dinner

Menu Conceived and Designed by Chef Accursio Lotà

\$35 ~ choose one item from each course

Antipasti	<i>Zuppa di Funghi</i>
	Mushroom bisque: maitake, shitake, and porcini mushrooms infused with thyme and served with black truffle butter
	<i>Gamberi e Carpaccio di Pomodori</i>
Il Secondo	Grilled wild Baja shrimp and heirloom tomato carpaccio, candied red onion, ancient garum, and powered Cutrera extra virgin olive
	<i>Burrata e Prugne</i>
	Gioia cheese burrata served with Regier Family Farms plums, grilled asparagus, house-made balsamic pearls, and fresh basil
Il Secondo	<i>Cavatelli alla Siciliana</i>
	Hand-made cavatelli pasta sautéed with wild swordfish, cherry tomatoes, candy garlic, white eggplant, and fresh mint
	<i>Ravioli al Gorgonzola e Pistacchio</i>
Il Secondo	Hand-made ravioli filled with ricotta and spinach, sautéed with gorgonzola dolce fondue, roasted Fiddymment Farms pistachios, and roasted beet jus
	<i>Tagliata di Angus Biologico</i>
	Bartels Farm grass fed organic Angus beef tagliata served with Accursio’s aromatic sea salt, acorn squash cake, sautéed rainbow chard, late summer vegetables, and rosemary-thyme battuto
Il Secondo	<i>Fettuccine con Anatra e Funghi</i>
	Hand cut fettuccine pasta sautéed with Mary’s Farm duck filet, chanterelle mushrooms, purple basil, and salted butter
	<i>Semifreddo al Frutto della Passione e Vanilla</i>
Dolce	House made semifreddo infused with vanilla and passion fruit, Galliano liquor caviar, and raspberry passata
	<i>Panna Cotta al Cioccolato</i>
	Dark chocolate panna cotta served with fresh berries and merengue

Options for Sharing	<i>Bruschetta</i> \$9	<i>Frittura di Pesce</i> \$16
	Semolina ciabatta bread topped with tomato medley and burrata cheese	Lightly fried calamari, wild shrimp, organic vegetables, and salsa verde emulsion
	<i>Arancini</i> \$9	<i>Kobe Meatballs</i> \$14
Options for Sharing	Classic Sicilian crispy rice balls filled with beef, veal, and pork ragù, sweet peas, and mozzarella	Vintage hand-made American Kobe beef meatballs served with sautéed rainbow chard and pecorino Crotonese