

---

# SOLARÉ

RISTORANTE ITALIANO BAR LOUNGE

## Spring 2018 Menu

*Starting*  
*March 28, 2018*

2820 Roosevelt Road  
(619) 270-9670

Liberty Station, Point Loma

San Diego, CA 92106  
[www.solarelounge.com](http://www.solarelounge.com)

# Benvenuti a Solare

In our cooking, I select fresh ingredients every day. I maintain personal relationships with our suppliers, and know the exact sources of our meat, fish and vegetables. This respect for raw ingredients is the starting point for our style in the kitchen. Blending modern and traditional tastes, we play with new textures and flavors while honoring the simple essences of Italian cuisine. The resulting dishes are delicately prepared, light, healthy, and brimming with the natural flavors of our fresh ingredients. Our commitment here at Solare is to serve the cuisine of today, created with all the love and attention to detail from generations past.

Executive Chef, Accursio Lotà

We welcome you to the Solare Family! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on southern Italy and Sicily in particular. If you would like any substitutions or mix and match any items on the menu, please let us know and we will see if we can make it happen. No promises, but we will try! With over 2,000 bottles of wine in our cellar and over 25 wines by the glass, I am confident you will find the right ones to compliment your dinner. Enjoy!

Owner & General Manager, Randy Smerik

We make our pasta fresh daily here at Solare.



---

## Signature Cocktails

---

### NEGRONI SBAGLIATO 9

Prosecco, Cocchi Vermouth, Leopold Aperitivo, Orange Bitters

### THE WOMBLE ROAD COCKTAIL 9

You & Yours Olive Oil Washed Gin, Ancho Reyes, Lime, Bittercube "Bolivar" Bitters

### COCKTAIL SIN NOMBRE 9

Blanco Tequila, Maraschino, Lime, Prosecco, Lime Bitters

### VOLTAIRE STREET COCKTAIL 9

Bourbon, Vermouth Bianco, Cappelletti Aperitivo, Lemon, Aromatic bitters

### LA PALOMA ALTA 9

Blanco Tequila, Grapefruit "cello", Grapefruit, Lime, Ginger Syrup, Grapefruit and Lime Bitters

### A TONIC FOR THE TIMES 10

You & Yours "Sunday" Gin, Bette Fentiman's Tonic, Lavender and Lime Bitters, Fresh Garden Herbs

### SAN DIEGO DAQUIRI 10

Malahat White Rum, Aged Rum, Lime, Simple Syrup, Lime Bitters

### DOLCE VITA 10

Bourbon, Cocchi "Dopo Teatro" Vermouth, Gran Classico, Aromatic Bitters

### MANHATTAN 10

Rye, Sweet Vermouth, Aromatic and Orange Bitters

### EAST BY SOUTHEAST 10

Liberty Call "Blue Ridge" 4 Grain Whiskey, Aromatic Bitters, Demerera Syrup, Citrus Peels

### THE HARDER THEY COME (3 weeks barrel-aged) 10

Kill Devil Coffee Moonshine, Espresso Liqueur, Nocino, Bitter Cube "Bolivar" Bitters, Espresso

### ITALIAN LEMON DROP 11

Purity Vodka, Mandarine Napoléon, Lemon, Limoncello

### NEGRONI DEL PUEBLO MÁGICO 12

Fortaleza Blanco "Still Strength", Leopold Aperitivo, Cocchi "Dopo Teatro" Vermouth, Grapefruit Bitters

---

# Antipasti

---

- Bruschetta alla Mano*** 16  
House baked *focaccia* – *gorgonzola* mousse and black truffle perlage  
dry figs, almonds, and black olive *pesto* – red bell pepper *conserva*
- Olive Condite alla Siciliana*** 8  
Southern Italian olive selection, pickled vegetables
- Calamari, Pane Condito e Ammoglio*** 15  
Grilled California calamari – mint *ammoglio*  
endive - capers – black olives – arugula
- Frittura di Pesce all'Italiana*** 16  
Lightly fried calamari – wild Baja shrimp – seasonal vegetables  
Calabrian chili pepper mostarda – *bottarga* salt
- Carpaccio di Cervo*** 16  
Venison loin carpaccio – farmer's market radish  
Grana Padano foam - Aceto Balsamico pearls - puffed beef tendon
- Affettati Misti e Conserve*** 18  
Daily Chef's selection of artisanal charcuterie and *salumi*  
pickled vegetables – charred *ciabatta* bread  
+ Add Chef choice Italian cheese of the day 6

---

# Insalate/Zuppe

---

- Insalata Cesare alla Griglia*** 12  
Grilled romaine lettuce hearts – Eben-Haezer Ranch egg mousse  
mustard seed caviar – lemon preserves – lava salt
- Insalata di Indivia ai Datteri*** 12  
Belgian endive – fennel root – Grana Padano cheese  
*colatura di alici* infusion – seaweed – cured dates
- Burrata, Arancie e Pepe Nero*** 15  
Gioia burrata cheese – arugula - local blood oranges  
Rustico EVOO – Cubeb black pepper
- Zuppa Rustica di Legumi*** 8/11  
Heirloom borlotti beans – Umbrian lentils – garbanzo beans  
black olives/citrus

---

## Pasta

---

- Gnocchi al Limone Vongole e Bottarga*** 23  
Housemade potato *gnocchi* - lemon infusion – clams  
artichokes – yellowtail bottarga - black garlic
- Lasagna Tradizionale e Vino Rosso*** 22  
House-made *lasagna* baked and crispy – slow braised Bolognese sauce  
Grana Padano fondue – Nero d’Avola Sicilian wine reduction
- Ravioli di Spinaci e Ricotta*** 21  
Hand-crafted *ravioli* – filled with spinach and *ricotta*  
brown butter – aged *ricotta* – lemon zest – arugula
- Malloreddus Agnello e Scamorza*** 24  
Housemade Sardinian *malloreddus pasta*, infused with saffron  
lamb sausage – oyster mushrooms – *scamorza* cheese
- Spaghetti alla Puttanesca*** 19  
House-made *spaghetti* – black olives – capers – roasted garlic  
cherry tomatoes – golden raisins – breadcrumbs
- Pappardelle al Sugo di Salsiccia*** 23  
House-made *pappardelle* pasta– Pecorino aged 365 days  
S. Creek Ranch sausage sugo – roasted pistachios
- Risotto Tartufo e Capesante*** 29  
Vialone Nano rice – salted butter – Grana Padano  
Uncinatum Italian black truffle confit – lobster roe – wild scallops
- 

## Pizze

---

- Margherita*** 13  
San Marzano tomato sauce – *mozzarella* – fresh basil
- Pere & Gorgonzola*** 15  
*Gorgonzola* cheese – Bartlett pears – *mozzarella*
- Gamberi Prezzemolo e Pomodorini*** 16  
Wild Baja shrimp – cherry tomatoes – *mozzarella*  
parsley – Calabrese chili peppers – extra virgin olive oil
- Calzone Cotto e Funghi*** 17  
Italian ham – *portobellini* mushrooms – tomatoes – *mozzarella*
- Salsiccia*** 16  
Fennel seed sausage – roasted bell peppers – San Marzano tomato sauce  
*mozzarella*

Would you like a Gluten-Free Pizza? Made in house with our own recipe - \$3 extra

---

---

## Secondi

---

<b><i>Timballo di Melanzane</i></b>	18
Eggplant – <i>mozzarella fresca</i> – basil – tomatoes 18 month aged <i>Parmigiano Reggiano</i>	
<b><i>Pesce al Cartoccio</i></b>	27
Local catch of the day cooked Cartoccio style “ <i>sparacieddu</i> ” broccolini– fingerling potatoes black olives – oregano/limoncello infusion – extra virgin olive oil	
<b><i>Cioppino nel Coccio</i></b>	27
Southern Italian fish stew – clams – wild scallops – mussels wild shrimp – calamari – sea bass – cherry tomatoes	
<b><i>Ossobuco di Maiale</i></b>	33
Slow braised 22 oz Sal. Creek pork shank – Milanese saffron <i>risotto</i> <i>balsamico cremini</i> mushrooms – almond/citrus <i>gremolada</i>	
<b><i>Copertina di Costata</i></b>	38
Angus beef cap of rib-eye – coffee/cauliflower purée mustard/brown sugar rub – cipollini – <i>radicchio trevisano</i> Marsala/figs reduction	

### **The Magic of Solare: Executive Chef Accursio Lotà Tasting Menu**

A four, six, or nine course dinner ~ market price ~ please reserve a table

### **A Solare Epic Experience: Whole Suckling Pig Feast – Family Style**

A whole 14 to 16 pound pig prepared Sardinian style – serves approximately 10-12  
Contact us to team with Chef Accursio to plan all the sides and details and more  
Market price ~ please reserve 72 hours in advance

---

## Buon Appetito!

---

We especially thank and recognize the following suppliers for their great support:

Catalina Offshore Products – local catch fish and shellfish  
Hokto Kinoko – mushrooms  
Bella Cassita Urban Farm – Solare grows it's own special produce, including microgreens  
Kenter Canyon Farms – green mixes and lettuces  
Scarborough Farms – arugula and produce  
Babé Farms – seasonal produce  
Ocean Mist Farms – seasonal produce  
Fiddymment Farm - California grown gourmet pistachios  
Broken Arrow Ranch – grass fed lamb  
Gioia Cheese – simply the best burrata and mozzarella cheese  
Massi Gelato – fresh gelato selections

