



Winter 2018 Menu

*Starting
December 6, 2018*

2820 Roosevelt Road
(619) 270-9670

Liberty Station, Point Loma

San Diego, CA 92106
www.solarelounge.com

Benvenuti a Solare

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 regional dishes and extreme care of ingredients. 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

COCKTAIL SIN NOMBRE 9

Blanco Tequila, Maraschino, Lime, Prosecco, Simple Syrup, Citrus Bitters

NEGRONI SBAGLIATO 9

Prosecco, Cappelletti Aperitivo, Cocchi Vermouth, Orange bitters

LA PALOMA ALTA 9

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

A TONIC FOR THE TIMES 9

Old Harbor "San Miguel" Gin, Fentiman's Tonic, "Bolivar" and Lime Bitters, Fresh Garden Herbs

CHAPPARRAL SOUR 10

Henebery Whiskey, Amaro Sibona, Lemon, Honey, Aquafaba

TOTO, WE'RE NOT IN KANSAS ANYMORE 11

Sierra Norte Oaxacan Whiskey, Escubac, Bruto Americano, Cocchi Vermouth, Orange Bitters

NEGRONI DEL PUEBLO MÁGICO 12

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

DOCTOR'S ORDERS (warm!) 10

Paranubes Oaxacan Rum, Aged Rum, Chamomile, Grapefruit, Lemon, Pimento Liqueur, Honey, Ginger

VIN BRULÉ (warm!) 9

Brandy, Mulled Sangiovese; Star Anise, Nutmeg, Cinnamon, Clove, Orange Peel, domaine sugar stuff

FIRESIDE CHAT 11

You and Your's "Winter Gin", Punt e Mes, Cappelletti Aperitivo, Plum, Bolivar Bitters

ZOOLOGICAL RESEARCH 12

Liberty Call "Blue Ridge" 4 grain Whiskey, Mattei Quinquina Rouge, Mancino Vermouth Bianco, Apple, Aromatic and Orange Bitters

THE OLD MAN AND HIS DAIQUIRI 10

Malahat white Rum, Aged Rum, Luxardo Maraschino Grapefruit, Lime, Lime 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*

***Culatello di Zibello* 16**

Artisanal cured pork ham ~ The King of the Italian *salumi*

***Calamari, Pane Condito e Ammoglio* 15**

Grilled Californian calamari – mint *ammoglio*
tomato confit - 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 Wagyu* 16**

Wagyu beef carpaccio – heirloom beets
Grana Padano foam - Aceto Balsamico pearls - puff 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 Pere e Gorgonzola* 11**

Organic mix green lettuces – Bartlett pears - gorgonzola
honey apple vinegar - roasted pistachios

***Funghi, Grana e Pancetta* 16**

Thinly sliced raw portobello mushrooms – Grana Padano
crispy pancetta – arugula – *Aceto Balsamico di Modena* IGP

***Burrata, Cachi e Cipolline* 15**

Gioia burrata cheese – frisée – persimmon
Borrettane onions – tangerine EVOO

***Zuppa di Legumi e Gamberi* 10/13**

Heirloom borlotti beans - Umbrian *ceci* – lentils
sautéed wild Baja shrimp (cup or bowl)

Pasta

Gnocchi al Telefono 19

House-made potato *gnocchi* - cherry tomatoes – fresh basil
mozzarella

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

Conchiglie di Pasta alla Trapanese 19

House made shell *pasta* infused with saffron – cherry tomatoes
mint/basil pesto – almonds

Spaghetti alle Vongole e Magiorana 23

House-made *spaghetti* - clams
tomato confit – roasted garlic – fresh majoran

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

Wild scallops – Vialone Nano rice – salted butter – Grana Padano
Uncinatum Italian black summer truffles – lobster roe

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

Timballo di Melanzane 18

Eggplant – *mozzarella fresca* – basil – tomatoes
18 month aged *Parmigiano Reggiano*

Pesce del Giorno 27

Local catch of the day – spinach
smoked heirloom tomato broth – fingerling potatoes
pistachio & olive crust – lemon preserve oil

Cioppino nel Coccio 27

Southern Italian fish stew – clams – wild scallops – mussels
wild shrimp – calamari – sea bass – cherry tomatoes

Ossobuco di Maiale 33

Slow braised 22 oz Sal. Creek pork shank – Milanese saffron *risotto*
balsamico cremini mushrooms – almond/citrus *gremolada*

Filetto di Manzo 38

Angus beef filet – parsnip root purée
lemon/brown sugar rub – *cipollini* onions
pickled mustard seeds – heirloom escarole

The Magic of Solare: Authentic Italian Tasting Menus

Four and six course tasting menu available

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 plan all the sides and details and more

-Market Price-

Buon Appetito!

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

Catalina Offshore Products – local catch fish and shellfish
Bella Casetta Urban Farm – Solare grows it's own special produce, including microgreens
Kenter Canyon Farms – green mixes and lettuces
Scarborough Farms – arugula and produce
Valdivia Farm – Produce and Tomatoes
Gloria Tamai– seasonal produce and Fruit
Fiddymment Farm - California grown gourmet pistachios
Catalina OP – sea food and fish
Gioia Cheese – simply the best burrata cheese
A&F –mozzarella cheese
Massi Gelato – fresh gelato selections

