



Happy Summer 2018 Menu

*Starting
July 21, 2018*

2820 Roosevelt Road
(619) 270-9670

Liberty Station, Point Loma

San Diego, CA 92106
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 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 Cesare alla Griglia 12

Grilled romaine lettuce hearts – Eben-Haezer Ranch egg mousse
mustard seed caviar – lemon preserves – lava salt

Insalata di Pomodori e Acciughe 12

Heirloom tomatoes - Endive Belgium – Grana Padano
white anchovies - *Colatura di Alici* – red onion

Burrata, Fragole e Spinaci 15

Gioia *burrata* cheese – spinach – strawberry
Blackberries dressing – roasted pistachios

Zuppa di Melanzane 8/11

Roasted eggplant soup - bell pepper - EVOO
grilled semolina bread

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: Executive Chef Accursio Lotà Tasting Menu

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 team with Chef Accursio 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

