



La Colazione/Breakfast

Accursio's Pancakes	11
Mascarpone pancakes served with raspberry and organic maple syrup	
Panettone French Toast	12
French toast made with traditional Italian Panettone and organic maple syrup	
Cornetto Prosciutto Cotto e Provolone	7
Croissant filled with prosciutto cooked ham and provolone cheese --- add two eggs for \$4 more	
Salmone Affumicato, crema di Formaggio e Capperi	15
Plate of smoked salmon, cream cheese, and caper berries	
Uova in Camicia alla Fiorentina	11
Poached eggs Florentine style, spinach sautéed and hollandaise	
Frittata di Funghi Selvatici e Tartufo Nero	14
Frittata baked with wild mushrooms and black truffles	
Omelette Prosciutto, Parmigiano Reggiano e Basil	11
Three egg omelette with ham, basil, and Parmigiano cheese	

I Piatti/Dishes

Zuppa del Papà	9
Chef Accursio's Dad's favorite soup!	
Ravioli di Ricotta e Spinaci alla Salvia	16
House made ravioli filled with spinach and ricotta sautéed in butter sage sauce	
Penne al Pesto e Fagiolini	15
Penne pasta sautéed with savory green beans and basil pesto	
Filetto di Manzo al Barolo	29
West coast Angus beef filet with crispy polenta & Barolo wine infusion	
Parmigiana di Melanzane	14
Traditional Sicilian eggplant parmigiana with mozzarella and basil	
Pasticcio di Lasagna	15
Traditional lasagna, Angus beef ragu', besciamella, and parmigiano reggiano cheese	
Pollo alla Cacciatora	19
Free range Mary's Farm chicken cacciatora, San Marzano tomatoes, and house-made fettuccine	
Pesce del Giorno alla Siciliana	25
Local catch of the day served with cherry tomatoes, spinach, black olives, and capers	

I Contorni/Sides

• Butter Croissant	3
• Brioche (awesome) Cinnamon Roll	3
• Chocolate Brioche Twist	3
• Bagel	3
• House-made Orange and Passito Marmalade	2
• Light Applewood-smoked Sausage	4
• Honey smoked Bacon	4
• Two Expertly Fried Eggs	4
• Macedonia di Frutta - selection of extra fresh fruit	4
• Herb roasted Fingerling Potatoes	4
• Suzie's Farm Sautéed Spinach	3
• Special Solare+Suzie's Farm Salad	6

Il Dolce/Dessert \$8

- Solare's House-made Tiramisu' Traditional Italian classic, mascarpone, Lavazza Espresso, and lady finger
- Chocolate "Salami" served with Vanilla Gelato
- Affogato al Caffè— vanilla ice cream and coffee
- Sicilian traditional Cannoli
- Traditional Italian Gelati and Sorbetti – pick three flavors

Chef's Tasting Menu \$45

Zuppa di Aragosta

Maine Lobster soup served with black truffle butter infusion

Agnello con Patate Dolci e Nero d'Avola

Cast iron seared Colorado lamb chop, Boniato potato timbale, Suzie's Farm spinach, and Nero d'Avola reduction

Millefoglie ai Lamponi e Crema Pasticcera

Meaning "thousand-leaves of puff pastry" and crème Anglaise served with fresh raspberry

Italian Coffees

Digestivo

House-made Limoncello