

# SOLARE

RISTORANTE ITALIANO BAR LOUNGE

We believe in the use of local fresh organic produce, natural meat and wild seafood. Each dish is prepared from scratch with love and passion to satisfy our customer's heart and soul.

**SOLARE is a great venue to host  
your corporate & Private Event at Lunch or Dinner.**

The Lounge & Side Patio are perfect for a Mixer,  
a Birthday Party, a Shower or an informal Gathering,

Private Wine Tasting  
*for groups of 15 or more*

Group Cooking Classes & Team Building

### **Seating capacity**

**main dining room:** 50 guests

*"Prana" private room:* 20 guests

*Covered Patios:* 35 guests

*Lounge & Side Patio:* up to 100 standing guests.

The Lounge can be used as an extension of the main dining room  
seating an additional 35 people

### **DINNER**

**Sit Down Dinner Parties from \$29++ p/p/**

**Italian Tapas Buffet from \$20++ p/p/**



**ASK ABOUT OUR GLUTEN FREE OPTIONS**

# SOLARE

RISTORANTE ITALIANO BAR LOUNGE

## ITALIAN TAPAS

ITALIAN TAPAS is best defined as the tradition of enjoying  
Small portions of assorted dishes, served Buffet Style.  
Perfect for an informal gathering, mixer and to allow guests to mingle.  
It is not a sit down dinner. Usually hosted on our side lounge, where guests  
can enjoy our couches, and/or indoor lounge, depending on group size.  
Drinks can be cash bar.

### *Suggested Menu*

#### FINGER FOOD

(Choice of 2)

BRUSCHETTA CAPONATA  
SOLARE MEATBALLS  
CARCIOFI FRITTI

#### SALAD

Organic Mixed Green Salad in balsamic vinaigrette

- OR -

Romaine Hearts with house baked focaccia crostini  
and 20 month aged Parmigiano Reggiano

#### ASSORTED PIZZA

Margherita Pizza  
Mozzarella, Ham & Mushroom  
Pear & Gorgonzola Cheese

#### PASTA

Penne alla Bolognese  
in a beef ragu sauce

- OR -

Farfalle al Pesto  
with fresh green beans and potatoes

\$20 + 8% tax & 18% gratuities

# "FIRENZE"

## SALAD

Mixed Greens organic Salad  
in a balsamic vinaigrette

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## MAIN COURSE (Select up to 3)

Fettuccine alla Bolognese  
Handmade Fettuccine in a slow braised Beef Ragu sauce

Spaghetti e Polpette  
Spaghetti with House Made Meatballs and San Marzano Tomato sauce

Pappardelle ai Carciofi e Salsiccia  
House cut Pappardelle with Fennel Seed Sausage, Artichoke Hearts,  
San Marzano Tomatoes and Sweet Italian Chilies

Pollo al Marsala  
Mary's Farm Free Range Chicken Breast,  
Marsala Wine reduction, Porcini and Cremini Mushrooms

Gnocchi al Telefono  
Handmade potato dumplings in a San Marzano Tomato sauce  
With Mozzarella and Basil

Linguine al Pesto  
Linguine pasta sautéed with a basil pesto sauce  
with Green Beans and Cherry Tomatoes

Parmigiana  
Homemade Eggplant Parmigiana,  
Mozzarella, Tomato Sauce, Basil

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## HOMEMADE DESSERT

Tiramisu

\$29 + 8% tax & 18% gratuity

## "MILANO"

### APPETIZER (Select 1)

*Bruschetta Caponata*  
*Solare Sicilian Meatballs*  
*Safron and Beef Arancini*

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### SALAD

#### INSALATA DI CESARE

Romaine hearts, Croutons, shaved Parmigiano, and Ceasar dressing

- OR -

#### INSALATA PERE & GORGONZOLA

Romaine Heart lettuce, Bartlett Pears, Gorgonzola cheese  
Balsamic vinaigrette, candied Walnuts, and Balsamic reduction

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### MAIN ENTREE

*(Select up to 3)*

Mezzelune alle Melanzane  
House Made half moon Ravioli Basil/Eggplant  
passata, Cherry Tomatoes, and Ricotta Salata

Lasagne dal nostro Chef  
Chef 's daily Creation

Pollo al Marsala e Funghi  
Mary's Farm Free Range Chicken Breast,  
Marsala Wine reduction, Porcini and Cremini Mushrooms

Pollo Balsamico  
Free range Chicken Breast with Organic Vegetables  
in a 8 year old Balsamic Vinegar sauce

Pollo Piccata al Limone  
Free range Chicken Breast sautéed with Caper Lemon Sauce

Ravioli di Ricotta e Spinaci  
Handmade Ravioli stuffed with Spinach, Ricotta cheese and Parmigiano,  
In a delicate Butter and Sage sauce

Parmigiana  
Homemade Eggplant Parmigiana, Mozzarella, Tomato Sauce, Basil  
Spaghetti alle Vongole, Cozze & Menta  
Spaghetti sautéed with Clams, Mussels, Mint, Garlic & white Wine

Fettuccine Fradiavolo  
House Made Fettuccine with sautéed wild Baja Shrimp, in a spicy san Marzano  
Tomatoes sauce

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### HOMEMADE DESSERT

*(Select 1)*

Tiramisu  
"Salame al Cioccolato"  
Cannoli Siciliani

\$36, plus 8% tax & 18% gratuities

# "PORTOFINO"

## APPETIZERS

### FRITTURA MISTA

Calamari, Shrimp, & Vegetables, fried until crispy

- Or -

### AFFETTATI MISTI & FORMAGGIO

Imported Italian Cold Cuts and Gourmet Cheese

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## SALAD

*(Select up to 2)*

### INSLATA PEAR & GORGONZOLA

Romaine Heart lettuce, Bartlett Pears, Gorgonzola cheese  
Balsamic vinaigrette, candied Walnuts, and Balsamic reduction

### BARBABIETOLE E RUCOLA

Spring Organic Beets with Arugula, candied Walnuts and Taggiasca Olive  
Tapanade

### TUSCAN PANZANELLA

Organic Tomato, Arugula, Fennel, and Basil

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MAIN ENTRÉE

(Select up to 3)

Pesce alla Siciliana

Local catch of the day, Sicilian style, Cherry Tomatoes, black Olives, Capers, Garlic, and fresh Herbs

Linguine alla Pescatora

Linguine sautéed with Clams, Sea Bass, Shrimp, Garlic & white Wine

Lasagne dal nostro Chef

Chef 's daily creation

Salmone Piccata

Cast Iron Seared Salmon, Capers, Lemon in a delicate White Wine sauce

Ossobuco alla Milanese

Slow Braised Pork Ossobuco served with Saffron "Risotto alla Milanese"

Bistecca alla Toscana

Grilled West Coast Hanger Steak served over Arugula Salad & Cannellini Beans

Vitello Piccata al Limone

West Coast Veal Piccata in a lemon caper sauce

Scaloppine ai Funghi e Marsala

Marsala Wine Veal Scaloppine with Porcini Mushrooms & Marsala wine

Risotto al Tartufo Nero e Capesante

Black Truffle Risotto, Scallops and crispy Leeks

Mezzelune alle Melanzane

House Made half moon Ravioli Basil/Eggplant passata, Cherry Tomatoes, and Ricotta Salata

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*HOMEMADE DESSERT*

(Choose 1)

Tiramisu

Cannoli Siciliani

"Salame al Cioccolato"

Fragole Basil, Balsamic and extra virgin olive oil Gelato

\$45, plus 8% tax & 18% gratuities