

Antipasti & Insalate

Caprese di Mozzarella e Pomodoro	11
A&F fresh <i>mozzarella</i> , heirloom tomatoes, fresh basil, and Frantoi Cutrera EVOO	
Affettati Misti ~ Charcuterie	18
Chef's selection of Italian and local cured meats served with pickled vegetables and grain mustard	
+ Smaller portion is \$12	
+ Add Chef choice Italian cheese of the day \$6	
Pere e Gorgonzola	9
Rustic mix salad, balsamic vinegar reduction, <i>gorgonzola</i> cheese, Bartlett pears, and candied walnuts	
Portofino	16
Seared yellowfin tuna, lettuce heart, green beans, caper berries, free range organic boiled egg, and potatoes cooked under sea salt	
Solare Classica Cesare	9
Baby little gem lettuce, house baked <i>focaccia</i> <i>crostini</i> , classic mustard dressing, and 20 mo aged Parmigiano Reggiano cheese	
+ Add Mary's Farm free range chicken breast \$5	
+ Add Baja local wild shrimp \$7	
+ Add grilled salmon \$12	
Zuppa Tiepida di Pomodori Arrostiti	7/9
Roasted tomato soup, mint <i>battuto</i> and almonds	

We thank and recognize these great local suppliers:

- Kenter Canyon Farms – green mixes and lettuces
- Bella Cassita Urban Farm – Solare grows it's own special produce, including microgreens
- Save Good Food – seasonal produce
- Ocean Mist Farms – seasonal produce
- Fiddymment Farm - California grown gourmet pistachios
- Catalina Offshore Products – local catch fish and shellfish
- Eben-Haezer Ranch – fresh organic eggs
- Gioia Cheese – simply the best burrata and mozzarella cheese
- Massi Gelato – fresh gelato selections



Piatti

Pizza Margherita	10
<i>Mozzarella</i> , San Marzano tomatoes, and basil	
Pizza Verdure	12
<i>Mozzarella</i> , San Marzano tomatoes, and farmer's market vegetables	
Pere & Gorgonzola	12
<i>Mozzarella</i> , Bartlett pears, & <i>gorgonzola</i> cheese	
Crea la tua Pizza	10+
Create your own pizza (see ingredients list)	
Ciabatta con la Meatball Siciliana	15
Sicilian style grilled meatball burger made in-house using veal and beef served on <i>ciabatta</i> bread with pickled red onion	
Panino al Roast Beef	15
House made <i>focaccia</i> bread, Angus rib eye roasted and thinly sliced, whole grain mustard, shaved Parmigiano Reggiano and wild arugula	
Panino alle Verdure e Olive	12
Gioia fresh <i>mozzarella</i> , grilled organic vegetables. tomatoes, grilled red onions, and black olive tapenade	
Ravioli di Ricotta al Burro Fuso	15
House-made <i>ravioli</i> filled with <i>ricotta</i> and spinach, sautéed with butter and sage	
Gnocchi al Pesto Trapanese	15
House-made <i>gnocchi</i> , sautéed cherry tomatoes, basil <i>pesto</i> , and roasted almonds	
Lasagna Bolognese	17
Traditional house made <i>lasagna</i> , Angus beef <i>bolognese</i> , <i>besciamella</i> , and Grana Padano	
Fettuccine ai Frutti di Mare	18
House-made <i>fettuccine</i> sautéed with shrimp, calamari, mussels, cherry tomatoes, garlic, and white wine	
Pesce alla Griglia	24
Grilled local daily catch served warm lentils, sautéed artichokes, and sliced almonds	
Salmon Capperi e Limone	20
Salmon filet sautéed with lemon preserves, capers, and Chardonnay wine	
Pollo agli Asparagi e Prosciutto Crudo	17
Free range Jidori chicken breast, baked with fresh asparagus, <i>prosciutto crudo</i> , and <i>mozzarella</i>	

Cooking Classes

See and learn from Chefs Accursio and Brian as they lead the Cooking Classes held regularly at Solare. Our Cooking Classes offer a truly hands-on experience in a commercial kitchen allowing each student to create Italian cuisine themselves to make at home. The classes are held approximately every other Saturday, and the fun starts at 10:30am at Solare with an Italian-style coffee of your choice and a pastry. Italian wine is served for students interested in “cooking with wine”. – Limit 10 per class to allow more quality time with the Chef. \$75/person. Advance reservation required.

Classes for 10 or more friends are of great fun for a culinary feast, while learning at the same time! This is a great opportunity for offer Team Building Cooking Classes for corporate and other private groups.

Authentic Southern Italian Cuisine

Local organic hormone free

Gluten-free

Extensive Wine Selection

Craft Beers and Cocktails

Weekly Events

Wine Room

Chef’s Table

Dog friendly

Host your Event here!

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 2,500 bottles of wine in our cellar and over 30 wines by the glass, I am confident you will find the right ones to compliment your dining experience. Enjoy!

Owner & General Manager, Randy Smerik

We make our pasta fresh daily here at Solare.

