

Our Mother's Day Menu

May 9, 2021

MOTHER'S DAY with Solare

Sunday, May 9
11am to closing

Indoor Dining, Heated
Patio dining, Take-Out &
Curbside

by Chef Filippo Piccini



Great Wine, Beer, and Cocktail Selections too!

Reserve the Table you want today





Happy Mother's Day

Solare –Mother's Day Special Dishes

Our Full menu is available too all day
Menu design by Exec Chef Filippo Piccini

Breakfast Pizza ~ Pizza a Colazione 22

Perfect for sharing: Solare pizza dough (24 hours fermented) , served with spinach, pancetta (Italian bacon), mozzarella, and baked with two fresh farm eggs

Lobster Bisque ~ Zuppa di Aragosta 14

Solare's lobster bisque served with lobster meat and chives with infused EVOO

"Spring is Here" Special Salad ~ La Primavera e Qui 14

Into the Vegetable Garden: Farmer's market tender green mix, radish, mini zucchini, crème fraîche, slice almond, fresh grapefruit

Carbonara 26

Our carbonara spaghetti pasta with guanciale (of course) and a special twist: asparagus

Lasagna all'Agnello 27

A Solare's famous home-made lasagna with lamb white ragù and mint scented béchamel sauce served with parmigiano cheese fondue. Made by Maria!

Salmone all'Arancia ed Erbette 26

King salmon (Van Isle Marina) with orange citronette, thyme, rosemary, parsley, and served with seasonal roasted vegetables

Cioppino 34

A classic - seafood stew with scallops, mussels, shrimp, rockfish, calamari and more ... seasoned with a touch of tomato, parsley, garlic, and white wine served with fresh toasted garlic scented Tuscan bread

King Crab ~ Fettuccine al Granchio 44

The best crab in a hand-crafted fettuccine pasta infused with saffron, a touch of mascarpone cheese, garlic, parsley, and chili flakes. Wow.

Rack of Spring Lamb ~ Carré d'Agnello alle Erbe 68

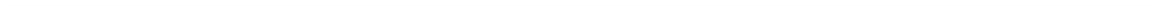
Rack of Lamb Perfect. Tender oven-roasted rack of lamb, breaded and seasoned with rosemary, thyme, garlic, salt and freshly ground black pepper, and slathered with olive oil
Typically serves 2.

Guancia al Barolo Beef Cheeks 39

Classic dish of mouthwateringly tender beef cheeks, slow braised with Barolo red wine, salt roasted red onion, yellow beet mousse, Colonnata (the best!) lard roasted asparagus

Millefoglie alle Fragole 12

"Thousand layer" puff pastry layered with chantilly cream and lightly candied farmer's market strawberries – a new Solare Signature Dessert!



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. Executive Chef Filippo Piccini is from Tuscany.

**These are challenging times right now, but we will weather this storm.
I am confident. Food is the power that brings us together.**

Owner & General Manager, Randy Smerik

Randy

We make our pasta fresh daily here at Solare.



What We Do:

Authentic Italian Cuisine

- Antipasti
- Soups & Broths & Sauces
- Salads
- Pasta house-made
- Pizza
- Vegetarian
- Proteins
- Desserts

Wine to-go

Craft Cocktails to-go

Beer to-go

Soft Drinks

Dessert First? 😊

Mousse al Cioccolato e Caramello 9

Chocolate mousse – caramel mousse – flourless cocoa nibs cake (gluten free)

Crema Bruciata al Pistacchio 9

Sicilian pistachios – crème brulee burned brown sugar

Solare Tiramisù 9

Mascarpone cheese (includes eggs) – Lavazza espresso – lady finger

Panna Cotta all'Arancia e Cioccolato 10

Locally grown orange infused panna cotta served with orange peel sauce and chocolate ganache (gluten free)

Antipasti, Insalate, e Zuppe

Bruschetta alla Mano 16

House baked focaccia with: Sicilian caponata -- and dry figs, almonds,
& black olive tapenade – and red bell pepper peperonata

Italian Charcuterie ~ Affettati Misti e Conserve 19

Daily Chef's selection of artisanal charcuterie: typically includes prosciutto,
mortadella, salumi & more - served with Italian olives, local honey,
and charred ciabatta bread
+ add Chef's choice Italian cheese of the day 6

Frittura di Pesce all'Italiana 18

Lightly fried calamari, wild Baja shrimp, seasonal vegetables
House-made arrabbiata sauce, and bottarga salt

Classic Caesar Salad 11

Romaine lettuce hearts, classic Caesar dressing including Salina capers,
Parmigiano-Reggiano, EVOO, and home-made garlic croutons

Cacio Pere e Rucola 12

Organic arugula, Bartlett pears, Pecorino Toscano DOP, dry figs,
honey vinaigrette, and an EVOO bee pollen infusion

Italian Soups – Home-made

***Solare's Minestrone* Cup 9 ~ Bowl 12 ~ Quart 18**

Solare's wholesome and hearty Minestrone soup is a deliciously filling
meal or starter any day of the year -- A delightful combination of Lentils,
potato, leek, carrot, beans, peas and more

***Zuppa di Zucca* Cup 9 ~ Bowl 12 ~ Quart 18**

Solare's famous organic Butternut Squash soup ... infused with just a hint
of white chocolate and Solare love

Pasta

Lasagna Tradizionale al Pepe Nero 24

House-made lasagna baked and crispy, slow braised Bolognese sauce, house-made béchamel, and a Grana Padano fondue

Ravioli di Ricotta e Spinaci 21

Hand-crafted ravioli, filled with spinach and ricotta, Grana Padano, butter and sage sauce, and shave Grana Padano

Pici co' Brici 21

Hand-made Tuscan Pici pasta, with garlic infused fresh tomato sauce, garlic purée, and herb crumbs (a vegan delight)

Linguine alle Vongole 27

Artisanal linguine all chitarra with Venus clams, EVOO, garlic, parsley, Calabrian chili peppers (it is a little spicy), and Pachino cherry tomatoes

Classic Pappardelle Bolognese 26

Special Solare Bolognese ragù sauce with a house-made pappardelle pasta the ragù is a blend of beef, pork, juniper berries, bay leaves, and tomato

Fettuccine con Zucchini, Gamberi e Zafferano 27

House-made fettuccine pasta, mascarpone cheese and saffron sauce served in a zucchini wrap with wild Baja shrimp and sliced almonds

Risotto Tartufo e Capesante 30

Wild scallops, Vialone Nano rice, butter, Grana Padano, foraged Italian black summer truffles

Pizze

Margherita 13

San Marzano sauce, mozzarella and fresh basil

Pere & Gorgonzola 16

Gorgonzola cheese, Bartlett pears and mozzarella

Classic Pepperoni 16

Lots of pepperoni, mozzarella, and San Marzano sauce

Cotto e Funghi 17

Italian ham, portobellini mushrooms, San Marzano sauce and mozzarella

Salsiccia 17

Fennel seed sausage, roasted bell peppers, San Marzano sauce and mozzarella

PIZZA A MODO MIO ~ Personalize your Pizza

3	+ anchovies	+ roasted red bell	2
2	+ egg	+ mushroom	2
6	+ prosciutto crudo	+ spinach	2
3	+ pepperoni	+ cherry tomato	2
2	+ truffle oil	+ black olives	2
4	+ cotto	+ red onion	2
4	+ artichoke hearts	+ arugula	2

Want a wood-fired Solare pizza at your home or office? Yes, we have our 900°F wood-fired pizza oven and we would love to cater your event.

Master Pizza Chef Brian will take great care of you. Ask your server for details.

Would you like a Gluten-Free Pizza? Made in house with our own recipe - \$4 extra



Secondi

La Parmigiana 19

Maria's special eggplant parmigiana with mozzarella and caciocavallo Italian cheeses

Rosetta di Salmone all'Arancia ed Erbette 26

King salmon (Van Isle Marina) with orange citronette, thyme, rosemary, parsley, and served with seasonal roasted vegetables

Pollo al Marsala 24

Free range chicken scaloppini sautéed with shiitake mushrooms and Marsala wine, served with organic sautéed vegetables

Agnello Scottadito 38

Tuscan-style lamb chops by Chef Filippo. *In Italian the word scottadito means burned fingers. This dish is named scottadito because the lamb chops are so delicious that you can't resist eating them sizzling hot, straight from the grill and burning your fingers.*

Solare's Flatiron Tagliata 30

Angus beef flatiron steak and sliced Italian tagliata style served with arugula and cherry tomatoes

Filetto di Manzo 42

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



Come Experience Solare.

Solare

**Would you like a Solare Craft Cocktail
to take home? A great idea for Mom!**

We have our Solare-made craft cocktails packaged in cool glass bottles to take home with you. 2 Servings each!

Order with your server and we will have them ready for you to take home.

\$17.50 for the glass bottle with 2 servings

Skinny Margarita

With Fortaleza Blanco, Fresh Citrus, touch of sweet

Negroni

Gin, Sweet Vermouth, Campari

Italian Lemon Drop

Vodka, Fresh Citrus, Napoleone Mandarine, Limoncello, touch of sweet

Manhattan

*Rye whiskey, Sweet Vermouth,
aromatic and orange Bitters, Amarena Cherries*

Oaxacan Signore

*Sierra Norte Black Corn Oaxacan Whiskey, Bruto Americano, Rainwater
Madeira, Cocchi "Dopo Teatro" Vermouth, Orange Bitters*

A Bitter Seduction

*Malahat's White Rum and Aged Rum, Campari, Lemon, Honey, Bolivar
Bitters*

La Paloma Alta

*Fortaleza Blanco Tequila, Grapefruit "cello", Grapefruit, Lime, Ginger
Syrup, Grapefruit and Lime Bitters*
