

# SOLAR&

RISTORANTE ITALIANO PIZZERIA LOUNGE

SolareLounge.com

## LUNCH

### Antipasti

- ☞ **Affettati Misti e Formaggi:** Selection of imported cured Meats: Parma Prosciutto, Speck, Salame, Gorgonzola dolce, and Taleggio Cheese, served with "Schiacciata al Rosmarino" Small 9    Large 16
- ☞ **Bruschetta al Pomodoro:** Garlic, marinated chopped Tomato, fresh Basil 6
- ☞ **Bruschetta alla Salsiccia:** Garlic, Robiola, Solare Sausage 7
- ☞ **Caprese:** Burrata, Cherry Tomatoes, fresh Basil, Balsamic Olive Oil 10
- ☞ **Carpaccio:** Beef Carpaccio, extra Virgin Olive Oil, Arugola, Capers and shaved Parmigiano 11

### Zuppe e Insalate

- ☞ **Soup of the Day** Cup 3    Bowl 6
- ☞ **Minestrone:** Delicious Vegetable Soup Cup 3    Bowl 6
- ☞ **Barbarossa:** Organic Beetroot, Fennel, Arugola, Pecorino and black Olives, in a Lemon Vinaigrette 9
- ☞ **Pere e Gorgonzola:** Pears cooked with white Wine and Spices, Gorgonzola Cheese, Greens, Balsamic Reduction 9
- ☞ **Della Casa:** Mixed Greens, Tomatoes, Carrots, Onion, Cucumbers 6
- ☞ **Portofino:** Seared Tuna, Potato Salad, Tomato, Green Beans, Olives, Artichoke, Egg 14
- ☞ **"Ceaser" con Pollo:** Grilled Chicken breast, Romaine hearts, Parmigiano, Croutons 12

### Italian Sandwiches

*Served with organic Greens Salad*

- ☞ **Panino di Pollo:** Grilled Chicken Breast, Provolone Cheese, Salad, Tomato 9
- ☞ **Panino Caprese:** Ovaline Mozzarella, Basil, Tomato, Balsamic Olive Oil 9
- ☞ **Frittata di Zucchini:** Zucchini, Provolone, Egg, Sundried Tomatoes, Salad 8
- ☞ **Fish of the Day Panino:** Grilled Fish, Tomato, Salad, extra Virgin Olive Oil, Pesto 12
- ☞ **Tacchino alla Toscana:** Roasted Turkey, Rosemary, Tomatoes, Salad, Spinach and "Pesto" 11
- ☞ **Burger Solare:** Natural Angus, Tomato, Sundried Tomato "Pesto", Salad and Gorgonzola 11
- ☞ **Crudo e Mozzarella:** Parma Prosciutto, Ovaline Mozzarella, Tomato 11
- ☞ **Salsiccia alla Griglia:** Grilled house Sausage, Lettuce, Tomato, Onion, Provolone Cheese and Mayonnaise 11

### Daily Specials



For Split Entrees, please add \$2

18% Gratuities added to parties of 8 guests or more

## PESCE / CARNE

- 🌀 **Salmone alla Griglia:** Fresh grilled Salmon over organic Salad and Veggies 15
- 🌀 **Salmone "Piccata":** Fresh Salmon in a Lemon sauce with Capers, over organic Salad served with sauteed seasonal Vegetables 16
- 🌀 **Pollo alla Cacciatora:** Free Range Chicken, San Marzano Tomatoes, Olives, Red Peppers, served with Spaghetti 14
- 🌀 **Pollo al Marsala e Funghi:** Chicken breast in a Marsala Wine sauce with Mushrooms, served with organic seasonal Vegetables 14

## PIZZA

We proudly use San Marzano Tomatoes & Molino Caputo Flower "La Farina di Napoli"

- 🌀 **Margherita:** Mozzarella, Tomato, Fresh Basil 10
- 🌀 **Salsiccia e Salame:** Mozzarella, Tomato, Solare Sausage, Salame 12
- 🌀 **Crudo e Rucola:** Mozzarella, Tomato, Parma Prosciutto, Arugula Salad 13
- 🌀 **Verdura alla Griglia:** Mozzarella, Tomato, grilled Vegetables 11
- 🌀 **Pere e Gorgonzola:** Mozzarella, Gorgonzola Cheese and Pear 12
- 🌀 **Prosciutto e Funghi:** Mozzarella, Tomato, Cotto Ham, Mushrooms 13

## PASTA

Served with organic Greens Salad

- 🌀 **Spaghetti ai Frutti di Mare:** Seafood pasta with Clams, Mussels and Shrimp, sauteed with Garlic, White Wine, Tomato sauce 16
- 🌀 **Parmigiana:** Breaded Eggplant, Fresh Mozzarella, San Marzano Tomatoes 13
- 🌀 **Fettuccine Paglia e Fieno alla Bolognese:** Spinach & Egg handmade Fettuccine in a Beef Ragu' sauce 12
- 🌀 **Spaghetti e Polpette:** Spaghetti, San Marzano Tomatoes, house Meat Balls 12
- 🌀 **Lasagna di Carne:** Homemade Meat Lasagna, Béchamel, Parmigiano, Beef Ragu' 13
- 🌀 **Gnocchi Sorrentina:** Homemade Potato Dumplings with San Marzano sauce, fresh Mozzarella and Basil 13
- 🌀 **Spaghetti Carbonara:** Spaghetti, Pancetta, Eggs, Parmigiano 12
- 🌀 **Pennette al Pesto:** Basil, Olive Oil, Pine Nuts, Parmigiano and Pecorino Cheese 11
- 🌀 **Penne al Pomodoro:** San Marzano fresh Tomato sauce and Basil 10

**Ask for GLUTEN FREE PASTA**

## BEVERAGES

HOUSE WINE 7

DOMESTIC/IMPORTED BEER 5/6

BREWED ICED TEAS 3

ORGANIC SPARKLING LEMONADE/ARANCIATA 4

CRAMBERRY/PINEAPPLE/ORANGE JUICE 3

ITALIAN SPARKLING OR FLAT WATER 1 LITER BOTTLE 5

SOLARE PALOMAR MOUNTAIN SPRING WATER 1 LITER BOTTLE 5

**TO GO 🌀 CATERING 🌀 DINNER 🌀 COOKING CLASSES**

*Solare is committed to Product, Environment and Hospitality. We believe  
In the use of local fresh organic produce, and each dish is prepared*