



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Dinner

Menu Conceived and Designed by Chef Accursio Lotà

\$40 ~ choose one item from each course

Please see our "Wines of Sicily" Wine Flight on the back of this page

Antipasti *Crudo del Giorno con Infusione di Pere*

Local catch of the day *crudo*, served with a pear infusion, black olive dust, and frisée escarole

Zuppa di Cavolfiori e Gremolada Contadina

Slow roasted cauliflower soup served with nuts and citrus *gremolada*

Insalata Cesare all Griglia

Grilled romaine lettuce (Caesar salad re-visited), spicy mustard foam, lemon preserves, and black lava salt

Secondi *Tonnarelli alla Gricia*

Ancient version of the carbonara (*the lost Italian carbonara*), house made linguine, sautéed with house cured pancetta, caramelized onions, Pecorino Romano cheese, and course black pepper

Risotto ai Topinabur e Capesante

Vialone Nano risotto, mantecato with Grana Padano, salted butter and sunchoke, served with seared wild scallops

Ravioli di Ricotta e Spinaci

Hand crafted ravioli filled with cow ricotta, spinach, sautéed with asparagus, cherry tomatoes, and served with ricotta salata and pistachios

Sella di Agnello, Gremolada e Moscato

Cast iron seared lamb loin, crusted with almond *gremolada*, corn timbale, parsnip root purée, and Moscato d'Asti wine reduction

Filetto di Manzo e Cipollini

Angus beef filet, lemon/oregano rub, crispy polenta, licorice carrot purée, balsamic cipollini onions, and Amaro Averna reduction (add \$10)

Dolce *Panna Cotta all'Arancia*

Panna cotta with local oranges, served with a dark chocolate infusion, merengue, and fresh strawberries

Mock-tail: Cent'Anni (100 Years ~ Girl Scouts)

Fresh pressed apples, local lemons, cinnamon syrup, egg white, & "Savannah Smiles" Girl Scout Cookies +\$4 "Adult Version" with local Malahat White Rum and Contratto vermouth bianco

Options for Sharing

Burrata, Cachi e Pomodoro \$15

Gioia burrata cheese, arugula, persimmons, red onion conserva, tomato confit, and saba di miele

Affettati Misti e Conserve \$18

Daily Chef's selection of artisanal charcuterie and salumi, pickled vegetables, and charred ciabatta bread

Frittura di Pesce all'Italiana \$16

Lightly fried calamari, wild Baja shrimp, seasonal vegetables, Calabrian chili pepper mostarda, and bottarga salt

Carpaccio di Manzo \$16

Grass fed Angus beef loin, farmer's market radish, Grana Padano foam, Aceto Balsamico pearls, and puffed tendon

Benvenuti a Solare

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. I am delighted to have you try the dishes that I have created for Restaurant Week.

Executive Chef, Accursio Lotà

We welcome you to the Solare Family for San Diego Restaurant Week 2016! 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. With over 2,000 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 dinner. And, please check out the special “dessert cocktail” that Tommy designed for the menu that celebrates the craft cocktail and mixology program we have at Solare. Enjoy!

Owner & General Manager, Randy Smerik

Our pasta is made fresh daily here at Solare!



Special Italian Wine Flight ~ \$17 ~ Celebrate the Wines of Sicily!

Three 2oz Pours - Learn about this Italian region with these classic selections with all native Sicilian grape varietals:

Donnafugata Anthilia 2015 ~ Catarratto
Pietradolce – Etna Rosso 2014 ~100% Nerello Mascalese
Donnafugata Ben Ryé 2012 ~ 100% Zibibbo

*Join us for the “Evening of Port”
Wine Dinner on Thursday,
January 19*

We especially thank and recognize the following local suppliers for their great support:

Hokto Kinoko – mushrooms
Valdivia Farms – organic produce
Gloria Tamai Farm – produce fruit
Kenter Canyon Farms – green mixes and lettuce
Fiddymment Farms - California grown gourmet pistachios
Catalina Offshore Products – local catch fish and shellfish
Gioia Cheese – simply the best burrata and mozzarella cheese

Cooking Classes

See and learn from Chefs Accursio and Brian as they lead the Cooking Classes held at Solare. Our Cooking Classes offer a truly hands-on experience in our 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, or Team Building for corporate and other private groups.

Authentic Southern Italian Cuisine

Local organic hormone free

Gluten-free

Extensive Wine Selection

Spirits and Cocktail Program

Craft Beers

Wine Dinners

Live Latin Jazz Thursdays

Wine Room and Chef’s Table

Patio Dining

Dog friendly

Host your Event here!