SOLARE

RISTORANTE ITALIANO BAR LOUNGE

Winter
Dinner Menu

January 2017

2820 Roosevelt Road Liberty Station, Point Loma San Diego, CA 92106
(619) 270-9670 www.solarelounge.com

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.

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 2,000 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. Enjoy!

Owner & General Manager, Randy Smerik

We make our pasta fresh daily here at Solare.

Signature Cocktails

NEGRONI SBAGLIATO 9
Prosecco, Sweet Vermouth, Campari, Orange Bitters

CAÑON STREET COCKTAIL 9
Sweet Vermouth, Amaro Sfumato, Lemon, Grapefruit, Pimento Dram, Honey

COCKTAIL SIN NOMBRE 9
Tequila, Maraschino, Lime, Prosecco, Lime Bitters

VOLTAIRE STREET COCKTAIL 9
Bourbon, Vermouth Bianco, Luxardo Bitters, Lemon, Aromatic bitters

ITALIAN LEMON DROP 9
Vodka, Triple Sec, Lemon, Limoncello

A PALOMA (WITH A LITTLE FLAIR) 9
Fortaleza Tequila, Grapefruit "cello", Grapefruit, Lime, Ginger Syrup, Grapefruit and Lime Bitters

LIBERATION No. 4 9
Tamarind –Infused Blended Scotch, Sweet Vermouth, Fresh Lemon, Ginger Syrup, Maraschino

A TONIC FOR THE TIMES 10
Kill Devil "Valor" Gin, Bette Jane's Zeus Hop Tonic, Lime Bitters, Fresh Garden Herbs

SAN DIEGO DAQUIRI 10
Malahat White Rum, Aged Rum, Lime, Simple Syrup, Lime Bitters

DOLCE VITA 10
Bourbon, Barolo Chinato, Gran Classico, Aromatic Bitters

MANHATTAN 10
Rye, Sweet Vermouth, Aromatic and Orange Bitters

SPRING VALLEY OLD-FASHIONED 10
5 week Barrel-Aged Kill Devil Moonshine, Aromatic Bitters, Demerera Syrup, Citrus Peels

NEGRONI DEL PUEBLO MÁGICO 12
Fortaleza Reposado, Leopold Aperitivo, Barolo Chinato,

Antipasti

Bruschetta alla Mano 14
House baked *focaccia* – *gorgonzola* mousse and aged *balsamico*
dry figs, almonds, and black olive *pesto* – bell pepper *conserva*

Crudo di Pesce Limone e Cantalupo 14
Thinly sliced local daily catch – black olive/capers marinade
oregano – lemon zest – ink sea salt – cantaloupe melon infusion

Frittura di Pesce all'Italiana 16
Lightly fried calamari – wild shrimp – seasonal vegetables
Calabrian chili pepper mostarda – *bottarga* salt

Carpaccio di Manzo 16
Grass fed Angus beef loin – farmer's market radish
Grana Padano foam – Aceto Balsamico pearls – puffed tendon

Affettati Misti e Conserve 18
Daily Chef's selection of artisanal charcuterie and *salumi*
pickled vegetables - charred *ciabatta* bread

Insalate/Zuppe

Insalata Cesare alla Griglia 12
Grilled romaine lettuce hearts – Eben-Haezer egg mousse
mustard seed caviar – lemon preserves

Insalata di Pomodoro e Alici 13
Medley tomatoes – Semolina *crostino* – Sicilian *oregano* – Fresno chilies
Caciocavallo Silano cheese – white anchovies

Burrata, Pesche e Pomodoro 15
Gioia *burrata* cheese – arugula – yellow peaches
red onion conserva – tomato confit – *saba di miele*

Zuppa di Pomodori Arrostiti 9/12
Roasted heirloom and San Marzano tomato soup – almond pesto
mozzarella coulis

vegetarian and gluten-free options available upon request ~ please notify your server if you have any food allergies ~ consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Pasta

Gnocchi all'Arrabiata Rivisitata 23
House-made potato *gnocchi* - cherry tomatoes – Calabrian chili peppers
black garlic crust – *burrata* – basil – almonds

Ravioli di Ricotta e Spinaci 20
Hand-made *ravioli* – filled with spinach and *ricotta*
brown butter – aged *ricotta* – lemon zest – arugula

Lasagne di Agnello e Montasio 23
House made *lasagna* – slow braised grass fed Dorper lamb
fresh mint – Montasio cheese fondue

Rotondi al Cioccolato e Guance 28
Hand-crafted cocoa *ravioli* - braised Angus beef cheeks
Hokto Kinoko mushroom blend – Vin Santo - Modica chocolate

Pici al Limone e Finto Pesto 26
Hand rolled *pici pasta* - *aglio/olio/peperoncino*
cherry tomatoes – basil *pesto* – lemon preserve – *burrata*

Pappardelle al Sugo di Salsiccia 23
House-made *pappardelle* pasta– Pecorino aged 365 days
S. Creek ranch sausage sugo – roasted pistachios

Risotto Tartufo e Capesante 29
Vialone Nano rice – salted butter – Grana Padano
black fresh Italian truffles *uncinatum* – wild scallops

Pizze

Margherita 13
San Marzano tomato sauce – *mozzarella* – fresh basil

Pere & Gorgonzola 15
Gorgonzola cheese – Bartlett pears – *mozzarella*

Fiori di Zucca e Pancetta 17
Summer squash blossom – basil – *ricotta* – cured *pancetta*
mozzarella

Ortolana 16
Locally selected vegetables – San Marzano tomato sauce – *mozzarella*

Calzone Cotto e Funghi 17
Italian ham – *portobellini* mushrooms – tomatoes – *mozzarella*

Salsiccia 16
Fennel seed sausage – roasted bell peppers – San Marzano tomato sauce
mozzarella

Would you like a Gluten-Free Pizza? Made in house with our own recipe - $3 extra

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Secondi

Timballo di Melanzane 18
Eggplant – *mozzarella fresca* – basil – tomatoes
18 month aged *Parmigiano Reggiano*

Pesce del Giorno 27
Local catch of the day – spinach
smoked heirloom tomato broth – potato galette
pistachio & olive crust – lemon preserve oil

Cioppino nel Coccio 27
Southern Italian fish stew – clams – wild scallops – mussels
wild shrimp – calamari – sea bass – cherry tomatoes

Ossobuco di Maiale 33
Slow braised 22 oz Sal. Creek pork shank – Milanese saffron *risotto*
balsamico cremini mushrooms – almond/citrus *gremolada*

Fianco Bistecca e Cipolline 34
Angus bavette steak *tagliata* - lemon/sugar cane dry rub - *cipollini*
licorice carrot purée - grape reduction glaze
dry fig with Marsala Riserva

The Magic of Solare: Executive Chef Accursio Lotà Tasting Menu
A four, six, or nine course dinner ~ market price ~ please reserve a table

A Solare Epic Experience: Whole Suckling Pig Feast – Family Style
A whole 14 to 16 pound pig prepared Sardinian style – serves approximately 10-12
Contact us to team with Chef Accursio to plan all the sides and details and more
Market price ~ please reserve 72 hours in advance

Buon Appetito!

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

Hokto Kinoko – mushrooms
Valdivia Farms – organic produce
Gloria Tamai Farm – produce fruit
Kenter Canyon Farms – green mixes and lettuces
Scarborough Farms – arugula and produce
Kingsburgh Orchards & Valley Fruits – Fresno stone fruits
Fiddyment Farm - California grown gourmet pistachios
Catalina Offshore Products – local catch fish and shellfish
Broken Arrow Ranch – grass fed lamb
Bartels Farms – grass fed beef
Gioia Cheese – simply the best burrata and mozzarella cheese
Massi Gelato – fresh gelato selections

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