

Antipasti & Insalate

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

We thank and recognize these great local suppliers:

- *Suzie's Farm (San Diego) – organic produce*
- *Rancho del Sol Organics (Jamul) – organic produce*
- *Hokto Kinoko Farm (San Marcos) – mushrooms*
- *Gloria Tamai Farm (Oxnard) – produce & fruit*
- *Kenter Canyon Farms (Sun Valley) – green mixes and lettuces*
- *Fiddymment Farms (Roseville) – gourmet pistachios*
- *Catalina Offshore Products (San Diego) – local catch fish and shellfish*
- *Gioia Cheese (South El Monte) – simply the best burrata and mozzarella cheese*
- *Massi Gelato (Miramar) – fresh gelato selections*

Piatti

Pizza Margherita <i>Mozzarella</i> , San Marzano tomatoes, and basil	10
Pizza Verdure <i>Mozzarella</i> , San Marzano tomatoes, and farmer's market vegetables	12
Pere & Gorgonzola <i>Mozzarella</i> , Bartlett pears, & gorgonzola cheese	12
Crea la tua Pizza Create your own pizza (see ingredients list)	10+
Ciabatta con la Meatball Siciliana Sicilian style grilled meatball burger made in-house using veal and beef served on <i>ciabatta</i> bread with pickled red onion	15
Panino al Roast Beef House made <i>focaccia</i> bread, Angus rib eye roasted and thinly sliced, whole grain mustard, shaved <i>Parmigiano Reggiano</i> and wild arugula	15
Ravioli di Ricotta al Burro Fuso House-made <i>ravioli</i> filled with <i>ricotta</i> and spinach, sautéed with butter and sage	15
Gnocchi al Telefono House-made <i>gnocchi</i> sautéed with cherry tomatoes, basil, and melted fresh <i>mozzarella</i> cheese	15
Lasagna di Agnello Special house made <i>lasagna</i> , Broken Arrow Ranch lamb bolognese and Grana Padano	16
Fettuccine ai Frutti di Mare House-made <i>fettuccine</i> sautéed with shrimp, calamari, mussels, cherry tomatoes, garlic, and white wine	18
Pesce alla Griglia Grilled local daily catch served warm lentils, sautéed artichokes, and sliced almonds	21
Salmon Capperi e Limone Salmon filet sautéed with lemon preserves, capers, and Chardonnay wine	20
Pollo Grigliato Jidori grilled chicken breast, with a lemon mustard rub, served with summer roasted vegetables, and Chianti wine reduction	17



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

Live Jazz Thursdays

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 2,000 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 dining experience. Enjoy!

Owner & General Manager, Randy Smerik

We make our pasta fresh daily here at Solare.

