



# 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

### Antipasti *Crudo del Giorno con infusione di Uva*

Local catch of the day crudo, served with Napa grape infusion and black olives

### *Zuppa di Pomodoro*

Brian's Farm tomato vellute, served with roasted artichokes, burrata cheese and extra virgin olive oil

### *Tortino al Grana e Funghi*

Grana Padano soufflé, served with sautéed oyster/porcini mushrooms and 15 y.o. Aceto Balsamico di Modena

### Il Secondo *Tonnarelli alla Gricia*

Ancient version of the carbonara (*the lost Italian carbonara*), house made linguine, sautéed with house cured pancetta, caramelized onion, Pecorino Romano, and course black pepper ... add Italian uncinatum truffles \$8

### *Risotto Tartufo e Capesante*

Vialone Nano risotto, mantecato with Grana Padano, salted butter, black fresh Italian truffles uncinatum and wild scallops

### *Ravioli di Ricotta e Spinaci*

Hand crafted ravioli filled with cow ricotta, spinach, sautéed with gorgonzola dolce, braised pearl onions, roasted Fiddymont Farm pistachios and mostarda di frutta

### *Fianco di Manzo Glassato*

Angus beef bavette, glazed with vino cotto, licorice carrot purée, balsamic cipollini onions, and Amarone wine reduction

### *Agnello in Crosta e Tortinno*

Colorado lamb chops, crusted with pistachios and coffee, served with black truffle corn timbale, late summer vegetables, and a Amaro Averna reduction (add \$10)

### Dolce *Panna Cotta alle Mandorle*

Almond and Amaretti panna cotta served with coffee infused caramel sfoglia

### *Cocktail: Harvest Flip*

Ventura "Wilder" gin, muddled Brian's garden-grown tomatoes, lemon, "sfumato" rabarbaro, and egg white (*a new Tommy creation*)

### Options for Sharing

#### *Burrata, Pesche e Pomodoro \$15*

Gioia burrata cheese, arugula, yellow peaches, 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!



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## Special Italian Wine Flight ~ \$18 ~ Celebrate the Wines of Piemonte!

Three 2oz Pours - Learn about this Italian region with these classic selections:

La Soraia Gavi 2014 ~ 100% Cortese  
Ricci "Barbarossa" 2013 ~ 100% Barbera  
Batasiolo Barolo 2011 ~ 100% Nebbiolo

*Join us for the Antinori Winery  
(Tuscany) Wine Dinner on  
Wednesday, September 28*

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## 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!