



Solare Ristorante ~ San Diego Restaurant Week

presents a \$20

2-Course Tasting Lunch

Menu Conceived and Designed by Chef Accursio Lotà

choose one item from each course

Primo *Zuppa al Pomodoro*

Brian's Garden tomato vellute, served with roasted artichokes and extra virgin olive oil

Insalata e Salame

Cured Cook Pig Ranch salami served with Solare's famous pear and gorgonzola salad

Secondo *Panino al Pollo Ruspante*

House made bread, free range chicken breast, whole grain mustard, shaved Parmigiano Reggiano, tomatoes, and lettuce

Burrata e Verdure

Roasted late summer vegetables served with artisanal Gioia burrata cheese, pistachios, and vino cotto reduction

Gnocchi alla Arrabbiata

Hand-made potato gnocchi sautéed with roasted garlic, cherry tomatoes, Fresno chilies, and fresh basil

... add wild Baja shrimp \$6

Ciabatta con la Polpetta Siciliana

Sicilian style grilled meatball burger, caciocavallo cheese, tomatoes, pickled red onion, served with roasted vegetables

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



Vuoi il Dolce? *Salame al Cioccolato* \$8
60% dark chocolate, cookie crumbs, almonds, pistachios, served with Torroncino gelato

Affogato al Caffé \$8
Vanilla gelato served up with Lavazza espresso

Tiramisù \$8
Traditional Italian tiramisù, mascarpone, Lavazza espresso

Italian Gelato e Sorbetto \$7
Assorted artisanal selection by San Diego's local Massi Gelato

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 ~ \$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*

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!