



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Dinner

Menu Conceived and Designed by Executive Chef Filippo Piccini

\$40 ~ choose one item from each course

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

Antipasti *Carpaccio di Wagyu*

Wagyu beef carpaccio, heirloom beets, Grana Padano foam, Aceto Balsamico pearls, and puff beef tendon

Zuppa all'Aragosta

Solare's famous lobster bisque! Maine lobster meat with chive infused extra virgin olive oil

Insalata Cesare alla Griglia

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

Secondi *Risotto Tartufo e Capesante*

Wild scallops, Vialone Nano Italian rice, salted butter, Grana Padano, Italian black summer truffles

Ravioli di Spinaci e Ricotta

Hand-crafted ravioli filled with spinach and ricotta, brown butter, aged ricotta, lemon zest, and arugula

Gnocchi al Gorgonzola

House made russet potato dumplings sautéed with gorgonzola dolce reduction, gorgonzola crumble, celery walnuts pesto, and crushed walnuts (wow!)

Pesce del Giorno

Local catch of the day, spinach, heirloom tomato broth, fingerling potatoes, pistachio and olive crust, lemon preserve with extra virgin olive oil

Agnello a Scottadito

Tuscan-style Lamb Chops by Chef Filippo. In Italian the word scottadito means burned fingers. This dish is named scottadito because the lamb chops are so delicious that you can't resist eating them sizzling hot, straight from the grill and burning your fingers. (add \$10)

Please see the Italian Wine Flight on the reverse side – Tuscany!

Dolce *Panna Cotta all'Arancia*

Locally grown Point Loma oranges infused panna cotta, served with chocolate passata and meringue

Craft Cocktail: "2019 Flip"

You and Your's "Sunday" gin (a local San Diego distillery), passion fruit "cello", acidulated pear, aquafaba, and thyme (a Tommy cocktail creation!)

Options for Sharing

Burrata, Cachi e Cipolline \$15

Gioia burrata cheese, frisée, persimmons
Borrettane onions, and tangerine EVOO

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

Culatello di Zibello \$16

Artisanal cured Italian pork ham ~ The King of the Italian salumi

Benvenuti a Solare

We welcome you to the Solare Family for San Diego Restaurant Week 2019! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on Tuscany and Tuscan cuisine 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 we were just named “Best Wine List” in San Diego by San Diego Magazine!). 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 ~ \$19 ~ Celebrate the Wines of Tuscany!

Three 3oz Pours - Learn about this Italian region with these classic selections from Tuscany:

Montenidoli Fiore, Vernaccia di San Gimignano ~ Incredible winemaker/owner Elisabetta Faguioli

Banfi Chianti Classico ~ Banfi knows how to produce great Sangiovese wines!

Baracchi Cortona Syrah ~ taste this 100% Syrah gem to see how well Syrah can do in Tuscany

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

Hokto Kinoko – mushrooms

Scarborough Farms – arugula and produce

Bella Cassita Urban Farm – Solare grows it's own special produce, including microgreens

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. \$85/person includes the class, wine, and a full lunch. 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

Wine Room and Chef's Table

Patio Dining

Dog friendly

Host your Event here!