



# Solare Ristorante ~ San Diego Restaurant Week

presents a \$20

## 2-Course Tasting Lunch

Menu Conceived and Designed by Executive Chef Filippo Piccini

*choose one item from each course*

### **Primo** *Solare Classica Cesare*

Romaine lettuce hearts, house baked focaccia crostini, classic mustard dressing, and 20-month aged Parmigiano Reggiano cheese

### *Insalata di Stagione*

Chef's special salad of a green mix of local farmers produce with grapefruit, pomegranate seeds, radishes, and sliced almonds with balsamic dressing

### *Zuppa di Ceci e Pancetta*

Traditional Tuscan garbanzo bean soup, crunchy pancetta, cherry tomatoes, & EVOO

### **Secondo** *Rosa di Salmon all'Arancia ed Erbette*

Salmon sautéed with fresh garlic, rosemary, thyme lemon infused extra virgin olive oil, and organic Point Loma orange citronette served with daily chef seasonal vegetables

### *Gnocchi Viola Quattro Formaggi Asparagi e Noci*

House-made purple gnocchi served with selection of the best four Italian cheese Pecorino, Parmigiano, Gorgonzola, & Asiago ... with asparagus tips and walnuts

### *Panino al Roast Beef*

House made focaccia bread, Angus rib eye roasted and thinly sliced, whole grain mustard, shaved Parmigiano Reggiano and wild arugula

### *Scaloppine di Pollo*

Organic free range chicken breast, flour, extra virgin olive oil white wine sauce, mushrooms, served with daily chef seasonal vegetables ~ \$7 add wild porcini mushrooms

*Please see our "Wines of Tuscany" 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

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!



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## 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

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## 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!