



# 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, Chef Filippo's home-made dressing, anchovies, egg, Grana Padano cheese, and EVOO

### *Tortino di Parmigiana*

Solare's eggplant parmigiana shaped as a tortino with Caciocavallo DOP cheese and topped with fresh mozzarella cheese, basil, and fresh tomato sauce

### *Zuppa di Ceci e Pancetta*

Tuscan Classic: rosemary-infused heirloom garbanzo bean soup, crunchy pancetta, cherry tomatoes, and EVOO

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

Wild line caught King Salmon sautéed with fresh garlic, rosemary, thyme, topped with local orange citronette, served with Chef's seasonal vegetables

### *Gnocchi alla Sorrentina*

House-made gnocchi served with a golden onion soffritto-based fresh tomato sauce, and baked topped with melting fresh mozzarella cheese

### *Pane, Arrosto e Brodo*

Angus roast beef, clarified authentic beef bone broth, home-made mayonnaise, house-made focaccia bread slightly toasted, and wild arugula salad

### *Scaloppine di Pollo ai Funghi*

Organic free range chicken breast, flour, extra virgin olive oil white wine mushroom sauce with a touch of cream, and served with daily Chef's seasonal vegetables

*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 2020!

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. 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:

Antinori Guado al Tasso Vermentino 2018 Toscana Bolgheri DOC

Tenuta La Badiola Super Tuscan «642» 2017 Toscana IGT

Crociani Vino Nobile di Montepulciano Riserva 2016 Montepulciano DOCG

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### Cooking Classes

See and learn from Chefs Filippo 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 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!

vegetarian and gluten-free options available upon request ~ please notify your server if you have any food allergies ~ consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness ~ to ensure that any food allergies managed correctly, the Solare team works to prepare dishes with the right ingredients, and each customer or guardian must also check with the server at the time the dish is served to ensure any ingredients that need to be avoided are not on the plate