
SOLARÉ

RISTORANTE ITALIANO BAR LOUNGE

Our Menu

Starting
March 28, 2020

Executive Chef Filippo Piccini
Mixologist Tommy Smerik
Pizza Chef Brian Smerik
Italian Wine Ambassador Petra Belliti

As of March 16, we are currently offering this menu as Take-Out and Curbside Pick-up only. But we will still take great care of you! Note that we also have our Pizzas, Lasagna, and Italian Soups & Broths for Delivery via DoorDash.

Randy



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Liberty Station, Point Loma

San Diego, CA 92106
www.solarelounge.com

Benvenuti a Solare

We welcome you to the Solare Family! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on regional dishes and extreme care of ingredients. Executive Chef Filippo Piccini is from Tuscany.

These are challenging times right now with the health concerns, but we will weather this storm. I am confident. Food is the power that brings us together.

Owner & General Manager, Randy Smerik

We make our pasta fresh daily here at Solare.



What We Do

Authentic Italian Cuisine

- Antipasti
- Soups & Broths & Sauces
- Salads
- Pasta house-made
- Pizza
- Vegetarian
- Proteins
- Desserts

Wine to-go

Craft Cocktails to-go

Beer

Soft Drinks

Dessert First? 😊

Cannolo Siciliano 5

Carob infused shell – cow ricotta – prickly pear infusion – candy orange

Mousse al Cioccolato e Caramello 5

Chocolate mousse – caramel mousse – flourless cocoa nibs cake (gluten free)

Salame al Cioccolato 5

Dark chocolate - cookie crumbs – almonds - pistachios

Antipasti, Insalate, e Zuppe

***Bruschetta alla Mano* 11**

House baked focaccia with: Sicilian caponata -- and dry figs, almonds, & black olive tapenade – and red bell pepper peperonata

***Affettati Misti e Conserve* 14**

Daily Chef's selection of artisanal charcuterie and salumi
Served with mosatarda di frutta and charred ciabatta bread
+ add Chef's choice Italian cheese of the day 6

***Portofino* 16**

Seared yellowfin tuna, lettuce heart, caper berries, free range boiled egg, and potatoes cooked under sea salt

***Insalata di Cesare alla Griglia* 9**

Grilled romaine lettuce hearts, Eben-Haezer Ranch egg mousse, mustard seed caviar, and lava salt

***Classic Caesar Salad* 8**

Romaine lettuce hearts, classic Caesar dressing including Salina capers, Parmigiano-Reggiano, EVOO, and home-made garlic croutons

***Cacio Pere e Rucola* 9**

Organic arugula, Bartlett pears, Pecorino Toscano DOP, dry figs, honey fig vinaigrette, and an EVOO bee pollen infusion

Italian Soups and Broths

Cup 6 ~ Bowl 10 ~ Family Size 18

Solare's Minestrone

Solare's wholesome and hearty Minestrone soup is a deliciously filling meal or starter any day of the year -- A delightful combination of Lentils, potato, leek, carrot, beans, peas and more

Brodo d'Osso

Solare's Brodo is clarified slow cooked beef bone broth. Pure delicious healthy bone broth.

Zuppa di Melanzane

Heirloom eggplant soup, onion, tomato, bell peppers, a little garlic, extra virgin olive oil and crostini

Zuppa di Zucca

Solare's famous organic Butternut Squash soup ... infused with just a hint of white chocolate and Solare love

Pasta

Lasagna Tradizionale al Pepe Nero 18

House-made lasagna baked and crispy, slow braised Bolognese sauce, and a black pepper reduction

Ravioli di Ricotta e Spinaci 16

Hand-crafted ravioli, filled with spinach and ricotta, Grana Padano, butter and sage sauce, and shave Grana Padano

Pici co' Brici 15

Hand-made Tuscan Pici pasta, with garlic infused fresh tomato sauce, garlic purée, and herb crumbs (a vegan delight)

Pappardelle al Cinghiale 19

House-made pappardelle pasta infused with saffron, and wild boar sugo, bay leaves, juniper berries, and Pecorino aged 365 days

Fettuccine con Zucchini, Gamberi e Zafferano 21

House-made fettuccine pasta, mascarpone cheese and saffron sauce served in a zucchini wrap with wild Baja shrimp and sliced almonds

Risotto Tartufo e Capesante 24

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

Pizze

Margherita 13

San Marzano sauce, mozzarella and fresh basil

Pere & Gorgonzola 15

Gorgonzola cheese, Bartlett pears and mozzarella

Classic Pepperoni 15

Lots of pepperoni and San Marzano sauce

Cotto e Funghi 16

Italian ham, portobellini mushrooms, San Marzano sauce and mozzarella

Salsiccia 16

Fennel seed sausage, roasted bell peppers, San Marzano sauce and mozzarella

PIZZA A MODO MIO ~ Personalize your Pizza

2	+ anchovies	+ roasted red bell	1
1	+ egg	+ mushroom	1
4	+ proscuitto crudo	+ spinach	1
2	+ pepperoni	+ cherry tomato	1
1	+ truffle oil	+ black olives	1
3	+ cotto	+ red onion	1
2	+ artichoke hearts	+ arugula	1

Want a wood-fired Solare pizza at your home or office? Yes, we have our 900°F wood-fired pizza oven and we would love to cater your event. Master Pizza Chef Brian will take great care of you. Ask your server for details.

Would you like a Gluten-Free Pizza? Made in house with our own recipe - \$3 extra



Secondi

Melanzana Tataki 16

Organic eggplant “filet core” cooked *tataki* style with a side casserole dish of roasted three-tomato medley (*vegan*)

Pollo al Marsala 18

Free range chicken scaloppini sautéed with cremini and porcini mushrooms and Marsala wine, served with organic sautéed vegetables

Agnello Scottadito 29

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.*

Solare's Tagliata 26

Angus beef rib eye 21 days dry aged and sliced tagliata style served with spinach, cherry tomatoes and fingerling potatoes

Filetto di Manzo 31

Angus beef filet – parsnip root purée
lemon/brown sugar rub – *cipollini* onions
pickled mustard seeds – heirloom escarole

La Fiorentina (market price)

40-50oz Porterhouse Steak

This is arguably the most famous dish of Tuscany, and a steak that Chef Filippo definitely knows how to prepare and serve. Bistecca alla Fiorentina is made from a thick cut of porterhouse steak. Instead of inches, Tuscans measure their steak in “fingers”, and a good bistecca alla fiorentina will be 3 fingers thick.
It's a hefty steak, one that is meant to serve 2-4 persons.



We all cannot wait till Solare is open again
for dine-in and drinks!

The Solare Wine Shop = Take Out



Here is a very small sampling of the wine we have – and the wines we recommend. Remember that we have over 2,500 bottles representing over 300 labels. Call us – and we will find the perfect bottle for you. –Randy & Team

Bubbles

Prosecco Villa Sandi DOCG	\$16
Prosecco Ruggeri “extra dry brut” Valdobbiadene DOCG	\$21
Lambrusco Manicardi	\$20
Marotti Campi Sparkling Rosé	\$19
Charles Heidsieck Champagne	\$45

Whites

Marco Felluga Pinot Grigio	\$20
Marotti Campi Verdicchio	\$24
Villa Matilde Greco di Tufo	\$23
Attems Sauvignon Blanc	\$21
Landmark Chardonnay	\$18
Keenan Chardonnay	\$25

Rose

Bollini Rosato of Pinot Grigio	\$15
Pecorari “Rosalba”	\$23

Reds

Valle D’Aosta Blend	\$18
<i>Pinot Noir Like blend of native varietals</i>	
Michele Chiarlo Nebbiolo	\$22
Lucente Super Tuscan	\$23
Petra Super-Tuscan <u>Hebo</u>	\$30
Daniele Conterno Barbera	\$25
Produttori del Barbaresco	\$45
Gulfi Nero d’Avola	\$22
Insoglio	\$34
<i>Syrah based Super Tuscan</i>	
Ciu Ciu Bacchus	\$16
Seghesio Zinfandel	\$26
Trione Pinot Noir	\$30
La Gerla Brunello	\$45
Daou Cabernet Sauvignon	\$23
Meyer Family Syrah	\$24
McIntyre Merlot	\$21

Cocktails ~ Beer ~ Soft Drinks = Take Out

Packaged Cocktails

(Each contain 3 servings)

Skippy Margarita <i>With Fortaleza Tequila</i>	\$25
Tommy' Negroni <i>Gin, Sweet Vermouth, Campari</i>	\$21
Italian Lemon Drop <i>Vodka, Lemon, Napoleon Mandarin, Limoncello</i>	\$19
Classic Manhattan <i>Rye, Sweet Vermouth, Bitters, Cherries</i>	\$23

Without Alcohol

Pellegrino 750ml	\$2.5
Solar Rain Still Water 1L (Local)	\$2.5
Hank's Root Beer	\$2
Baladin Cedrata <i>Amazing Italian Lemonade</i>	\$4
San Pellegrino Chinotto "Orange-Cola"-esque Soda	\$1.5
Fentiman's <i>Ginger Beer/Botanical Tonic</i>	\$2.5
Fountain Sodas 12oz <i>Coke, Diet Coke, Sprite</i>	\$1

Beer/Other

indiv. | 4-pak

<i>Ace Joker</i>	
Hard Cider (12oz can)	\$1.75/\$6
<i>Thorn Barrio Lager</i> (12oz can)	\$1.75/\$6
Resident <i>Perky Blonde</i> Blonde Ale (16oz <u>can</u>)	\$2.75/\$10
Anderson Valley <i>Framboise rosé</i> Raspberry Gose (12oz <u>can</u>)	\$1.75/\$6
Stone IPA (12oz can) _____	\$1.75/\$6
Birra Dolimiti <i>Rossa</i> (12oz bottle)	\$1.75/\$6
Modern Times <i>Orderville</i> Hazy <u>IPA</u> (16oz can)	\$3/\$11
Modern Times <i>Black House</i> Coffee Stout (16oz <u>can</u>)	\$2.75/\$10
Boochcraft <i>Grapefruit Hibiscus</i> 7% ABV Kombucha (12oz can)	\$3.25/\$12

