



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

Antipasti *Bruschetta alla Mano*

House baked focaccia with: 1) Sicilian caponata -- and 2) dry figs, almonds, & black olive tapenade and 3) red bell pepper peperonata

Zuppa di Zucca

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

Beet and Fava Bean Salad - Nell'Orto

Into the Vegetable Garden: Farmer's market tender green mix, fava beans, organic red beets, crème fraîche, and beet sauce with rosemary flowers

Secondi *Ravioli di Ricotta e Spinaci*

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

Lamb Lasagna all'Agnello

A Solare's famous home-made lasagna with lamb white ragù and mint scented béchamel sauce served with parmigiano cheese fondue. Made by Maria!

Linguine alle Vongole

Artisanal linguine all chitarra with Venus clams, EVOO, garlic, parsley, Calabrian chili peppers, and Pachino cherry tomatoes

Rosetta di Salmone all'Arancia ed Erbette

King salmon with orange citronette, thyme, rosemary, parsley, served with seasonal roasted vegetables

Agnello 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)

Dolce *Panna Cotta all'Arancia e Cioccolato*

Locally grown orange infused panna cotta served with orange peel sauce and chocolate ganache

Craft Cocktail: "2021 Finally"

Sardinian Mirto, San Diego's Old Harbor Gin, Lemon, Bolivar Bitters, Italian Prosecco
 (Seth's cocktail creation!)



Options for Sharing

Pere & Gorgonzola Pizza \$16

Gorgonzola cheese, Bartlett pears, and mozzarella
*A Solare Signature Pizza – we are very proud of our
 pizza program and mobile pizza oven*

Italian Charcuterie \$19

Daily Chef's selection of artisanal charcuterie:
 typically includes prosciutto, mortadella, salumi &
 more - served with Italian olives, local honey,
 and charred ciabatta bread