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# SOLARE

RISTORANTE ITALIANO BAR LOUNGE

*We are Open for Dining  
on our  
Heated Patios and Lawn Tables  
& now ... Dining Rooms!*

## Our Dine-in Menu

updated September 26, 2021



## Solare – Special dishes we created

Solare Ristorante has new special creations each day. *Please be aware that each of these dishes have key ingredients we get on a daily basis so availability may vary. Grazie!*

### **Panzanella Toscana con Pesche** 14

Locally picked peaches! Rustic Tuscan “bread salad”: fresh peaches, heirloom tomatoes, arugula, red bell pepper, red onion, basil and home-made croutons – *Perfect for this weather*

### **Steamed Mussels Italiano** 21

Perfect for sharing! A plate of steamed mussels with a special Solare broth of Italian white wine, cherry tomatoes, hints of garlic and onion, EVOO, parsley, and crostini for dipping

### **Gnocchi al Telefono** 22

Solare’s house-made potato gnocchi, San Marzano tomato sauce, cherry tomatoes, basil, and fresh mozzarella

### **Cotoletta di Maiale** 33

Pork chop breaded “cotoletta Milanese- style” from Coleman Family Natural Farms served with Chef's grilled vegetables

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# 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.

**My Team and I sincerely thank you for all the support you have shown us over the last year and more. Food is the power that brings us together.**

Owner & General Manager, Randy Smerik

*Randy*

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 to-go

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## Dessert First? 😊

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### ***Mousse al Cioccolato e Caramello 9***

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

### ***Crema Bruciata al Pistacchio 9***

Sicilian pistachios fill this crème brulee with delicately burned brown sugar

### ***Salame al Cioccolato 9***

Dark chocolate and Amaretto "cookies", almonds, pistachios, and Torroncino gelato

### ***Solare Tiramisù 9***

Mascarpone cheese (includes eggs), Lavazza espresso, and lady fingers

### ***Panna Cotta all'Arancia e Cioccolato 10***

Locally grown orange infused panna cotta served with orange peel sauce and chocolate ganache (gluten free)

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## Antipasti, Insalate, e Zuppe

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### ***Bruschetta alla Mano* 16**

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

### ***Italian Charcuterie ~ Affettati Misti e Conserve* 19**

Daily Chef's selection of artisanal charcuterie: typically includes prosciutto,  
mortadella, salumi & more - served with Italian olives, local honey,  
and oven toasted house-made focaccia bread  
+ add Chef's choice Italian cheese of the day 6

### ***Frittura di Pesce all'Italiana* 18**

Crispy (tempura-style) wild Baja shrimp, calamari, seasonal vegetables  
house-made arrabbiata sauce, and bottarga salt

### ***Classic Caesar Salad* 11**

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

### ***Cacio Pere e Rucola* 12**

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

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## Italian Soups – Home-made

### ***Solare's Minestrone* Cup 9 ~ Bowl 12 ~ Quart 18**

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

### ***Zuppa di Zucca* Cup 9 ~ Bowl 12 ~ Quart 18**

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

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# Pasta

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## ***Lasagna Tradizionale al Pepe Nero 24***

House-made lasagna baked and crispy, slow braised Bolognese sauce, house-made béchamel, and a Grana Padano fondue

## ***Ravioli di Ricotta e Spinaci 21***

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

## ***Pici co' Brici 21***

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

## ***Linguine alle Vongole 27***

Artisanal linguine with manilla clams, EVOO, garlic, parsley, Calabrian chili peppers (it is a little spicy), and Pachino cherry tomatoes

## ***Classic Pappardelle Bolognese 26***

Special Solare Bolognese ragù sauce with a house-made pappardelle pasta the ragù is a blend of beef, pork, juniper berries, bay leaves, and tomato

## ***Fettuccine con Zucchini, Gamberi e Zafferano 27***

House-made fettuccine pasta infused with saffron with wild Baja shrimp, mascarpone cheese and served with zucchini and sliced almonds

## ***Risotto Tartufo e Capesante 30***

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

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# Pizze

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### ***Margherita 13***

San Marzano sauce, mozzarella and fresh basil

### ***Pere & Gorgonzola 16***

Gorgonzola cheese, Bartlett pears and mozzarella

### ***Classic Pepperoni 16***

Lots of pepperoni, mozzarella, and San Marzano sauce

### ***Cotto e Funghi 17***

Italian ham, portobellini mushrooms, San Marzano sauce and mozzarella

### ***Salsiccia 17***

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

### ***PIZZA A MODO MIO ~ Personalize your Pizza***

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

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 - \$4 extra



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## Secondi

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### *La Parmigiana 19*

Maria's special eggplant parmigiana with mozzarella and caciocavallo Italian cheeses

### *Pescato del Giorno 34*

Local catch of the day with a pistachio & olive crust, served with a smoked tomato broth, spinach, roasted potatoes, and finished with lemon citronette

### *Pollo al Marsala 24*

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

### *Agnello Scottadito 38*

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 Flatiron Tagliata 30*

Angus beef flatiron steak and sliced Italian tagliata style served with arugula and cherry tomatoes

### *Guancia al Barolo Beef Cheeks 38*

Classic dish of mouthwateringly tender beef cheeks, slow braised with Barolo red wine, salt roasted red onion, delicate beet mousse, Colonnata (the best!) lard roasted asparagus (the asparagus is incredible)

### *Filetto di Manzo 42*

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



**Come Experience Solare.**

## Would you like a Solare Craft Cocktail to take home?

We have our Solare-made craft cocktails packaged in cool glass bottles to take home with you. 2 Servings each!

Order with your server and we will have them ready for you to take home.

*\$17.50 for the glass bottle with 2 servings*

### **Skinny Margarita**

*With Fortaleza Blanco, Fresh Citrus, touch of sweet*

### **Negroni**

*Gin, Sweet Vermouth, Campari*

### **Italian Lemon Drop**

*Vodka, Fresh Citrus, Napoleone Mandarine, Limoncello, touch of sweet*

### **Manhattan**

*Rye whiskey, Sweet Vermouth,  
aromatic and orange Bitters, Amarena Cherries*

### **Oaxacan Signore**

*Sierra Norte Black Corn Oaxacan Whiskey, Bruto Americano, Rainwater  
Madeira, Cocchi "Dopo Teatro" Vermouth, Orange Bitters*

### **A Bitter Seduction**

*Malahat's White Rum and Aged Rum, Campari, Lemon, Honey, Bolivar  
Bitters*

### **La Paloma Alta**

*Fortaleza Blanco Tequila, Grapefruit "cello", Grapefruit, Lime, Ginger  
Syrup, Grapefruit and Lime Bitters*

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