



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Menu

\$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

Panzanella Toscana con Pesche

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*

Secondi

Ravioli di Ricotta e Spinaci

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

Lasagna Tradizionale al Pepe Nero

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

Ossobuco di Maiale (add \$10)

Slow braised 16 oz pork ossobuco – Milanese saffron *risotto* – *balsamico cremini* mushrooms almond/citrus *gremolada*.

*Ask about our Italian Wine Flight
All wines from Tuscany ~ \$19 for 3 wines*

Dolce

Panna Cotta all'Arancia e Cioccolato

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

Craft Cocktail : "Myrtle's Thyme to Shine"

Sardinian Mirto liqueur, Rye Whisky, Thyme, Aromatic Bitters, Ginger Beer
(*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*

Caprese alle Nettarina \$16

Gioia burrata cheese, nectarine, arugula, aged
balsamic vinegar, honey vinaigrette

Italian Charcuterie \$19

Daily Chef's selection of artisanal charcuterie -
served with Italian olives, local honey, whole grain
mustard and toasted focaccia bread

Frittura di Pesce all'Italiana \$18

Crispy Baja shrimp, calamari, seasonal vegetables
house-made arrabbiata sauce, and bottarga salt