



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Menu

choose one item from each course

Antipasti

Bruschetta con Stracchino e Pomodorini

House baked focaccia with stracchino cheese, heirloom tomatoes, and just a hint of Modena balsamic

Zuppa di Zucca ~ Fall is here!

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

Insalata Pere e Gorgonzola

Organic mixed greens, Bartlett pears, gorgonzola crumbles, balsamic vinaigrette, and caramelized walnuts

Secondi

Ravioli di Ricotta e Spinaci

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

Cavatelli con Salsiccia e Broccolini

Housemade cavatelli pasta sautéed with Italian sausage, broccolini, roasted garlic, butter, and pecorino romano (wow)

Pici co' Brici Pasta

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

Risotto alle Gamberi e Cavolfiori

Solare's risotto made with special vialone nano rice, mantecato with salted butter, wild Baja shrimp, local cauliflower, and Grana Padano cheese

Pescato del Giorno

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

Ossobuco di Maiale (add \$10)

Slow braised pork ossobuco – Milanese saffron risotto – *balsamico cremini* mushrooms almond/citrus gremolada – Delicious!

Dolce

Panna Cotta al Pistacchio

Home-made Piemontese-style panna cotta with pistachios and chocolate passata

*Ask about our Italian Wine Flight
3 select wines from Tuscany
See back of this page*

Craft Cocktail : "Scoundrel's Darling"

Bourbon, Sweet Vermouth, Port, Baking Spices, Chocolate Bitters, Aquafaba, Demerera
(Tommy's cocktail creation!)

Options for Sharing

Pere & Gorgonzola Pizza \$18

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

Steamed Mussels Italiano \$22

Steamed mussels with a special Solare broth of
Italian white wine, cherry tomatoes, hints of garlic
and onion, EVOO, parsley, and crostini for dipping

Burrata Caprese \$17

Heirloom tomatoes, Gioia Burrata Cheese, Basil,
Extra Virgin Olive Oil and toasted focaccia bread
Perfect for this time of year!

Frittura di Pesce all'Italiana \$19

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

Benvenuti a Solare

We welcome you to the Solare Family for San Diego Restaurant Week 2022!

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 3,000 bottles of wine in our cellar and over 25 wines by the glass, I am confident you will find the right ones to compliment your dinner. 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!

Our pasta is made fresh daily here at Solare!



Special Italian Wine Flight ~ \$25 ~ Celebrate the Wines of Tuscany!

Three 3oz Pours - Learn about this Italian region with these classic selections from Tuscany:

Montenidoli "Fiore" Vernaccia di San Gimignano DOCG 2019

Sassotondo "Tuforosso" Toscana IGT Super Tuscan 2019

Jacopo Biondi Santi "Sassoalloro" Toscana IGT 100% Sangiovese 2018



Authentic Italian Cuisine
Local organic hormone free
Gluten-free
Extensive Wine Selection
Spirits and Cocktail Program
Wine Room and Chef's Table



Patio Dining
Wine Dinners
Cooking Classes
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
