



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Menu

choose one item from each course

Antipasti

Crostini di Polenta con Funghi e Gorgonzola

Grilled Piemontese-style polenta with a medley of mushrooms and gorgonzola cheese

Zuppa di Zucca

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

Burrata, Spinaci, e Fragole

Warm savoyed spinach salad, Gioia burrata cheese, strawberries, pistachios, and aceto balsamico

Secondi

Ravioli di Ricotta e Spinaci

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

Gigli Toscani ai Pesto di Asparagi

Gigli Toscani pasta (looks like lilies) sautéed with asparagus pesto, cherry tomatoes, pecorino cheese, and roasted almonds (wow)

Classic Pappardelle Bolognese

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

Lasagna d'Anatra

House-made lasagna baked and crispy, slow (slow!) braised ragù of duck, house-made béchamel, Grana Padano fondue, and orange zest

Cartoccio di Salmone

Arrives with a surprising presentation: wild caught salmon, local fennel and cherry tomato in a white wine sauces

Ossobuco di Maiale (add \$10)

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

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

Dolce

Semifreddo al Pistaccio

House-made Italian semifreddo infused and topped with pistachios and drizzled with dark chocolate, and topped with a mint leaf

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

Arancini al Tartufo \$13

Hand-made Solare arancini with Italian Black
Truffles – these are lightly crisped risotto balls,
a Sicilian delicacy ~ Great for sharing!

Frittura di Pesce all'Italiana \$21

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

Benvenuti a Solare

We welcome you to the Solare Family for San Diego Restaurant Week 2024!

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 ~ \$29 ~ 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 2021 ~ Tuscany's only DOCG white wine

Avignonesi Rosso di Montepulciano DOC 2020 ~ 100% Sangiovese

Ravazzi "Iroso" Toscana IGT 2020 ~ Rich Blend from Southern Tuscany



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



San Diego
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Best Restaurant

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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
