



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Menu ~ September 22-29

choose one item from each course

Antipasti

Crostini con Fichi e Gorgonzola

Grilled ciabatta bread crostini with a medley of seasonal figs and gorgonzola cheese

Zuppa di Zucca ~ Fall is Here!

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

Linguini al Basilico con Pomodoro Affumicato

House-made linguini pasta infused with basil, served with smoked heirloom cherry tomatoes, roasted garlic, and stracciatella cheese (wow)

Risotto con Gamberi, Asparagi e Pesto

Special Solare home-made risotto with Italian Vialone Nano rice served with wild Baja shrimp and a home-made asparagus-based pesto

Lasagna Solare

Home-made lasagna baked and crispy, slow braised Bolognese sauce, home-made béchamel, red wine reduction, and a Grana Padano fondue

Pesce al Cartoccio con Frutti di Mare

Arrives with a surprising presentation: wild and locally caught fish from San Diego waters (Tommy Gomes!) with shellfish and shrimp, fennel and seasonal cherry tomatoes in a white wine sauce

Osso Buco di Maiale (add \$10)

Slow braised pork osso buco with Milanese saffron risotto, balsamico cremini mushrooms almond/citrus gremolata – Delicious!

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

Dolce

Semifreddo al Cioccolato e Arancia

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

Craft Cocktail: "Espresso Martini"

Locally distilled Layback vodka, Caffè Vergnano Espresso, coffee liqueur, and Averna amaro (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 arrabbiata 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 - with these classic selections from Tuscany:

Montenidoli "Fiore" Vernaccia di San Gimignano DOCG 2022 ~

Tuscany's only DOCG white wine

Abbadia Ardenga "Capo Borgo" Toscana IGT 2023 ~ 95% Sangiovese

Luce "Lucente" Toscana IGT 2021 ~ Rich Blend from Central 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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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
