



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Menu ~ September 14 to 21

choose one item from each course

Antipasti

Arancini al Tartufo

Hand-made Solare arancini with Italian Black Truffles – lightly crisped risotto balls, a Sicilian delicacy

Zuppa di Zucca

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

Burrata, Spinaci, e Pesche

Warm savoyed spinach salad, Gioia burrata cheese, seasonal peaches, 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

Pici Pasta al Ragù d'Anatra

Hand-made pici pasta (traditional from Tuscany) with a slow cooked ragù of duck, pecorino, orange zest (if you'd like a vegan/vegetarian option, we can skip the duck ragù and add delicious seasonal vegetables)

Risotto Tartufo e Capesante

Seared wild scallops, Vialone Nano rice from Verona, Italy, butter, Grana Padano cheese, and freshly foraged Italian black truffles

Lasagne al Cinghiale

Special lasagna made by Chef Maria: Wild boar (cinghiale), layers and layers of pasta with our home-made béchamel

Pescato del Giorno

Wild and locally caught fish from San Diego waters (Tommy Gomes & Tunaville Market!) roasted with sautéed leeks in a touch of cream, spinach, roasted potatoes, and toasted leeks

Osso Buco di Maiale (add \$10)

Slow braised pork osso buco with 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 Pesche di Stagione

House-made Italian semifreddo infused and topped with seasonal peaches & a dollop of Chantilly cream

Craft Cocktail : “Solare’s Espresso Martini”

Locally distilled San Diego’s Layback vodka, Caffè Vergnano Espresso, coffee liqueur, and Averna amaro (Tommy’s cocktail creation!)

Options for Sharing

Italian Truffles and Tagliolini Pasta \$36

We just received a batch of Truffles flown in from Italy. The classic dish with Truffles is fresh-made tagliolini pasta. Magical aromas & flavors!

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

Special Piemontese Beef Tartare \$22

Beef “battuta” made from the Piemontese Fassona breed: coarsely chopped with olive oil, lemon, salt.
Sourced from Thompson Heritage Ranch in Ramona! ☺

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 2025!

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 2023 ~
Tuscany's only DOCG white wine

Abbadia Ardenga "Capo Borgo" Toscana IGT 2023 ~ 95% Sangiovese
Luce "Lucente" Toscana IGT 2021 ~ Select Italian Super Tuscan



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