

SOLARE

RISTORANTE ITALIANO PIZZERIA LOUNGE

SolareLounge.com

WE BELIEVE IN THE USE OF LOCAL FRESH ORGANIC PRODUCE, NATURAL MEAT AND WILD SEAFOOD. EACH DISH IS PREPARED FROM SCRATCH WITH LOVE AND PASSION TO SATISFY OUR CUSTOMER'S HEART AND SOUL.

SOLARE IS A "SUSTAINABLE GREEN RESTAURANT", AS ITS SISTER LOCATION "CAFFE' BELLA ITALIA", IN PACIFIC BEACH.

SOLARE IS A GREAT VENUE TO HOST YOUR CORPORATE & PRIVATE EVENT AT LUNCH OR DINNER.

THE LOUNGE & SIDE PATIO ARE PERFECT FOR A MIXER, A BIRTHDAY PARTY, A SHOWER OR AN INFORMAL GATHERING,

PRIVATE WINE TASTING
FOR GROUPS OF 15 OR MORE

GROUP COOKING CLASSES & TEAM BUILDING

SEATING CAPACITY

MAIN DINING ROOM: 55 GUESTS

"PRANA" PRIVATE ROOM: 22 GUESTS

COVERED PATIOS: 35 GUESTS

LOUNGE & SIDE PATIO: UP TO 100 STANDING GUESTS.

THE LOUNGE CAN BE USED AS AN EXTENSION OF THE MAIN DINING ROOM SEATING AN ADDITIONAL 30 PEOPLE

LUNCH

WE HOST BUFFET AND SIT DOWN LUNCH PARTIES FROM \$20++ P/P/.

DINNER

**SIT DOWN DINNER PARTIES FROM \$30++ P/P/
AND ITALIAN TAPAS BUFFET FROM \$20++ P/P/**

SOLARE

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ITALIAN TAPAS

SUGGESTED MENU

*BRUSCHETTA APPETIZER

* SOLARE MEATBALLS

* FRIED ARTICHOKE

*ASSORTED PIZZA

MARGHERITA CHEESE PIZZA
MOZZARELLA, SAUSAGE & SALAME
PEAR & GORGONZOLA CHEESE

*SALADS

ORGANIC MIXED GREEN SALAD
IN A BALSAMIC VINAIGRETTE

SPINACH SALAD WITH PECORINO CHEESE,
IN A ORANGE VINAIGRETTE

*PASTA

PENNE ALLA BOLOGNESE
IN A BEEF RAGU' SAUCE
&
FARFALLE AL PESTO
WITH FRESH PEAS AND POTATOES

PRICE P/P/: \$20++

*ITALIAN TAPAS IS BEST DEFINED AS THE TRADITION
OF ENJOYING SMALL PORTIONS OF DIFFERENT
APPETIZERS AND FINGER FOODS.*



DINNER MENUS

“FIRENZE”

APPETIZERS

*BRUSCHETTA

OR

*ASSORTED PIZZA

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*MIXED GREENS ORGANIC SALAD
IN A BALSAMIC VINAIGRETTE

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MAIN COURSES CHOICES

*FETTUCCHINE ALLA BOLOGNESE

HANDMADE FETTUCCHINE IN A BEEF RAGU' SAUCE

*SPAGHETTI E POLPETTE

FRESH SPAGHETTI WITH SAN MARZANO TOMATO SAUCE AND HOUSE MEATBALLS

*PAPPARDELLE AI CARCIOFI E SALSICCIA

LARGE HANDMADE FETTUCCHINE WITH HOUSE SAUSAGE, ARTICHOKE HEARTS,
SAN MARZANO TOMATOES AND CHILLIES

*POLLO ALLA CACCIATORA

CHICKEN CACCIATORA SERVED WITH FRESH TAGLIATELLE

*GNOCCHI ALLA SORRENTINA

HANDMADE POTATO DUMPLINGS IN A SAN MARZANO TOMATO SAUCE
WITH BUFFALO MOZZARELLA AND BASIL

*LINGUINE AL PESTO

LINGUINE NOODLES IN A FRESH PESTO SAUCE

*PENNE PRIMAVERA IN SALSIA ROSA

TUBE PASTA WITH SEASONAL VEGETABLES IN A CREAM TOMATO SAUCE

*PARMIGIANA

HOMEMADE EGGPLANT PARMIGIANA

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HOMEMADE DESSERT

*TIRAMISU'

*CHOCOLATE TART WITH CARAMEL SAUCE

*"SALAME AL CIOCCOLATO"

*"SPERE": VANILLA MERINGUE WITH RASPBERRY SAUCE

\$30 + 7.75% TAX & 18% GRATUITIES

"MILANO"

APPETIZERS

*BRUSCHETTA

*POLPETTE: SOLARE MEATBALLS

*ARANCINI: CRISPY RISOTTO BALLS, CHEESE, TOMATO MEAT SAUCE

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SALAD CHOICE

*INSALATA DI CESARE

ROMAINE HEARTS, CROUTONS, EGG, SHAVED PARMIGIANO, CEASAR DRESSING

* SPINACI

SPINACH, PECORINO CHEESE, PEELED ORANGES, ORANGE VINAIGRETTE

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MAIN ENTREE CHOICE

*RAVIOLI DI ZUCCA & SALSICCIA

BUTTERNUT SQUASH AND SAUSAGE RAVIOLI IN A BUTTER SAUCE WITH POPPY SEEDS

*LASAGNA DI CARNE

HOMEMADE MEAT LASAGNA

*POLLO AL MARSALA E FUNGHI

FREE RANGE CHICKEN BREAST IN A MARSALA WINE SAUCE WITH MUSHROOMS
AND GOLDEN RAISINS

*POLLO BALSAMICO

FREE RANGE CHICKEN BREAST WITH BELL PEPPERS IN A BALSAMIC SAUCE

*POLLO PICCATA AL LIMONE

FREE RANGE CHICKEN BREAST SAUTÉED WITH WHITE WINE AND CAPERS,
IN A LEMON SAUCE

*BRASATO AL BAROLO

BEEF SHORT RIBS IN A RED WINE SAUCE SERVED WITH CORN MEAL POLENTA

*CAPPELLACCI DI RICOTTA E SPINACI

HANDMADE RAVIOLI STUFFED WITH SPINACH, RICOTTA CHEESE AND PARMIGIANO,
IN A DELICATE BUTTER AND SAGE SAUCE

*PARMIGIANA

HOMEMADE EGGPLANT PARMIGIANA

*LINGUINE ALLE VONGOLE

FRESH LINGUINE WITH MANILA CLAMS, GARLIC & WHITE WINE

*FETTUCINE FRADIAVOLO

WITH SHRIMP, IN A SPICY SAN MARZANO TOMATOES SAUCE

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HOMEMADE DESSERT

*TIRAMISU'

*CHOCOLATE TART WITH CARAMEL SAUCE

*"SALAME AL CIOCCOLATO"

*"SPERE": VANILLA MERINGUE WITH RASPBERRY SAUCE

\$36, PLUS 7.75% TAX & 18% GRATUITIES

“PORTOFINO”

APPETIZERS

*ASSORTED PIZZAS

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*FRITTURA MISTA

CALAMRI, SHRIMP, MAHI & VEGETABLES, FRIED UNTIL CRISPY
OR

*AFFETTATI MISTI

IMPORTED ITALIAN COLD CUTS

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SALAD CHOICE

*PERE & GORGONZOLA

PEARS COOKED WITH WHITE WINE AND SPICES, GORGONZOLA CHEESE,
GREENS, BALSAMIC REDUCTION

*BARBAROSSA

ORGANIC BEETROOT, FENNEL, ARUGULA, PECORINO AND BLACK OLIVES,
IN A LEMON VINAIGRETTE

*PANZANELLA

ORGANIC TOMATO, ARUGULA SALAD, BELL PEPPER, ONION,
SHAVED FENNEL, BASIL AND CROUTONS,
IN A LEMON VINAIGRETTE

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MAIN ENTREE CHOICE

*FISH OF THE DAY

CHEF'S CREATION

*LINGUINE ALLA PESCATORA

FRESH LINGUINE WITH CLAMS, MAHI, SHRIMP, GARLIC & WHITE WINE

*LOBSTER RAVIOLI

*SALMONE ALLA VODKA

SALMON SAUTÉED WITH VODKA AND “PACHINO” TOMATOES
SERVED OVER ARUGULA SALAD AND CANNELLINI BEANS

*OSSO BUCO

PORK SHANK SERVED WITH SAFFRON “RISOTTO”

*BRASATO AL BAROLO

BEEF SHORT RIBS IN A RED WINE SAUCE SERVED WITH CORN MEAL POLENTA

*BISTECCA ALLA TOSCANA

GRILLED MARINATED PRIME HANGER STEAK
SERVED OVER ARUGULA SALAD & CANNELLINI BEANS

*VITELLO PICCATA AL LIMONE

VEAL PICCATA IN A LEMON SAUCE WITH CAPERS

*SCALOPPINE AI FUNGHI E MARSALA

MARSALA WINE VEAL SCALOPPINE WITH MUSHROOMS & GOLDEN RAISINS

*RISOTTO AL TARTUFO NERO

BLACK TRUFFLE RISOTTO WITH SCALLOPS AND CRISPY LEEKS

*RAVIOLI DI ZUCCA & SALSICCIA

BUTTERNUT SQUASH AND SAUSAGE RAVIOLI IN A BUTTER SAUCE WITH POPPY SEEDS

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HOMEMADE DESSERT

*TIRAMISU'

*CHOCOLATE TART WITH CARAMEL SAUCE

*"SALAME AL CIOCCOLATO"

*"SPERE": VANILLA MERINGUE WITH RASPBERRY SAUCE

\$45, PLUS 7.75% TAX & 18% GRATUITIES