



Solare Ristorante ~ San Diego Restaurant Week

3-Course Tasting Dinner

Menu Conceived and Designed by Chef Accursio Lotà

\$40 ~ choose one item from each course

See
2nd page
too

Antipasti *L'Uovo dello Chef*

San Diego local Eben-Haezer Farms egg yolk and 20-month *Parmigiano Reggiano* ... looks like an egg!

Bresaola, Pompelmo e Rucola

Aged *bresaola* Valtellinese, thinly sliced, served with grapefruit, wild arugula, and red onion confit

Zuppa di Cavolfiori e Zafferano

Saffron infused cauliflower soup served with sautéed radicchio

Il Secondo *Gnocchi agli Asparagi e Finocchietto*

Ricotta *gnocchi* sautéed with green asparagus, fresh *finocchietto*, Gioia cheese *burrata*, *nostralina* olives, and extra virgin olive oil infused with Calabrese *pepperoncino*

Pappardelle al Ragù di Cinghiale

House-made *pappardelle* pasta sautéed with slow braised Broken Arrow Ranch wild boar ragù, roasted almonds, and *ricotta salata*

Pesce del Giorno e Vongole

Local catch of the day, cast iron pan seared and served with house smoked garlic, sautéed spinach, roasted parsnip roots, capers, clams, and Vermentino-Marjoram reduction

Ossobuco di Agnello

Slow braised Colorado lamb *ossobuco* infused with lemon preserves and served with sautéed green dandelions, dry plum polenta, and pine nut gremolata

Dolce *Panna Cotta al Pistacchio*

Solare's green-gold *panna cotta*, pistachios, and Tahitian vanilla ... served with carob-coffee infusion

Options *Bruschetta alla Mano* \$14

for House baked *focaccia* – gorgonzola mousse and
Sharing aged *balsamico* – artichoke *caponata* – pistachio
and almond pesto

Arancini alla Siciliana \$9

Carnaroli rice balls – filled with beef and pork
ragù – mozzarella – saffron – sweet peas

Frittura di Pesce all'Italiana \$16

Lightly fried calamari – wild shrimp –
organic vegetables – salsa verde emulsion

Carpaccio di Wagyu \$16

Wagyu beef sirloin – Suzie's Farm arugula
20 month *Parmigiano Reggiano* foam
radish – *balsamico* pearls

Benvenuti a Solare

In our cooking, I select fresh ingredients every day. I maintain personal relationships with our suppliers, and know the exact sources of our meat, fish and vegetables. This respect for raw ingredients is the starting point for our style in the kitchen. Blending modern and traditional tastes, we play with new textures and flavors while honoring the simple essences of Italian cuisine. The resulting dishes are delicately prepared, light, healthy, and brimming with the natural flavors of our fresh ingredients. Our commitment here at Solare is to serve the cuisine of today, created with all the love and attention to detail from generations past. I am delighted to have you try the dishes that I have created for Restaurant Week.

Executive Chef, Accursio Lotà

We welcome you to the Solare Family for San Diego Restaurant Week 2015! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on southern Italy and Sicily in particular. If you would like any substitutions or mix and match any items on the menu, please let us know and we will see if we can make it happen. No promises, but we will try! With over 2,000 bottles of wine in our cellar and over 30 wines by the glass, I am confident you will find the right ones to compliment your dinner. Enjoy!

Owner & General Manager, Randy Smerik

All of our pasta is made fresh daily here at Solare!



January 21, Wednesday – Italian Wine Dinner with Banfi

This is a special Wine Dinner we are having during Restaurant Week – and it is with the world famous Banfi Winery in Italy. It is a 5-course dinner with 6 Banfi wines ... and the wine tasting portion of the dinner will be led by Luciano Castiello. Luciano is the official ambassador for Castello Banfi, and unofficial ambassador for Italy's melody-filled, wine-charmed, "slow food" culture. This is a separate menu from Restaurant Week as each course has been matched with a specific wine.

\$75++/person that includes the 6 wines and 5 courses. 6:45pm dinner ~ 6:15pm reception.

RSVP and Join us!

Cooking Classes

See and learn from Chefs Accursio and Brian as they lead the Cooking Classes held at Solare. Our Cooking Classes offer a truly hands-on experience in our kitchen allowing each student to create Italian cuisine themselves to make at home. The classes are held approximately every other Saturday, and the fun starts at 10:30am at Solare with an Italian-style coffee of your choice and a pastry. Italian wine is served for students interested in "cooking with wine". – Limit 10 per class to allow more quality time with the Chef. \$60/person. Advance reservation required.

Classes for 10 or more friends are of great fun for a culinary feast, or Team Building for corporate and other private groups.

Authentic Southern Italian Cuisine

Local organic hormone free

Gluten-free

Extensive Wine Selection

Craft Beers and Cocktails

Weekly Events

Live Jazz Thursdays

Wine Room

Chef's Table

Dog friendly

Host your Event here!
