



On the Breakfast side

Frittata ai Spinaci e Funghi Tartufati 14
Fluffy eggs frittata Italian-style with Bloomsdale spinach, king oyster mushrooms, and truffle oil

Uova in Camicia 13
Expert poached eggs, served over toasted house made focaccia bread, sautéed spinach, pancetta infused Hollandaise

Omelette Prosciutto e Formaggio 14
Free range eggs omelette filled with prosciutto cotto, bunashimeji mushroom, and fontina cheese

Accursio's Pancakes 12
Chef Accursio's version of traditional pancakes, served with Italian cherry Amarena infused whipped butter, and organic maple syrup
+5 add Belgium dark chocolate pancake

Toast Francese ai Frutti di Bosco 13
French toast, made with house made brioche bread, served with wild berries sautéed infused with blood orange zest

Cornetto Salame Napoletano e Provolone 8
Crispy baked breakfast croissant, filled with Neapolitan Salami, and sweet provolone cheese
+4 add two fertilized farm fresh eggs

All of our eggs served are free range eggs, and served with house baked semolina bread
+1.50 for free range fertilized eggs

Coffee Beans/Tea Leaves

- *Medium Roast Drip* 3
- *Espresso* 3/5
- *Cappuccino/Mocha/Latte* 4
- *Selection of Whole Leaf Teas* 5

Our Italian Pastries

Proudly made & baked in the Solarè Kitchen

- **Butter Croissant** - European butter croissant topped with crispy California almonds 4
- **Pan aux Chocolat** - Classic soft and crispy breakfast pastry filled with semi-sweet fine Belgium chocolate 4

For the Table

Tagliere al Coltello 15
House baked strawberry, banana nut, and lemon & thyme breads, served with Peggy's jam selections: mixed berry, blood orange & rosemary, strawberry, and amber honey infused whipped butter

On the Lunch side

Zuppa all'Aragosta 8/11
Lobster bisque, infused with limoncello and served with basil butter

Pizza della Colazione 17
Solarè pizza dough (24 hours fermented), served with spinach, pancetta, mozzarella, and baked with two eggs

Pizza Prosciutto e Funghi 18
Solarè pizza (24 hours fermented), served with San Marzano Tomatoes, fresh mozzarella, Italian cooked ham, and cremini mushrooms

Salmon Affumicato in Casa 16
House baked toasted sourdough sesame seed bagel, served with house cured and smoked salmon, cream cheese, cucumber, and capers berries

Mozzarella, Barbabietole e Aceto 14
Artisanal Californian cow mozzarella, served with arugula, roasted red beets, pickled cauliflower, and 14 year old Aceto Balsamico di Modena

Crespelle della Nonna 18
Baked crepes filled with fontina cheese, ricotta, Bloomsdale spinach, Chef's mushroom selection vellute
+ Add fresh Italian truffles \$10

Fettuccine alla Carbonara 20
House made fettuccine pasta, ancient Roman-style fertile eggs, house cured pancetta, and pecorino Romano
+ Add fresh Italian truffles \$10

Lasagne al Sugo della Domenica 19
Crispy baked lasagna filled with béchamel sauce, 7-hour pork sugo, and Grana Padano

Pesce del Giorno ai Carciofi e Olive 27
Local catch of the day, cast iron seared, served with roasted artichokes, tomatoes confit, pe-wee potatoes, and Sicilian Antilia wine reduction

Tempting Sides

House-cured honey-smoked bacon 5
Apple-smoked breakfast sausage 5
Herb roasted fingerling potatoes 4
Sautéed organic Bloomsdale spinach 4
Fresh organic Fruit 6



Buona Pasqua! We offer Sunday Brunch only twice a year (Easter and Mother's Day) and we really enjoy doing it as it's a forum when we can try new recipes and ideas. And check out the home-made pastries – the best!! -Randy

Easter is a very special day in Sicily, and as with all the Italian holidays food is the centerpiece. I have preserved our focus of our dishes being made "from scratch in the Solarè kitchen" for the breakfast, lunch and sides I designed. Buon Appetito! -Accursio



Juice/Coffee/Soda

- 4 Fresh Squeezed O.J. and Grapefruit
- 3/5 Espresso3.5 Macchiato
- 4 Latte/Cappuccino3 Medium Roast
- 4 Hot Teas Sourced by Café Moto
- 3 Fountain Sodas
- 4 Bundaberg’s Root Beer/Ginger Beer/
Lemon, Lime& Bitters
- 4 I.B.C. Root beer
- 5 Baladin “Free trade” Cola/Cedrata

“Tails”

\$2 refills (non-alcoholic)

Classic Lemonade \$4
Lemon, Simple Syrup, Water

Palomita: \$4
Grapefruit, Agave Nectar,
Sparkling Water

Bright and Tangy \$5
Strawberry Puree, Lemon, Balsamic
Vinegar, Simple Syrup, Sparkling Water

Sparkling Wines

- 9/32 Villa Sandi - Prosecco
NVVeneto
- 8/30 Stella Rosa - Moscato D’Asti
NV Piemonte
- 60 Banfi - “Cuvee Rose”
2011 Piemonte
- 68 Cartizze - “Vigna la Rivetta”
NV Veneto Valdobbiande
- 79 Bruno Giacosa - “Brut”
2007 Piemonte

Breakfast Libations

Bloody Mary #1 \$8
Vodka, Peggy’s-Approved Bloody Mary
Mix (Tomato, Worcestershire, Aromatic
Bitters, Celery Bitters, Horseradish,
Tabasco), Lemon, Cracked Pepper, Olive-
Basil Fixins’
- St. George Green Chile vodka +\$1
- Polugar Garlic & Pepper +\$1

Corpse Reviver #2 \$9
Gin, Cointreau, Lillet, Lemon, Absinthe

A Paloma (With a Flair) \$10
Tequila, Grapefruit “cello”, Grapefruit,
Lime, Ginger-infused Agave, Grapefruit and
Lime Bitters

Liberation #4 \$10
Tamarind-infused Blended Scotch,
Punt e Mes, Lemon, Ginger-Agave Syrup

Sours and Fizzes

(Each of the following for \$10)

Whiskey Sour
Bourbon, Lemon, Simple Syrup, Egg White,
Aromatic Bitters

Rosemary A Go-Go
Gin, Aperol, Campari, Lemon, Simple
Syrup, Egg White, Flamed Rosemary

Ramos Gin Fizz
Gin, Lemon, Lime, Cream, Simple Syrup,
Egg White, Orange Flower Water

Coffee/Dessert Cocktails

Scoundrel’s Darling \$10
Bourbon, Port, Sweet Vermouth,
Cinnamon, Chocolate Bitters, Whole Egg

Coffee Head’s Dream \$10
Coffee Moonshine, Nocino, Crème de
Cacao, fresh espresso, Demerera, Cream

White Wine

- 8/30 San Felice - Vermentino
2013 Toscana
- 9/34 Tolosa “No Oak” - Chardonnay
2013 Central Coast
- 10/36 Donnafugata - "Anthilia"
2012 Sicilia
- 11/42 Villa Tavernango - Pinot Grigio
2013 Emilia-Romagna
- 11/42 Buglioni - “Il Disperato”
2013 Veneto
- 11/42 Michele Chiarlo - Roero Arneis
2012 Piemonte
- 12/46 Sonoma Cutrer - Chardonnay
2013 Sonoma
- 46 Eyre - Pinot Gris
2013 Oregon
- 49 Cakebread - Sauvignon Blanc
2014 Napa
- 69 Ridge Estate - Chardonnay
2012 Monte Bello
- 75 Donnafugata “Chiaranda” - Chardonnay
2010 Sicilia

Red Wines

- 10/38 Giuseppe Savini - Pinot Nero
2010 Abruzzo
- 11/41 Chiantari - Nero d'Avola
2012 Sicilia
- 11/41 Buglioni - Valpolicella Classico
2012 Veneto
- 13/48 Frescobaldi - Castiglioni
2011 Toscana Super Tuscan
- 42 Ricci “Barbarossa” - Barbera
2012 Piemonte
- 49 Gulfi Nerojbleo - Nero d’Avola
2010 Sicilia
- 58 Querciabella - Chianti Classico
2011 Toscana Chianti
- 75 Collebello - Montepulciano
2008 Abruzzo
- 19/76 Castiglion del Bosco – Brunello
2010 Toscana
- 9/34 Slow Press - Cabernet
2014 Paso Robles
- 9/34 Adeleida - Zinfandel
2013 Paso Robles
- 11/41 Trione Vineyards – Syrah
2012 Paso Robles
- 11/41 Carmel Road - Pinot Noir
2013 Monterey
- 11/41 Brennan Avery - Cabernet
2013 Napa
- 11/41 Tanglely Oaks - Merlot
2011 Paso Robles
- 68 Frank Family - Pinot Noir
2013 Carneros
- 95 Silver Oak - Cabernet
2011 Alexander Valley

Here at Solare we have collected a broad
range of beverages to entice your senses.
From fresh squeezed juices in non-
alcoholic cocktails to wines selected from a
majority of Italy’s Regions. Let us take
you on a journey!

-Tommy

Beer

- 5 Ballast Point (can)
Pale Ale, San Diego
- 7 Allagash “White”
Witbier, Maine
- 7 Ayinger Brauweisse
Hefe Weizen, Germany
- 5 Moretti
Lager, Italy
- 5 Stone
IPA, San Diego
- 7 Ballast Point “Sculpin” (Can)
IPA, San Diego
- 6 Coronado “Mermaid Red”
Red Ale, San Diego
- 6 Modern Times “Black House”
Coffee Stout, San Diego
- 7 North Coast “Old Rasputin”
Imperial Russian Stout, CA
- 12 Birra Dell’Eremo “Fiera”
IPA, Italy