

---

# SOLARE

RISTORANTE ITALIANO BAR LOUNGE

*We are Open again for Dine-in  
on our Patios*

## Our Dine-in Menu

updated September 19, 2020

Ciao! Dine-In 7 Days a Week  
Seating Times: 4:30pm to closing

**Call us at: 619-270-9670**

We are also Open for Take-Out and Curbside 7 Days/Week  
Delivery via DoorDash and Grubhub  
(menu items may differ).

*Executive Chef Filippo Piccini*  
*Mixologist Tommy Smerik*  
*Pizza Chef Brian Smerik*  
*Italian Wine Ambassador Petra Belliti*



---

2820 Roosevelt Road  
(619) 270-9670

Liberty Station, Point Loma

San Diego, CA 92106  
www.solarelounge.com

# Solare

EVENT - RSVP - SOLARE SPECIAL EVENT - RSVP - EVENT

**SOLARÉ**  
RISTORANTE ITALIANO BAR LOUNGE

## AUTHENTIC ITALIAN FOOD & TEQUILA SPECIAL TASTING DINNER

**\$64** DINNER + **\$24** FORTALEZA TEQUILA  
Blanco ~ Repo ~ Anejo

Enjoy a special dinner on the Solare Lawn where we pair the incredible Fortaleza Tequila with our Solare authentic Italian cuisine. Be amazed that our dishes taste better with the Fortaleza and the *Fortaleza Tequila* tastes better with our dishes.

**Randy Smerik** will personally entertain you throughout the evening and dinner with a presentation of agave and more – learn all the things you'd like to know about what makes a good & bad tequila, how to order tequila, and the best way to enjoy it.

**THU, SEP 24**

6:15pm DINNER | 6pm Reception

LIMITED — RSVP

2820 Roosevelt Road - Liberty Station, Point Loma - San Diego 92106  
(619) 270-9670

info@solarelounge.com



They are here! 375ml Fortaleza!!  
So cute they are next to their big brothers. ☺  
**\$68 for a set of 375ml Blanco & Repo**  
One time opportunity to get yours.  
Get a set for you – and one for a Gift

Ask your  
Server for  
details on the  
Fortaleza  
Tasting  
Dinner  
and 375ml  
Bottles



---

## Solare

---

# Solare –Dinner Specials

Here are some great dishes Exec Chef Filippo Piccini created



### “Panzanella Toscana e Mozzarella di Bufala”

This is a traditional Tuscan "bread salad" that features high quality mozzarella cheese with fresh tomatoes, herbs, and an incredible dressing \$18 ~ You'll love it



### “Linguine alle Vongole”

Artisanal linguine all chitarra with Venus clams, EVOO, garlic, parsley, Calabrian chili peppers (it is a little spicy), and Pachino cherry tomatoes \$26



### **New!** Anatra Arrosto con Tartufo Nero

A delicious roasted duck by Chef Filippo Piccini with freshly foraged Italian Truffles, Maria's butternut squash purée, and sautéed spinach \$38



### **Dessert!** “Latte Versato (I Dropped the Latte)”

Pure coffee budino served on a bed of Maraschino cherry liqueur scented sweet ricotta cheese mousse \$10

---

# Benvenuti a Solare

We welcome you to the Solare Family! It is our goal to offer to you an amazing dining experience. We are an authentic Italian restaurant with a special focus on regional dishes and extreme care of ingredients. Our Executive Chef Filippo Piccini is from Tuscany.

**These are challenging times right now, but we will weather this storm.  
I am confident. Food is the power that brings us together.**

Owner & General Manager, Randy Smerik

*Randy*

We make our pasta fresh daily here at Solare.



## What We Do: Authentic Italian Cuisine

- Antipasti
- Soups & Broths & Sauces
- Salads
- Pasta house-made
- Pizza
- Vegetarian & Vegan & Gluten Free
- Meats and Seafood
- Desserts

Wine

Craft Cocktails

Beer

Bottled Water and Soft Drinks

---

## Dessert First? 😊

---

### ***Cannolo Siciliano 9***

Carob infused shell – cow ricotta – prickly pear infusion – candy orange

### ***Mousse al Cioccolato e Caramello 9***

Chocolate mousse – caramel mousse – flourless cocoa nibs cake (gluten free)

### ***Salame al Cioccolato 9***

Dark chocolate - cookie crumbs – almonds – pistachios

### ***Crema Bruciata al Pistacchio 9***

Sicilian pistachios – crème brûlée burned brown sugar

### ***Solare Tiramisù 9***

Mascarpone cheese – Lavazza espresso – lady finger

---

# Antipasti, Insalate, e Zuppe

---

## ***Bruschetta alla Mano* 16**

House baked focaccia with: Sicilian caponata -- and dry figs, almonds, & black olive tapenade – and red bell pepper peperonata

## ***Tartaccio di Tonno e Carciofini* 18**

Fresh local-caught big eye tuna as a special “tartare-carpaccio” served with baby artichoke “salad” and Trentingrana cheese

## ***Affettati Misti e Conserve* 18**

Daily Chef’s selection of artisanal charcuterie: typically includes prosciutto, mortadella, speck & more - Served with mosatarda di frutta and charred ciabatta bread  
+ add Chef’s choice Italian cheese of the day 6

## ***Insalata di Cesare alla Griglia* 13**

Grilled romaine lettuce hearts, Eben-Haezer Ranch egg mousse, mustard seed caviar, and lava salt

## ***Classic Caesar Salad* 11**

Romaine lettuce hearts, classic Caesar dressing including Salina capers, Parmigiano-Reggiano, EVOO, and home-made garlic croutons

## ***Cacio Pere e Rucola* 12**

Organic arugula, Bartlett pears, Pecorino Toscano DOP, dry figs, honey vinaigrette, and an EVOO bee pollen infusion

---

## **Italian Soups – Home-made**

Cup 9 ~ Bowl 12

### ***Solare’s Minestrone***

Solare's wholesome and hearty Minestrone soup is a a deliciously filling meal or starter any day of the year -- A delightful combination of Lentils, potato, leek, carrot, beans, peas and more

### ***Zuppa di Zucca***

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

---

# Pasta

---

## ***Lasagna Tradizionale al Pepe Nero 24***

House-made lasagna baked and crispy, slow braised Bolognese sauce, house-made béchamel, and a Grana Padano fondue

## ***Ravioli di Ricotta e Spinaci 21***

Hand-crafted ravioli, filled with spinach and ricotta, Grana Padano, butter and sage sauce, and shave Grana Padano

## ***Pici co' Brici 19***

Hand-made Tuscan Pici pasta, with garlic infused fresh tomato sauce, garlic purée, and herb crumbs (a vegan delight)

## ***Pappardelle all'Agnello Ragù 26***

Spring lamb white ragù, house-made pappardelle pasta infused with saffron, bay leaves, juniper berries, and Pecorino aged 365 days

## ***Fettuccine con Zucchini, Gamberi e Zafferano 27***

Hand-crafted fettuccine pasta, mascarpone cheese and saffron sauce served in a zucchini wrap with wild Baja shrimp and sliced almonds

## ***Fettuccine Asparagi e Granchio 29***

Hand crafted fettuccine pasta with spring seasonal asparagus and local crab meat, cherry tomatoes, and chili flakes, and parsley  
(this dish is so good we needed a second fettuccine on the menu 😊)

## ***Risotto Tartufo e Capesante 30***

Wild scallops, Vialone Nano rice, butter, Grana Padano, foraged Italian black summer truffles

---

# Pizze

---

### ***Margherita 13***

San Marzano sauce, mozzarella and fresh basil

### ***Pere & Gorgonzola 16***

Gorgonzola cheese, Bartlett pears and mozzarella

### ***Classic Pepperoni 16***

Lots of pepperoni, mozzarella, and San Marzano sauce

### ***Cotto e Funghi 17***

Italian ham, portobellini mushrooms, San Marzano sauce and mozzarella

### ***Salsiccia 17***

Fennel seed sausage, roasted bell peppers, San Marzano sauce and mozzarella

### ***PIZZA A MODO MIO ~ Personalize your Pizza***

3	+ anchovies	+ roasted red bell	2
2	+ egg	+ mushroom	2
6	+ proscuitto crudo	+ spinach	2
3	+ pepperoni	+ cherry tomato	2
2	+ truffle oil	+ black olives	2
4	+ cotto	+ red onion	2
4	+ artichoke hearts	+ arugula	1

Want a wood-fired Solare pizza at your home or office? Yes, we have our 900°F wood-fired pizza oven and we would love to cater your event. Master Pizza Chef Brian will take great care of you. Ask your server for details.

Would you like a Gluten-Free Pizza? Made in house with our own recipe - \$3 extra



---

## Secondi

---

### ***La Parmigiana 19***

Maria's special eggplant parmigiana with mozzarella and caciocavello Italian cheeses

### ***Rosetta di Salmone all'Arancia ed Erbette 26***

King salmon (Van Isle Marina) with orange citronette, thyme, rosemary, parsley, and served with seasonal roasted vegetables

### ***Cartoccio di Mare 36***

Comes as a surprising presentation: catch of the day fish, mussels, clams, shrimp, potatoes, tomato in a wine concassè

### ***Pollo al Marsala 24***

Free range chicken scaloppini sautéed with cremini and porcini mushrooms and Marsala wine, served with organic sautéed vegetables

### ***Agnello Scottadito 36***

Tuscan-style lamb chops by Chef Filippo. *In Italian the word scottadito means burned fingers. This dish is named scottadito because the lamb chops are so delicious that you can't resist eating them sizzling hot, straight from the grill and burning your fingers.*

### ***Solare's Flatiron Tagliata 28***

Angus beef flatiron steak sliced Italian tagliata style served with arugula, cherry tomatoes, and Grana Padano

### ***Filetto di Manzo 42***

Angus beef filet – parsnip root purée  
lemon/brown sugar rub – *cipollini* onions  
pickled mustard seeds – heirloom escarole

### ***La Fiorentina (market price)***

45-55oz Porterhouse Steak

This is arguably the most famous dish of Tuscany, and a steak that Chef Filippo definitely knows how to prepare and serve. Bistecca alla Fiorentina is made from a thick cut of porterhouse steak. Instead of inches, Tuscans measure their steak in “fingers”, and a good bistecca alla fiorentina will be 3 fingers thick.

It's a hefty steak, one that is meant to serve 2-4 persons.