



Solare Ristorante ~ **CYGNET THEATRE**

3-Course Pre-Theatre Menu

choose one item from each course

- Antipasti** ***Insalata di Finocchi con Mele e Noci*** – A pure Italian fennel, apple, & citrus salad: thinly shaved fennel, fresh apple segments, walnuts, and a light orange citrus dressing
- Gamberetti Selvatici*** – Two extra large plump wild Baja Shrimp served in a classic 1970's style Italian Scampi preparation - delightful
- Carpaccio di Manzo Wagyu*** - Wagyu beef loin, fresh arugula, Chef Denice's citronette, shaved grana Padano cheese, and micro flowers
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- Main** ***Lasagna al Cinghiale*** – Special lasagna made by Chef Maria: Wild boar (cinghiale), layers and layers of pasta with our home-made béchamel
- Fettuccini e Tartufo*** - Italian Truffles with a classic home-made pasta: hand-cut fettuccine served with fresh Italian Truffles shaved on top
- Pescato del Giorno*** - Wild and locally caught fish from San Diego waters (Tommy Gomes & Tunaville Market!) with a pistachio & olive crust, served with a smoked tomato broth (yes!), spinach, and roasted potatoes
- Filetto di Manzo all'Aglio Nero*** - Angus beef filet with Chef Denice's black garlic glaze served with Piemontese Italian polenta with Italian Truffles (+\$10)
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- Dolce** ***Semifreddo al Pesche di Stagione*** – House-made Italian semifreddo infused and topped with seasonal peaches & a dollop of Chantilly cream
- Italian Gelato & Sorbetto*** - Your server will share with you our daily artisanal selection of San Diego's very own Massi Gelato

