

olunto

Dinner

-ZUPPE-

ZUPPE DEL GIORNO \$8.5
Soup of the day

MINESTRONE GENOVESE \$8
Green vegetable soup, short pasta & a touch of pesto

-INSALATE-

DELLA CASA \$8.5
Mixed greens, Italian pepperoncini, black olives, onions, evoo, balsamic vinaigrette

CEASARE \$10
Grilled romaine hearts wedges, crispy pancetta crumbs, shaved parmesan, anchovies, croutons & caesar dressing

TRE COLORI \$10.5
Arugula, Belgian endive, red radicchio, pistachios, goat cheese & vinaigrette

INSALATE CON UVA \$10
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette

SPINACI \$9.5
Baby spinach, mushrooms, crispy bacon, feta cheese, berries vinaigrette

KALE E FRAGOLE \$10
Baby kale, strawberries, feta cheese, barley, berries vinaigrette

-ANTIPASTI-

INSALATA DI POLIPO \$14
Warm octopus, fingerling potatoes, parsley, evoo and lemon dressing

CARPACCIO DI CARNE \$12.5
Beef carpaccio, arugula, capers, parmesan shavings, olive tapenade crostinis with goat cheese & evoo

CALAMARI FRITTI \$13.5
Deep fried calamari & cauliflower florets, aioli sauce

LA BRUSCHETTA \$9.5
Crispy bread, diced fresh mozzarella, cherry tomatoes, fresh garlic, basil, evoo

TAGLIERE FORMAGGI E SALUMI \$16
Mixed cured meats & cheeses

POLENTA E MAIALE \$12.5
Creamy corn polenta with pork stew, tomato and red wine sauce

COZZE E VONGOLE IN UMIDO \$13.5
Mussels, clams, cherry tomatoes, garlic, parsley, white wine, saffron

PROSCIUTTO E BURRATA \$12.5
San Daniele prosciutto, soft burrata, marinated grapes, strawberries

CARCIOFINI AL FORNO \$11.5
Artichoke hearts, stuffed with parmesan butter, black olives, mozzarella and parsley

FUNGHETTI RIPIENI \$11.5
Portobello mushrooms stuffed with crab meat, provolone and gorgonzola, creamy roasted bell peppers coulis, over french fries

MELANZANE SORRENTINA \$11.5
Fried eggplant with tomato sauce and mozzarella

FARFALLE E SALSICCIA \$18.5
Sausage, roasted eggplant, zucchini, tomato sauce

RIGATONI E POLLO \$19
Chicken, sun dried tomato, asparagus, mixed mushrooms, cream sauce

FETTUCCHINE ORTOBANO \$17
Mixed veggies, cherry tomato & gorgonzola cream sauce

FETTUCCHINE GAMBERI \$19.5
Shrimp, mixed mushrooms, white truffle oil, cream sauce

LASAGNA BOLOGNESE \$19
Traditional lasagna with beef, tomato sauce, mozzarella & bechamel sauce

RAVIOLI ALL' ARAGOSTA \$19.5
Lobster & chese ravioli, shitake mushrooms, cream sauce

CANNELLONI DI CARNE \$17.5
Ricotta, mozzarella, spinach, beef, tomato sauce

PENNE PASTICCIATE \$17.5
Oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella

FETTUCCHINE CAPEŠANTE \$19.5
Sea scallops, peas, pistachios and creamy basil pesto sauce

LINGUINE NERE AL SALMONE \$19.5
Fresh salmon, leeks, asparagus, vodka cream sauce

RISOTTO CONTADINO \$20
Arborio rice, sausage, mixed mushrooms, bell peppers, gorgonzola

CAPPELLACCI CON ZUCCA \$18.5
Ravioli filled with butternut squash, amaretto cookies and ricotta, tomato, butternut pieces and light cream sauce

GNOCCHI AL TARTUFO \$19
Homemade truffle and potato dumplings, shaved parmesan, cream & truffle oil

FETTUCCHINE BOLOGNESE \$18.5
Classic Bolognese meat, vegetables and tomato sauce

PENNE QUATTRO FORMAGGI \$17
Mix of four cheeses, cream sauce

PENNE PUTTANESCA \$17.5
Olives, capers, anchovies, fresh tomatoes, tomato sauce

FETTUCCHINE CHECCA \$16.5
Fresh garlic, basil, tomato, fresh mozzarella & evoo

FUSILLI GENOVESE \$18.5
Basil pesto, chicken, sundried tomato, mixed mushrooms

SPAGHETTI SCOGLIO \$20
Clams, mussels, shrimp, calamari, white wine or tomato sauce

SPAGHETTI POLPETTE \$19
Beef meatballs, cherry tomatoes, tomato sauce

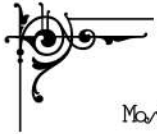
Gluten Free pasta available \$2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - Eighteen percent gratuity will be charged for party of six or more.



solunto

Dinner



- SECONDI -

Most entrees include a side of vegetable and potatoes ***



RIBEYE ALLA SICILIANA \$24.5
Grilled and marinated with garlic, rosemary, sage, breadcrumbs. Served with french fries, small salad and bone marrow

TAGLIATA \$24
Grilled skirt steak, chimichurri sauce, french fries and small salad

VITELLO PARMESE ** \$23.5
Deep fried breaded thin sliced veal medallion with tomato sauce and melted mozzarella

FILETO DI MANZO ** \$24
Filet mignon, mixed mushrooms, mixed tuscan cheeses and brandy cream sauce

POLO DEL PIZZAIOLO \$20.5
Chicken breast, tomato sauce, olives, mozzarella, oregano, served with fettuccine pasta

POLO E SPINACI ** \$20.5
Chicken breast stuffed with spinach, fontina, artichoke, sun dried tomato and spinach cream sauce

VITELLO SALTIMBOCCA ** \$23.5
Thin sliced veal medallion, sage, prosciutto, asiago cheese, white wine sauce

CIOPPINO BIANCO \$22
Mixed seafood bowl, asparagus, zucchini, cherry tomatoes, croutons in a white wine sauce

SALMONE AL PESTO ** \$23.5
Salmon filet with sun dried tomatoes, pistachios & basil pesto cream sauce

GAMBERI E CAPESE ANTE PICCATA ** \$24
Shrimp and sea scallops with lemon, artichokes, capers, spinach & white wine sauce

PESCE SPADA MEDITERRANEO \$24.5
Grilled swordfish, cherry tomatoes, black olives, capers, white wine sauce. Served with fettuccine pasta

MAHI MAHI ZAFFERANO \$24.5
Grilled mahi mahi, bell peppers, saffron risotto, white wine sauce



- PIZZA NAPOLETANA -

LE ROSSE

MARGHERITA \$14.5
San Marzano tomatoes, fior di latte mozzarella, fresh basil

NAPOLETANA \$15
San Marzano tomatoes, fior di latte mozzarella, fresh basil, anchovies, grana cheese

PICCANTE \$16
San Marzano tomatoes, fior di latte mozzarella, spicy salame, spicy 'nduja, crushed red pepper

VEGETARIANA \$14.5
San Marzano tomatoes, fior di latte mozzarella, fresh vegetables, basil, grana cheese

SOLUNTO \$17
San Marzano tomatoes, fior di latte mozzarella, prosciutto, arugula, grana cheese

INDIA STREET \$16.5
San Marzano tomatoes, fior di latte mozzarella, walnuts, arugula, mascarpone

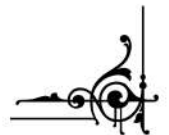
QUATTRO STAGIONI \$17
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms, artichoke hearts, olives

PROSCIUTTO FUNGHI \$16.5
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms

LE BIANCHE

QUATTRO FORMAGGI \$15.5
Fior di latte mozzarella, scamorza, parmigiano, gorgonzola

FIARELLI \$16.5
Fior di latte mozzarella, rapini, sausage, cherry tomatoes



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - Eighteen percent gratuity will be charged for party of six or more.

