

olunto

Lunch



- BEVANDE -

- SODA, ICED TEA, LEMONADE \$3.5
- ARNOLD PALMER Iced tea + lemonade \$3.5
- SHIRLEY TEMPLE Ginger ale + grenadine \$3.5
- SAN PELLEGRINO, ACQUA PANNA \$7

- PASTA -

- FARFALLE E SALSICCIA \$21.5
Sausage, roasted eggplant, zucchini, tomato sauce
- RIGATONI E POLLO \$22
Chicken, sun dried tomato, asparagus, mixed mushrooms, cream sauce
- FETTUCCINE ORTOBANO \$18.5
Mixed veggies, cherry tomato & gorgonzola cream sauce
- FETTUCCINE GAMBERI \$22
Shrimp, mixed mushrooms, white truffle oil, cream sauce
- LASAGNA BOLOGNESE \$21.5
Traditional lasagna with beef, tomato sauce, mozzarella & béchamel
- RAVIOLI ALB' ARAGOSTA \$22.5
Lobster & chese ravioli, shitake mushrooms, cream sauce
- CANNELLONI DI CARNE \$20.95
Ricotta, mozzarella, spinach, beef, tomato sauce
- PENNE PASTICCIAE \$20.5
Oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella
- RIOTTO CONTADINO \$21
Arborio rice, sausage, mixed mushrooms, bell peppers, gorgonzola
- GNOCCHI AL TARTUFO \$22
Homemade truffle and potato dumplings, shaved parmesan, cream & truffle oil
- FETTUCCINE BOLOGNESE \$22
Classic Bolognese meat, vegetables and tomato sauce
- PENNE QUATTRO FORMAGGI \$19.95
Mix of four cheeses, cream sauce
- PENNE PUTTANESCA \$21
Olives, capers, anchovies, fresh tomatoes, tomato sauce
- FETTUCCINE CHECCA \$17.95
Fresh garlic, basil, tomato, fresh mozzarella & evoo
- FUSILLI GENOVESE \$22
Basil pesto, chicken, sundried tomato, mixed mushrooms
- SPAGHETTI SCOGLIO \$22.95
Clams, mussels, shrimp, calamari, white wine or tomato sauce
- SPAGHETTI POLPETTE \$21.5
Beef meatballs, tomatoes, tomato sauce

- ZUPPE -

- ZUPPE DEL GIORNO \$9
Soup of the day
- MINESTRONE GENOVESE \$8.5
Green vegetable soup, short pasta & a touch of basil pesto

- ANTIPASTI -

- INSALATA DI POLIPO \$16
Warm octopus, potatoes, artichokes, olives, parsley, evoo and lemon dressing
- CARPACCIO DI CARNE \$15
Beef carpaccio, arugula, capers, parmesan shavings, olive tapenade crostinis with goat cheese & evoo
- CALAMARI FRITTI \$16
Deep fried calamari & zucchini, aioli sauce
- LA BRUSCHETTA \$11
Crispy bread, diced fresh mozzarella, fresh tomatoes, garlic, basil pesto, evoo
- TAGLIERE FORMAGGI E SALUMI \$19
Mixed cured meats & cheeses
- COZZE E VONGOLE IN UMIDO \$16
Mussels, clams, tomatoes, garlic, parsley, white wine, saffron
- PROSCIUTTO E BURRATA \$15
San Daniele proscuitto, soft burrata cheese, marinated grapes, strawberries
- CARCIOFINI AL FORNO \$14.5
Artichoke hearts, stuffed with parmesan butter, black olives, mozzarella and parsley in tomato sauce
- FUNGHETTI RIPIENI \$14
Portobello mushrooms stuffed with crab meat, provolone and gorgonzola, creamy roasted bell peppers coulis, over french fries
- MELANZANE SORRENTINA \$13.5
Fried eggplant with tomato sauce and mozzarella

- INSALATE -

- DELLA CASA \$10.5
Mixed greens, italian pepperoncini, black olives, onions, evoo, balsamic vinaigrette
- CEASARE \$11.25
Romaine hearts, crispy pancetta crumbs, shaved parmesan, anchovies, croutons & caesar dressing
- TRE COLORI \$11.95
Arugula, Belgian endive, red radicchio, caramelized walnuts, goat cheese & vinaigrette
- INSALATE CON UVA \$11.5
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette
- SPINACI \$11.5
Baby spinach, mushrooms, crispy bacon, feta cheese, strawberries, berries vinaigrette

- ADD SHRIMP \$8 / CHICKEN \$8
- FRIED CALAMARI \$7 / SALMON \$11

Gluten Free pasta available \$3



Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborn illness - 20% gratuity will be charged for parties of six or more



solunto

Lunch



- SECONDI -

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

RIBEYE ALBA SICILIANA \$32.95
Marinated with garlic, rosemary, sage, breadcrumbs served with french fries, small salad

VITELLO PARMESE ** \$26.95
Deep fried breaded thin sliced veal medallion with tomato sauce and melted mozzarella

POLO DEL PIZZAIOLO \$25.95
Chicken breast, tomato sauce, olives, mozzarella, oregano, served with fettucine pasta

POLO E SPINACI ** \$25.95
Chicken breast with spinach, fontina, artichoke, sun dried tomato and spinach cream sauce

VEAL OR CHICKEN MARSALE ** \$26.95 / \$25.95
Thin sliced veal medallion or chicken breast, mushrooms, marsala wine sauce

CIOPPINO \$26.5
Mixed seafood bowl, asparagus, zucchini, fresh tomatoes, croutons in a white wine and tomato sauce

SALMONE AL PESTO ** \$28.95
Salmon filet with sun dried tomatoes, pistachios & basil pesto cream sauce

MAHI MAHI ZAFFERANO \$29
Grilled mahi mahi, bell peppers, saffron risotto, white wine sauce

SIDE OF FRENCH FRIES \$8
EXTRA ITALIAN PEPPERONCINI \$3



- ITALIAN SUBS -

All served with Italian pepperoncini & small salad with Italian dressing

SPECIAL \$12.75
Italian cured meats, onions, shaved parmesan, arugula & Italian dressing

ITALIA \$12.5
Prosciutto, onions, fresh tomatoes, shaved parmesan, arugula & Italian dressing

LEGGERO \$12.95
Turkey breast, mustard, mayonnaise, provolone, tomatoes, spring mix & Italian dressing

CLASSICO \$12.95
Ham, provolone cheese, mayonnaise, spring mix & Italian dressing

AMERICANO \$13
Meatballs, melted mozzarella, light tomato sauce

GUSTOSO \$13.95
Sausage, sauteed rapini in white wine and garlic

RICCO \$13.95
Sausage, bell peppers, onions, light tomato sauce

PARMIGIANO \$12.95
Baked eggplant, fresh tomato sauce and mozzarella

VEGETARIANO \$12.95
Mixed vegetables, mozzarella, spring mix & Italian dressing

SORRENTO \$12.5
Tomatoes, fresh mozzarella, bell peppers, basil

AMALFI \$17.95
Mahi Mahi, mixed greens, red onions, tomatoes, avocado, salsa rosa dressing

POSITANO \$16.5
Grilled chicken, onions & zucchini, fresh tomato, lettuce, pesto and mayonnaise

RAVELLO \$18.95
Grilled top sirloin, french fries, avocado, mixed greens, onion, mustard

MILANESE \$18.95
Deep fried breaded thin sliced veal, tomato, mozzarella

- PIZZA NAPOLETANA -

LE ROSSE

MARGHERITA \$16.5
San Marzano tomatoes, fior di latte mozzarella, fresh basil

NAPOLETANA \$17
San Marzano tomatoes, fior di latte mozzarella, fresh basil, anchovies, grana cheese

PICCANTE \$18.95
San Marzano tomatoes, fior di latte mozzarella, spicy salame, spicy 'nduja, crushed red pepper

VEGETARIANA \$17.95
San Marzano tomatoes, fior di latte mozzarella, fresh vegetables, basil, grana cheese

SOLUNTO \$19
San Marzano tomatoes, fior di latte mozzarella, prosciutto, arugula, grana cheese

INDIA STREET \$18.5
San Marzano tomatoes, fior di latte mozzarella, walnuts, arugula, mascarpone

QUATTRO STAGIONI \$19
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms, artichoke hearts, olives

PROSCIUTTO COTTO FUNGHI \$18.75
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms

LE BIANCHE

QUATTRO FORMAGGI \$17.95
Fior di latte mozzarella, scamorza, parmigiano, gorgonzola

FRIARELLI \$19
Fior di latte mozzarella, rapini, sausage, diced tomatoes



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