

solunto

Dinner

- ZUPPE -

ZUPPE DEL GIORNO \$8.5
Soup of the day

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

- PASTA -

FARFALLE E SALSICCIA \$21.95
Sausage, roasted eggplant, zucchini, tomato sauce

RIGATONI E POLLO \$23.5
Chicken, sun dried tomato, asparagus, mixed mushrooms, cream sauce

FETTUCINE ORTOBANO \$18.95
Mixed veggies, cherry tomato & gorgonzola cream sauce

FETTUCINE GAMBERI \$22.5
Shrimp, mixed mushrooms, white truffle oil, cream sauce

LASAGNA BOLOGNESE \$22
Traditional lasagna with beef, tomato sauce, mozzarella & bechamel sauce

RAVIOLI AL' ARAGOSTA \$21.95
Lobster & cheese ravioli, shitake mushrooms, cream sauce

CANNELLONI DI CARNE \$21.5
Ricotta, mozzarella, spinach, beef, tomato sauce

PENNE PASTICCIAE \$20.95
Oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella

LINGUINE NERE AL SALMONE \$22.95
Fresh salmon, leeks, asparagus, vodka cream sauce

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

GNOCCHI AL TARTUFO \$23
Homemade truffle and potato dumplings, shaved parmesan, cream & truffle oil

FETTUCINE BOLOGNESE \$22.5
Classic Bolognese meat, vegetables and tomato sauce

PENNE QUATTRO FORMAGGI \$21.5
Mix of four cheeses, cream sauce

PENNE PUTTANESCA \$21.5
Olives, capers, anchovies, fresh tomatoes, tomato sauce

FETTUCINE CHECCA \$19.95
Fresh garlic, basil, tomato, fresh mozzarella & evoo

FUSILLI GENOVESE \$21.95
Basil pesto, chicken, sundried tomato, mixed mushrooms

SPAGHETTI SCOGLIO \$23.5
Clams, mussels, shrimp, calamari, white wine or tomato sauce

SPAGHETTI POLPETTE \$22
Beef meatballs, tomatoes, tomato sauce

- INSALATE -

DELLA CASA \$10
Mixed greens, Italian pepperoncini, black olives, onions, evoo, balsamic vinaigrette

CEASARE \$11.5
Chopped romaine hearts, crispy pancetta crumbs, shaved parmesan, anchovies, croutons & caesar dressing

TRE COLORI \$12.95
Arugula, Belgian endive, red radicchio, caramelized walnuts, goat cheese & vinaigrette

INSALATE CON UVA \$12
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette

SPINACI \$11.5
Baby spinach, mushrooms, crispy bacon, feta cheese, berries vinaigrette

- ANTIPASTI -

INSALATA DI POLIPO \$15.95
Warm octopus, fingerling potatoes, parsley, evoo and lemon dressing

CARPACCIO DI CARNE \$16.5
Beef carpaccio, arugula, capers, parmesan shavings, olive tapenade crostinis with goat cheese & evoo

CALAMARI FRITTI \$15.75
Deep fried calamari & zucchini, aioli sauce

LA BRUSCHETTA \$11
Crispy bread, diced fresh mozzarella, fresh tomatoes, garlic, basil, evoo

TAGLIERE FORMAGGI E SALUMI \$18.5
Mixed cured meats & cheeses

COZZE E VONGOLE IN UMIDO \$16.95
Mussels, clams, tomatoes, garlic, parsley, white wine, saffron

PROSCIUTTO E BURRATA \$14.95
San Daniele prosciutto, soft burrata, marinated grapes, strawberries

CARCIOFINI AL FORNO \$13.95
Artichoke hearts, stuffed with parmesan butter, black olives, mozzarella and parsley

FUNGHETTI RIPIENI \$14.5
Portobello mushrooms stuffed with crab meat, provolone and gorgonzola, creamy roasted bell peppers coulis, over french fries

MELANZANE SORRENTINA \$14
Fried eggplant with tomato sauce and mozzarella

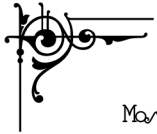
Gluten Free pasta available \$3

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.



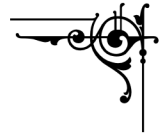
solunto

Dinner



- SECONDI -

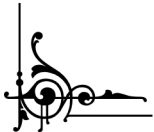
Most entrees include a side of vegetable and potatoes **



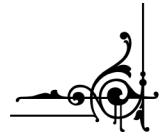
- RIBEYE ALLA SICILIANA** \$28
Grilled and marinated with garlic, rosemary, sage, breadcrumbs. Served with french fries, small salad
- VITELLO PARMESE** ** \$25.5
Deep fried breaded thin sliced veal medallion with tomato sauce and melted mozzarella
- FILETTO DI MANZO** ** \$30.95
Butterfly cut filet mignon, mixed mushrooms, mixed tuscan cheeses and brandy cream sauce
- POLO DEL PIZZAIOLO** \$25.5
Chicken breast, tomato sauce, olives, mozzarella, oregano, served with fettucine pasta
- POLO E SPINACI** ** \$25.5
Chicken breast stuffed with spinach, fontina, artichoke, sun dried tomato and spinach cream sauce
- VEAL OR CHICKEN MARSALE** ** \$26.95
Thin sliced veal medallion or chicken breast, mushrooms, marsala wine sauce
- CIOPPINO** \$26.95
Mixed seafood bowl, asparagus, zucchini, cherry tomatoes, croutons in a white wine and tomato sauce
- SALMONE AL PESTO** ** \$27.5
Salmon filet with sun dried tomatoes, pistachios & basil pesto cream sauce
- GAMBERI PICCANTI** ** \$27.5
Spicy shrimp, artichokes, mushrooms, and spinach tomato sauce
- MAHI MAHI ZAFFERANO** \$28.5
Grilled mahi mahi, bell peppers, saffron risotto, white wine sauce

- BEVANDE -

- SODA** \$3.5
Coke, Diet Coke, Sprite, Ginger Ale
- ICED TEA** \$3.5
- LEMONADE** \$3.5
- ARNOLD PALMER** \$3.5
Iced tea + lemonade
- SHIRLEY TEMPLE** \$3.5
Ginger ale + grenadine
- SAN PELLEGRINO** \$6.5
- ACQUA PANNA** \$6.5



- PIZZA NAPOLETANA -



LE ROSSE

- MARGHERITA** \$17
San Marzano tomatoes, fior di latte mozzarella, fresh basil
- NAPOLETANA** \$17.5
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** \$19
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 FUNGHI** \$19
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms

LE BIANCHE

- QUATTRO FORMAGGI** \$18.95
Fior di latte mozzarella, scamorza, parmigiano, gorgonzola
- FIARELLI** \$18.95
Fior di latte mozzarella, rapini, sausage, cherry tomatoes



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