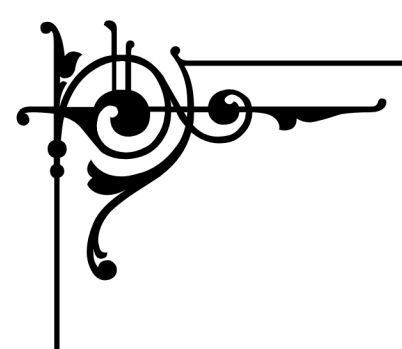


Voluntario

LUNCH MENU



- ANTIPASTI -

- INSALATA DI POLIPO \$ 8.5
Octopus, diced potatoes, parsley, evoo and lemon dressing.
- CARPACCIO DI CARNE \$ 8
Beef carpaccio, fried capers, parmesan shavings, crostini & evoo.
- CALAMARI FRITTI \$ 8.5
Deep Fried Calamari & cauliflower florets, aioli sauce.
- TRIS DI BRUSCHETTE \$ 7
Mushroom & brie / sausage & smoked mozzarella / olive tapenade & goat cheese.
- TAGLIERE FORMAGGI E SALUMI \$ 10
Mixed cured meats & cheeses.
- COZZE E VONGOLE IN UMIDO \$ 9
Mussels, clams, cherry tomato, garlic, parsley, white wine, saffron.
- PROSCIUTTO E BURRATA \$ 10
San Daniele prosciutto, soft burrata, grilled fresh peaches.
- CARCIOFINI AL FORNO \$ 7.5
Artichoke hearts stuffed with parmesan, black olives, mozzarella & parsley.

- INSALATE -

- DELLA CASA \$ 5.5
Mixed greens, italian pepperoncini, black olives, onions, evoo, balsamic & lemon.
- CEASARE \$ 6.5
Grilled romaine hearts wedges, crispy pancetta crumbs, shaved parmesan, croutons & cesar dressing.
- TRE COLORI \$ 7
Arugula, Belguim endive, red radicchio, pistachios, goat cheese & vinaigrette.
- INSALATA CON UVA \$ 6
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette.
- SPINACI \$ 6.5
Warm baby spinach, mushrooms, bacon, ricotta salata, warm berries vinaigrette.
- KALE E FRAGOLE \$ 7
Baby kale, strawberries, feta cheese, barley, berries vinaigrette.

ADD Shrimp \$ 4 / Chicken \$ 3 / Fried calamari \$ 3 / Salmon \$ 7 / Ahi tuna \$ 7

- ZUPPE -

- ZUPPE DEL GIORNO \$ 5.5
Soup of the day
- MINESTRONE GENOVESE \$ 4.5
Green vegetable soup

- PASTA -

- FARFALLE E SALSICCIA \$ 14
Sausage, roasted eggplant, zucchini, tomato sauce.
- RIGATONI E POLLO \$ 14.5
Chicken, sun dried tomato, asparagus, porcini mushroom, cream sauce.
- FETTUCINE ORTOLANO \$ 12
Mixed veggies, Pachino tomato & gorgonzola sauce.
- PAPPARDELLE GAMBERI \$ 15
Shrimp, mixed mushrooms, white truffle oil, cream sauce.
- LASAGNA BOLOGNESE \$ 13
Traditional lasagna with beef, tomato sauce & béchamel.
- RAVIOLI ALL' ARAGOSTA \$ 15
Lobster & cheese ravioli, shitake mushrooms, cognac cream sauce
- CANNELLONI DI CARNE \$ 13.5
Ricotta, mozzarella, spinach, beef, tomato sauce.
- PENNE PASTICCATE \$ 13
oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella.
- LINGUINE NERE AL SALMONE \$ 15
Smoked salmon, leeks, asparagus, vodka cream sauce.
- CAPPELLACCI CON ZUCCA \$ 14.5
Ravioli filled with butternut squash, walnuts, ricotta, tomato sage sauce.
- GNOCCHI AL TARTUFO \$ 15
Homemade truffle & potato dumplings, cream & shaved parmesan.

Gluten Free / Whole wheat pasta available \$ 2

- PASTA FRESCA -

CHOOSE YOUR PASTA & CHOOSE YOUR SAUCE :

- Fettuccine
Spaghetti Chitarra
Pappardelle
Conchiglie
Strozzapreti
Penne
Mezze Maniche
Gnocchetti Sardi
Fusilli

- BOLOGNESE : Meat sauce, vegetables, tomato \$13.5
QUATTRO FORMAGGI : Mix of four cheeses \$12.5
PUTTANESCA : olives, capers, anchovies, tomato \$12.5
CHECCA : Garlic, basil, tomato, fresh mozzarella & evoo \$11.5
GENOVESE : Basil pesto, chicken, sundried tomato, mushrooms \$14
SCOGLIO : Clams, mussels, shrimp, calamari, white wine or tomato sauce \$15
CAVOLINI : Sausage, brussels sprouts, cherry tomato, toasted breadcrumbs \$14
GAMBERETTI : Shrimp, arugula, zucchini, pink sauce \$15
POLPETTE : Homemade meatballs, tomato sauce \$14

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.



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- ITALIAN SUBS -

- SECONDI -

Most entrées include a side of vegetables and potatoes

RIB EYE ALLA SICILIANA \$ 19

Grilled and marinated with garlic, sage, rosemary, breadcrumbs, french fries & small salad.

TAGLIATA \$ 18.5

Grilled skirt steak, chimichurri sauce, french fries.

VITELLO PARMESE \$ 17

Deep fried breaded a thin sliced veal medallion with tomato sauce and melted fontina.

POLO ALLA ERBE \$ 16

Quarter of chicken skin on spicy, cooked to the plate, salad & baked potatoes.

POLO E SPINACI \$ 15.5

Chicken breast stuffed with spinach, fontina, cream sauce.

VITELLO FRANCESCA \$ 16.5

Thin sliced veal medallion, egg wash, lemon juice, parsley.

VITELLO SALTIMBOCCA \$ 16.5

Thin sliced veal medallion, sage, prosciutto, asiago cheese, white wine sauce.

COSTOLETTA DI MAIALE \$ 19.5

Pork chop stuffed with ricotta, spinach, prosciutto, marsala & mushrooms sauce.

HALIBUT E ZAFFERANO \$ 18.5

Grilled halibut, bell peppers, saffron risotto, white wine sauce.

PESCHE SPADA MARINARA \$ 19

Swordfish steak cooked in casserole, clams, mussels, marinara & white wine sauce.

SALMONE AL PESTO \$ 19

Salmon filet with sun dried tomatoes, pistachios, basil pesto cream sauce.

SIDE OF FRENCH FRIES \$ 4

EXTRA ITALIAN PEPPERONCINI \$ 1

All served with italian pepperoncini & small salad with italian dressing

SPECIAL \$ 7

Italian cured meats, onions, shaved parmesan, arugula & italian dressing.

ITALIA \$ 7

Prosciutto, onions, fresh tomatoes, shaved parmesan, arugula & italian dressing.

LEGGERO \$ 7

Turkey breast, mustard, mayonnaise, provolone, tomatoes, spring mix & italian dressing.

CLASSICO \$ 7

Ham, swiss cheese, mayonnaise, spring mix & italian dressing.

AMERICANO \$ 7.5

Meatballs, melted mozzarella, light tomato sauce.

GUSTOSO \$ 7.5

Sausage, sautéed rapini in white wine and garlic.

RICCO \$ 7.5

Sausage, bell peppers, onions, light tomato sauce.

PARMIGIANO \$ 7

Baked eggplant, fresh tomato sauce and mozzarella.

VEGETARIANO \$ 7

Mixed vegetables, mozzarella, spring mix & italian dressing.

SORRENTO \$ 7

Tomatoes, fresh mozzarella, bell peppers, basil.

AMALFI \$ 9.5

mahi mahi, mixed greens, red onions, tomatoes, avocado, salsa rosa dressing.

POSITANO \$ 8.5

Grilled chicken, onions & zucchini, fresh tomato, lettuce, pesto and mayo.

SPECK \$ 7.5

Speck, brie, sautéed mushrooms.

RAVELLO \$ 11.5

Grilled top sirloin, french fries, avocado, mixed greens, onion, mustard.

MILANESE \$ 11.5

Deep fried breaded thin sliced veal, tomato, mozzarella.

- PIZZA NAPOLETANA -

LE ROSSE

MARGHERITA \$ 10

San Marzano tomato, fior di latte mozzarella, fresh basil.

NAPOLETANA \$ 10.5

San Marzano tomato, fior di latte mozzarella, fresh basil, anchovies, grana cheese.

PICCANTE \$ 11

San Marzano tomato, fior di latte mozzarella, spicy salame, spicy nduja, crushed red pepper.

VEGETARIANA \$ 11

San Marzano tomato, fior di latte mozzarella, fresh vegetables, basil, grana cheese.

SOLUNTO \$ 13

San Marzano tomato, fior di latte mozzarella, parma prosciutto, arugula, grana cheese.

INDIA STREET \$ 12.5

San Marzano tomato, fior di latte mozzarella, walnuts, arugula, mascarpone.

QUATTRO STAGIONI \$ 13

San Marzano tomato, fior di latte mozzarella, ham, mushrooms, artichoke hearts, olives.

PROSCIUTTO FUNGHI \$ 12.5

San Marzano tomato, fior di latte mozzarella, ham, mushrooms.

LE BIANCHE

QUATTRO FORMAGGI \$ 11.5

Fior di latte mozzarella, scamorza, parmigiano, gorgonzola.

FRIARELLI \$ 13.5

Fior di latte mozzarella, rapini, sausage, cherry tomatoes.

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