

-INSALATE-

-ZUPPE-

- ZUPPE DEL GIORNO \$ 6.5
Soup of the day
MINESTRONE GENOVESE \$ 5.5
Green vegetable soup

-ANTIPASTI-

- INSALATA DI POLIPO \$ 9.5
Octopus, diced potatoes, parsley, evoo and lemon dressing.
CARPACCIO DI CARNE \$ 9.5
Beef carpaccio, fried capers, parmesan shavings, crostini & evoo.
TARTARA DI TONNO \$ 10
Ahi tuna tartare, olive tapenade, avocado & crostini.
COZZE GRATINATE \$ 8.5
Black mussels, garlic, italian herbs, lemon & breadcrumbs.
CALAMARI FRITTI \$ 9.5
Deep Fried Calamari & cauliflower florets, aioli sauce.
FAGIOLI E MAIALE \$ 9
Crispy braised pork belly, white tuscan beans, rosemary & evoo.
TRIS DI BRUSCHETTE \$ 8
Mushroom & brie / sausage & smoked mozzarella / olive tapenade & goat cheese.
TAGLIERE FORMAGGI E SALUMI \$ 11
Mixed cured meats & cheeses.
POLENTA E MAIALE \$ 9
Creamy corn polenta with pork stew, tomato red wine sauce
COZZE E VONGOLE IN UMIDO \$ 10
Mussels, clams, cherry tomato, garlic, parsley, white wine, saffron.
PROSCIUTTO E BURRATA \$ 10
San Daniele prosciutto, soft burrata, grilled fresh peaches.
OSTRICHE GRATINATE \$ 10
Baked oysters, bacon, spinach, parmesan, herbs & creamy chardonnay sauce.
CARCIOFINI AL FORNO \$ 8.5
Artichoke hearts stuffed with parmesan, black olives, mozzarella & parsley.
CAVOLINI IN PADELLA \$ 8
Roasted brussels sprouts, duck bacon, shaved parmesan, balsamic glaze.

- DELLA CASA \$ 6.5
Mixed greens, italian pepperoncini, black olives, onions, evoo, balsamic & lemon.
CESARE \$ 7.5
Grilled romaine hearts wedges, crispy pancetta crumbs, shaved parmesan, croutons & cesar dressing.
TRE COLORI \$ 7.5
Arugula, Belguim endive, red radicchio, pistachios, goat cheese & vinaigrette.
INSALATA CON UVA \$ 7
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette.
SPINACI \$ 7.5
Warm baby spinach, mushrooms, bacon, ricotta salata, warm berries vinaigrette.
KALE E FRAGOLE \$ 8
Baby kale, strawberries, feta cheese, barley, berries vinaigrette.

-PASTA-

- FARFALLE E SALSICCIA \$ 15
Sausage, roasted eggplant, zucchini, tomato sauce.
RIGATONI E POLLO \$ 15.5
Chicken, sun dried tomato, asparagus, porcini mushroom, cream sauce.
FETTUCINE ORTOBANO \$ 13
Mixed veggies, Pachino tomato & gorgonzola sauce.
PAPPARDELLE GAMBERI \$ 16
Shrimp, mixed mushrooms, white truffle oil, cream sauce.
LASAGNA BOLOGNESE \$ 14
Traditional lasagna with beef, tomato sauce & béchamel.
RAVIOLI AL' ARAGOSTA \$ 16
Lobster & cheese ravioli, shitake mushrooms, cognac cream sauce
CANNELLONI DI CARNE \$ 14.5
Ricotta, mozzarella, spinach, beef, tomato sauce.
PENNE PASTICCIAE \$ 14
oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella.
FETTUCINE CAPESEANTE \$ 16
Sea scallops, peas, pistachios, creamy basil pesto sauce.
LINGUINE NERE AL SALMONE \$ 16
Smoked salmon, leeks, asparagus, vodka cream sauce.
CAPPELLACCI CON ZUCCA \$ 15.5
Ravioli filled with butternut squash, walnuts, ricotta, tomato sage sauce.
RISOTTO CON ARAGOSTA \$ 17
Arborio rice, lobster meat, spicy tomato & mushroom sauce.
GNOCCHI AL TARTUFO \$ 16
Homemade truffle & potato dumplings, cream & shaved parmesan.
GNOCCHI DI ZUCCA \$ 15.5
Homemade butternut squash potato dumplings, brown butter & sage sauce.

-PASTA FRESCA-

Gluten Free / Whole wheat pasta available \$ 2

CHOOSE YOUR PASTA & CHOOSE YOUR SAUCE :

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

BOLOGNESE : Meat sauce, vegetables, tomato \$15
QUATTRO FORMAGGI : Mix of four cheeses \$13.5
PUTTANESCA : olives, capers, anchovies, tomato \$13.5
CHECCA : Garlic, basil, tomato, fresh mozzarella & evoo \$13
GENOVESE : Basil pesto, chicken, sundried tomato, mushrooms \$15.5
SCOGLIO : Clams, mussels, shrimp, calamari, white wine or tomato sauce \$16
CAVOLINI : Sausage, brussels sprouts, cherry tomato, toasted breadcrumbs \$15.5
GAMBERETTI : Shrimp, arugula, zucchini, pink sauce \$16
POLPETTE : Homemade meatballs, tomato sauce \$15.5



Solunto

- SECONDI -

Most entrées include a side of vegetables and potatoes

RIB EYE ALBA SICILIANA \$ 20

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

TAGLIATA \$ 19.5

Grilled skirt steak, chimichurri sauce, french fries.

SPEZZATINO AGNELLO \$ 20

Lamb stew cooked in casserole, fingerling potatoes, rosemary, garlic and red wine.

VITELLO PARMESE \$ 18

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

POLO ALBA ERBE \$ 17

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

POLO E SPINACI \$ 16.5

Chicken breast stuffed with spinach, fontina, cream sauce.

POLO RIPIENO \$ 16.5

Stuffed with mortadella, mozzarella, lightly breaded served with gorgonzola & mushroom sauce.

VITELLO FRANCESCA \$ 17.5

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

VITELLO SALTIMBOCCA \$ 17.5

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

STINCO AGNELLO \$ 21.5

Lamb ossobuco braised in port wine, milanese style risotto.

COSTOLETTA DI MAIALE \$ 20.5

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

SALSICCIA DI CINGHIALE \$ 19

Grilled wild boar sausage, rapini, soft yellow corn polenta.

HALIBUT E ZAFFERANO \$ 19.5

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

PESCHE SPADA MARINARA \$ 20

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

SALMONE AL PESTO \$ 20

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

GRIGLIATA MISTA DI PESCE \$ 21

Seasoned and grilled mixed fishes of the day .

GAMBERI E CAPESE ANTE PICCATA \$ 20

Shrimp & sea scallops with lemon, quartered artichokes, capers, spinach, white wine sauce.

- BEVANDE -

SODAS 3

Coke

Diet

Sprite

Ginger Ale

ICED TEA 3

LEMONADE 3

ARNOLD PALMER 3

Iced tea + lemonade

SHIRLEY TEMPLE 3

Ginger Ale + grenadine

SAN PELLEGRINO 6

ACQUA PANNA 6

LE ROSSE

MARGHERITA \$ 11

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

NAPOLETANA \$ 11.5

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

PICCANTE \$ 12

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

VEGETARIANA \$ 12

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

SOLUNTO \$ 14

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

INDIA STREET \$ 13.5

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

QUATTRO STAGIONI \$ 14

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

PROSCIUTTO FUNGHI \$ 13.5

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

LE BIANCHE

QUATTRO FORMAGGI \$ 12.5

Fior di latte mozzarella, scamorza, parmigiano, gorgonzola.

FRIARELLI \$ 14.5

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.

