

Zuppe – Soup

ZUPPA DI PESCE (G) 65

Lobster Bisque Base Soup with Calamari, Shrimps, Mussels, Clams, Octopus, Baby Squid

ZUPPA DEL GIORNO 50

Soup of the Day

MINISTRONE (V) 50

A Classic Perfected with Seasonal Vegetables, Maltagliati Pasta, Cannellini Beans, Pomarola Soup & Parmesan Cheese

Insalate – Salads

SOLO BRUSCHETTA (V) 70

Baked Black Sardinian Carasau Bread, Cherry Tomatoes, Onion Confit, Buffalo Mozzarella, Avocado- Green Peas Mash, Rucola, Balsamic Reduction

BRUSCHETTA CLASSICA (V)(N) 45

Classic Bruschetta of Garlic-Thyme Bread, Fresh Basil Pesto, Cherry Tomatoes, Smoked Olive Powder

INSALATA DI RUCOLA (V)(N) 55

Wild Rucola, Balsamic Dressing, Semi-Dried Datterino Tomato, Taggiasche Olives, Parmesan, Balsamic Reduction, Pine Nuts

INSALATA MISTA 🌿 (N) 50

Mixed Lettuce, Fennel, Confit Tomatoes, Cucumber, Carrot Ribbons, Grilled Artichoke, Red Radish Lemon Dressing, Pine Nuts

BURRATA E POMODORI (V) 85

Fresh Burrata, Heirloom Tomatoes, Tomato Sorbet, Basil Sponge, Olive Powder

INSALATA DI POLLO (N) 75

Organic Chicken Cooked in Oil, Baby Gem, Avocado, Zucchini, Parmesan Croutons, Pesto Dressing

Antipasti – Appetizers

CARPACCIO DI MANZO (G) 105

Thinly Sliced Cured Raw Beef, Rucola, Parmesan, Truffle, Mushroom Espuma, Caramelized Onion, Apple Confit

CARPACCIO DI TONNO (G) 85

Thinly Sliced Cured Tuna, Lemon Dressing, Pomelo, Capers, Mixed Cress Salad

TUSCAN PROSCIUTTO (P)(G) 80

Tuscan Ham, Cantaloupe Melon, Figs, Goat Cheese Cream

INSALATA DI MARE (G) 80

Sicilian Style Seafood Salad with Shrimps, Mussels, Clams, Scallop, Slow Cooked Octopus, Baby Squid, Fennel, Celery, Cherry Tomato, Citrus Segments, Lemon Dressing

FRITTO MISTO (FOR 2) 120

Crispy Fried Calamari, Prawns, White Bait, Cod Fish, Lemon Mayonnaise, Spicy Marinara Sauce

INSALATA DI POLPO (G) 105

Slow Cooked Octopus, Smoked Pimentos Purée, Fava Beans, Confit Potato, Salsa Verde, Citrus Gel, Quinoa Crisps

SELEZIONE DI SALUMI E FORMAGGI ITALIANI (P) 115

Italian Cold Cuts & Cheeses, Giardiniera, Carasau Bread

La Carne – Meat Main Course

TAGLIATA DI MANZO 300G 275

Sliced Wagyu Rib Eye, Cardoncello Mushrooms, New Potatoes, Rucola, Parmesan, Balsamic Reduction, Pepper Sauce

FILLETTO DI MANZO 200G 225

Char-Grilled Angus Beef Fillet, Sautéed Foie Gras, Truffle Brioche, Balsamic Glazed Apple Confit, Potato & Cannellini Beans Purée, Broccolini, Dried Veal Dust, Veal Jus

COTOLETTA ALLA MILANESE 225

Breaded Veal Rib Chop Fried in Clarified Butter, Citrus Chicory, Rucola Salad, Diavola Sauce

POLLO ALLA DIAVOLA (G) 120

Grilled Boneless Corn-fed Chicken Marinated in Herbs & Spices, Grilled Vegetables, Creamy Lemon Mustard Sauce

Il Pesce – Fish Main Course

ORATA IN CARTOCCIO (G) 140

Seabream in Papillote, Lightly Crushed Potatoes, Carrot, Broccoli, Asparagus, Served with a Choice of Sauce: Amatriciana, Saffron Cream, Lemon Butter, Puttanesca, Bagna Cauda or Salmoriglio

BRANZINO ALL"ACQUA PAZZA 165

Farmed Mediterranean Seabass Fillet Braised in "Acqua Pazza" Salted Water Base Sauce of Mussels, Clames, Garlic, Onion, Cappers, Cherry Tomatoes, Sautéed Salicornia Spinach

SALMONE ALLA GRIGLIA 160

Grilled Salmon, Confit Cherry Tomato, Grilled Asparagus, Citrus Sauce

ADD PASTA TO YOUR MAIN COURSE 35

Sauce : Arrabbiata, Marinara, Pesto, Aglio Olio E Peperoncino

Risotti – Risotto

AI FUNGHI (V) 95

Mixed Wild Mushroom Risotto, Parmesan Fondue, Black Truffle, Mushroom Crackers

AI FRUTTI DI MARE (G) 105

Seafood Risotto, Lobster, Shrimp, Fish Fillet, Lobster Bisque Foam, Tomato Confit

PRIMAVERA (V) 95

Green Risotto, Sautéed Green Peas, Asparagus, Pumpkin, Roasted Pumpkin Seeds, Basil Pesto, Parmesan Crouton, Creamy Foam

Le PASTE – Pasta

LINGUINE AI FRUTTI DI MARE 105

Prawns, Calamari, Mussels, Clams, Octopus, Tomato Sauce, Confit Garlic, Basil, Cherry Tomato

SPAGHETTI BOLOGNESE 85

Slow Cooked Beef Ragù in Tomato Sauce with Fresh Vegetables

PAPPARDELLE NORCIA 95

Minced Veal Sausage, Cherry Tomatoes, Parsley, Porcini Mushrooms, Truffle

LORIGHITTAS ALLO SCOGLIO 105

Hand-Braided Fresh Pasta with Shrimps, Capers & Olives in Tomato Sauce

RAVIOLI DI SPINACI (V) 85

Homemade Ravioli Stuffed with Spinach, Ricotta, Parmesan, Cheese Sauce, Black Truffle Slices

PENNE ARRABBIATA (V) 75

Classic Spicy Marinara Sauce

SPAGHETTI AGLIO, OLIO E PEPERONCINO (V) 70

Sautéed Garlic, Chili, Olive Oil

PAPPARDELLE AL RAGU D'ANATRA 95

Homemade Pappardelle Pasta, Duck Ragù, Pecorino, Gremolata

TAGLIATELLE ALLA CARBONARA 85

Beef Bacon, Egg Yolk, Cream, Parmesan, Pecorino, Crispy Veal Bacon

AGNOLOTTI DI MANZO BRASATO 85

Homemade Pasta Stuffed with Braised Beef, Creamy Gorgonzola Sauce, Veal Reduction, Bresaola Crisps

Pizze — Pizzas

CLASSIC MARGHERITA (V) 60

Tomato Sauce, Mozzarella, Fresh Basil

BUFALINA (V) 85

Tomato Sauce, Buffalo Mozzarella, Oregano, Basil

PEPPERONI 85

Tomato Sauce, Mozzarella, Spicy Beef Spianata Salami

BIANCA 95

Cream Sauce, Mozzarella, Sautéed Porcini Mushroom, Black Truffle Slices, Fresh Burrata

STROMBOLI 90

Tomato Sauce, Mozzarella, Beef Spianata Salami, Spinach, Fresh Ricotta Cheese

QUATTRO FORMAGGI (V) 75

Tomato Sauce, Mozzarella, Scamorza, Gorgonzola, Parmesan, Oregano

FRUTTI DI MARE 105

Tomato Sauce, Prawns, Calamari, Mussels, Octopus, Garlic, Cherry Tomato

PIZZA DI POLLO (N) 70

Tomato Sauce, Mozzarella, Grilled Chicken Strips, Roasted Capsicum, Rosemary, Pesto, Green Onion, Parmesan

PROSCIUTTO (P) 95

Tomato Sauce, Mozzarella, Cherry Tomatoes, Rucola, Parmesan
Choice of: Parma Ham (P) or Veal Ham

TONNO 75

Tomato Sauce, Mozzarella, Tuna, Fresh Onions

ORTOLANA (V) 75

Tomato Sauce, Grilled Zucchini, Peppers, Asparagus, Mushrooms,
Cherry Tomatoes, Scamorza Cheese

Cantorni – Side Dishes

LE VERDURE  (G) 30

Grilled Zucchini, Eggplant, Onion, Mixed Peppers,
Cherry Tomatoes, Artichoke

PANE ALL'AGLIO 30

Grilled Garlic Bread

PURE DI PATATE (G) 30

Creamy Mashed Potato

VERDURE BOLLITE  (G) 30

Steamed Vegetables

ASPARAGI IN CREMA DI TARTUFO 30

Sautéed Green Jumbo Asparagus, Truffle Cream, Parmesan Cheese

From Solo's Signature Wood Fire Oven

ARAGOSTA (G) Market Price

Fresh Atlantic Lobster Roasted in the Wood Fire Oven,
Choice of 2 Side Dishes, Homemade Signature Sauce

LASAGNA 90

Baked Pasta Sheets with Beef Ragù, Béchamel, Mixed Mushroom,
Brie Gratin

GNOCCHI ALLA SORRENTINA 85

Baked Potato Gnocchi, Tomato Sauce, Mozzarella, Basil

POLLO ALLA GENOVESE (N) 90

Oven-Baked Confit Chicken Rolled in Saffron Pasta, Tomato Sauce,
Ricotta, Pesto

PARMIGIANA DI MELANZANE (V) 90

Eggplant Parmigiana With Buffalo Mozzarella, Tomatoes, Scamorza
Cheese Gratin

GAMBERONI ALLA GRIGLIA 245

Grilled Jumbo Prawns, Steamed Asparagus, Grilled Cherry Tomatoes,
Garlic & Herb Roasted Potato, Salmoriglio & Puttanesca Sauce

BRASATO DI AGNELLO 135

Braised Lamb Shank, Truffle Mashed Potato, Baby Root Vegetable,
Gremolata

PIZZA BOMBA (A) 120

Flaming Pizza Served Tableside, Topped with Tomato Sauce, Rucola
Bresaola, Mozzarella, Cherry Tomatoes, Parmesan

BRANZINO IN CROSTA DI SALE (FOR 2) 290

Salt Crusted Whole Seabass with Choice of 2 Side Dishes,
Salmoriglio & Puttanesca Sauce

Dolci – Desserts

TIRAMISÙ (V) 45

Traditional Recipe of Savoirdi Biscuits, Mascarpone Cream, Espresso

Soaked in Coffee & Bailey's (A) 55

PANNA COTTA (V)(G) 40

Yogurt Panna Cotta, Mixed Berries, Strawberry Sauce

MACEDONIA DI FRUTTA DI BOSCO (V)(N) 50

Solo Style Mixed Berries, Vanilla Ice Cream, Almond Biscotti in a Chocolate Balloon, Warm Chocolate Sauce

CASSATA (V)(N) 45

Vanilla Flavored Ricotta, Candied Fruits, Fresh Fig, Fig Sorbet, Mixed Berries, Pistachio Sauce

TORTINO AL CIOCCOLATO (V) 50

(Please Allow 12 Minutes to Prepare)

Baked to Order Chocolate Fondant Served with Caramel Sauce, Mascarpone Ice Cream

GELATI E SORBETTI (V)(N) 45

(Please ask your server the available flavors)

3 Scoops of Your Selected Gelato & Sorbet, Berries, Almond Crumble

"LIMON-SOLO" (V) 45

Lemon Cake, Almond Miscoit, Italian Lemon Meringue, Lime Mascarpone, Red Berry Compote, Lemon & Basil Gel, Candied Lemon Zest, Pistachio Dust

Per I Bambini - Children's Menu

ARANCINI DI RISO CON FUNGHI (V) 30

Risotto Rice Balls with Mushroom & Mascarpone, Tomato Sauce

PASATA PREFERITA 30

Choice of Pasta : Penne, Spaghetti, Macaroni

Choice of Sauce: Tomato, Cream, Bolognese

PIZZA MARGHERITA (V) 30

Tomato Sauce, Mozzarella, Fresh Basil

POLLO ALLA MILANESE 35

Parmesan Crusted Chicken Breast, French Fries

SIDES (V) 15

Steamed Broccoli/Steamed Carrots & Peas/Steamed Rice/

Mashed Potato/Creamy Polenta

Sweet Tooth

FRUTTA E GELATI (V) 22

Berries & Ice Cream

MILK SHAKE 22

Vannila/Strawberry/Chocolate