

olunto

Lunch



- BEVANDE -

- SODA, ICED TEA, LEMONADE \$3.25
- ARNOLD PALMER Iced tea + lemonade \$3.25
- SHIRLEY TEMPLE Ginger ale + grenadine \$3.25
- SAN PELLEGRINO, ACQUA PANNA \$6

- PASTA -

- FARFALLE E SALSICCIA \$17.5
Sausage, roasted eggplant, zucchini, tomato sauce
- RIGATONI E POLO \$18
Chicken, sun dried tomato, asparagus, mixed mushrooms, cream sauce
- FETTUCINE ORTOBANO \$16
Mixed veggies, cherry tomato & gorgonzola cream sauce
- PAPPARDELLE GAMBERI \$18
Shrimp, mixed mushrooms, white truffle oil, cream sauce
- LASAGNA BOLOGNESE \$18
Traditional lasagna with beef, tomato sauce, mozzarella & bechamel sauce
- RAVIOLI AB' ARAGOSTA \$18.5
Lobster & chese ravioli, shitake mushrooms, cream sauce
- CANNELLONI DI CARNE \$17
Ricotta, mozzarella, spinach, beef, tomato sauce
- PENNE PASTICCIATE \$17
Oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella
- RISOTTO CONTADINO \$19.5
Arborio rice, sausage, mixed mushrooms, bell peppers, gorgonzola
- CAPPELLACCI CON ZUCCA \$18
Ravioli filled with butternut squash, amaretto cookies and ricotta, tomato, butternut pieces and sage sauce
- GNOCCHI AL TARTUFO \$18.5
Homemade truffle and potato dumplings, shaved parmesan, cream & truffle oil
- FETTUCINE BOLOGNESE \$17.5
Classic Bolognese meat, vegetables and tomato sauce
- PENNE QUATTRO FORMAGGI \$16
Mix of four cheeses, cream sauce
- PENNE PUTTANESCA \$17
Olives, capers, anchovies, fresh tomatoes, tomato sauce
- FETTUCINE CHECCA \$16
Fresh garlic, basil, tomato, fresh mozzarella & evoo
- FUSILLI GENOVESE \$17.5
Basil pesto, chicken, sundried tomato, mixed mushrooms
- SPAGHETTI SCOGLIO \$19
Clams, mussels, shrimp, calamari, white wine or tomato sauce
- SPAGHETTI POLPETTE \$18
Beef meatballs, cherry tomatoes, tomato sauce

- ZUPPE -

- ZUPPE DEL GIORNO \$8
Soup of the day
- MINESTRONE GENOVESE \$7.5
Green vegetable soup, short pasta & a touch of pesto

- ANTIPASTI -

- INSALATA DI POLIPO \$13
Warm octopus, fingerling potatoes, parsley, evoo and lemon dressing
- CARPACCIO DI CARNE \$11.5
Beef carpaccio, arugula, capers, parmesan shavings, olive tapenade crostinis with goat cheese & evoo
- CALAMARI FRITTI \$12.5
Deep fried calamari & zucchini florets, aioli sauce
- LA BRUSCHETTA \$9.5
Crispy bread, diced fresh mozzarella, cherry tomatoes, fresh garlic, basil, evoo
- TAGLIERE FORMAGGI E SALUMI \$15
Mixed cured meats & cheeses
- COZZE E VONGOLE IN UMIDO \$12.5
Mussels, clams, cherry tomatoes, garlic, parsley, white wine, saffron
- PROSCIUTTO E BURRATA \$11
San Daniele prosciutto, soft burrata, marinated grapes, strawberries
- CARCIOFINI AL FORNO \$10.5
Artichoke hearts, stuffed with parmesan butter, black olives, mozzarella and parsley
- FUNGHETTI RIPIENI \$10.5
Portobello mushrooms stuffed with crab meat, provolone and gorgonzola, creamy roasted bell peppers coulis, over french fries
- MELANZANE SORRENTINA \$11
Fried eggplant with tomato sauce and mozzarella

- INSALATE -

- DELLA CASA \$8
Mixed greens, Italian pepperoncini, black olives, onions, evoo, balsamic vinaigrette
- CEASARE \$9.5
Grilled romaine hearts wedges, crispy pancetta crumbs, shaved parmesan, anchovies, croutons & caesar dressing
- TRE COLORI \$10
Arugula, Belgian endive, red radicchio, pistachios, goat cheese & vinaigrette
- INSALATE CON UVA \$9
Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette
- SPINACI \$9
Baby spinach, mushrooms, crispy bacon, feta cheese, berries vinaigrette
- KALE E FRAGOLE \$9.5
Baby kale, strawberries, feta cheese, barley, berries vinaigrette

- ADD SHRIMP \$7 / CHICKEN \$7
- FRIED CALAMARI \$5.5 / SALMON \$9.5

Gluten Free pasta available \$2



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

lunch



- SECONDI -

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

RIBEYE ALLA SICILIANA \$23
Grilled and marinated with garlic, rosemary, sage, breadcrumbs served with french fries, small salad and bone marrow

TAGLIATA \$22.5
Grilled skirt steak, chimichurri sauce, french fries and small salad

VITELLO PARMESE ** \$20.5
Deep fried breaded thin sliced veal medallion with tomato sauce and melted mozzarella

POLO DEL PIZZAIOLO \$19.5
Chicken breast, tomato sauce, olives, mozzarella, oregano, served with fettucine pasta

POLO E SPINACI ** \$19.5
Chicken breast stuffed with spinach, fontina, artichoke, sun dried tomato and spinach cream sauce

VITELLO SALTIMBOCCA ** \$20
Thin sliced veal medallion, sage, prosciutto, asiago cheese, white wine sauce

CIOPPINO BIANCO \$20
Mixed seafood bowl, asparagus, zucchini, cherry tomatoes, croutons in a white wine sauce

SALMONE AL PESTO ** \$22.5
Salmon filet with sun dried tomatoes, pistachios & basil pesto cream sauce

MAHI MAHI ZAFFERANO \$22.5
Grilled mahi mahi, bell peppers, saffron risotto, white wine sauce

SIDE OF FRENCH FRIES \$7
EXTRA ITALIAN PEPPERONCINI \$2



- ITALIAN SUBS -

All served with Italian pepperoncini & small salad with Italian dressing

SPECIAL \$9.5
Italian cured meats, onions, shaved parmesan, arugula & italian dressing

ITALIA \$9.5
Prosciutto, onions, fresh tomatoes, shaved parmesan, arugula & italian dressing

LEGGERO \$9.5
Turkey breast, mustard, mayonnaise, provolone, tomatoes, spring mix & italian dressing

CLASSICO \$9
Ham, provolone cheese, mayonnaise, spring mix & italian dressing

AMERICANO \$10
Meatballs, melted mozzarella, light tomato sauce

GUSTOSO \$10
Sausage, sauteed rapini in white wine and garlic

RICCO \$10
Sausage, bell peppers, onions, light tomato sauce

PARMIGIANO \$9.5
Baked eggplant, fresh tomato sauce and mozzarella

VEGETARIANO \$9.5
Mixed vegetables, mozzarella, spring mix & italian dressing

SORRENTO \$9.5
Tomatoes, fresh mozzarella, bell peppers, basil

AMALFI \$14
Mahi Mahi, mixed greens, red onions, tomatoes, avocado, salsa rosa dressing

POSITANO \$13
Grilled chicken, onions & zucchini, fresh tomato, lettuce, pesto and mayonnaise

RAVELLO \$15
Grilled top sirloin, french fries, avocado, mixed greens, onion, mustard

MILANESE \$15
Deep fried breaded thin sliced veal, tomato, mozzarella

- PIZZA NAPOLETANA -

LE ROSSE

MARGHERITA \$13.5
San Marzano tomatoes, fior di latte mozzarella, fresh basil

NAPOLETANA \$14
San Marzano tomatoes, fior di latte mozzarella, fresh basil, anchovies, grana cheese

PICCANTE \$15
San Marzano tomatoes, fior di latte mozzarella, spicy salame, spicy 'nduja, crushed red pepper

VEGETARIANA \$14
San Marzano tomatoes, fior di latte mozzarella, fresh vegetables, basil, grana cheese

SOLUNTO \$16
San Marzano tomatoes, fior di latte mozzarella, prosciutto, arugula, grana cheese

INDIA STREET \$16
San Marzano tomatoes, fior di latte mozzarella, walnuts, arugula, mascarpone

QUATTRO STAGIONI \$16
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms, artichoke hearts, olives

PROSCIUTTO FUNGHI \$15.5
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms

LE BIANCHE

QUATTRO FORMAGGI \$14.5
Fior di latte mozzarella, scamorza, parmigiano, gorgonzola

FRIARELLI \$16
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.

