

## Antipasti

<b>Prince Edward Island mussels</b> sautéed in white wine, oil, garlic, & lemon or with fresh tomato sauce & parsley	13	<b>baked clams oreganata</b> little neck clams filled with our seasoned bread crumbs	13
<b>eggplant rollatini</b> stuffed with ricotta in a light tomato sauce with mozzarella	13	<b>fried calamari</b> lightly floured and deep fried to a crisp golden brown	14
<b>½ dozen blue point oysters</b> served on ice with cocktail sauce	16	<b>grilled baby calamari</b> over mixed greens with vinaigrette dressing	14
<b>bacon wrapped scallops</b> seared diver scallops with our own mustard sauce	16	<b>piatto di mare</b> cold mixed seafood with extra virgin olive oil dressing	16
<b>pan seared crab cakes</b> jumbo lump blue crab meat with endive & fried leeks	18	<b>sashimi grade tuna tartare</b> yellow fin tuna with avocado and thinly sliced cucumber	18
<b>jumbo shrimp cocktail</b> served with cocktail sauce	20	<b>grilled portabello mushroom</b> sautéed vegetables, salt, pepper & extra virgin olive oil	14

## Insalate

<b>Caesar salad</b> traditional Caesar salad with our home made croutons	11	<b>tri-color salad</b> arugula, radicchio and endive – olive oil & vinegar	11
<b>radicchio and pear salad</b> walnuts, gorgonzola cheese & lemon vinaigrette dressing	13	<b>tropical salad</b> Boston lettuce, hearts of palm, avocado, mozzarella, onion & red ripe tomato	13
<b>fennel salad</b> served with shaved parmesan, lemon & olive oil dressing	14	<b>caprese - tomato and mozzarella</b> roasted peppers and fresh basil	12
<b>chicken livers</b> sautéed with onions and hot & sweet peppers	13	<b>beef carpaccio</b> thinly sliced beef with arugula & shaved parmesan	16

## Zuppa

<b>minestrone soup</b> Italian vegetable soup	9
<b>pasta fagioli</b> cannellini bean & pasta soup	9
<b>organic chicken soup</b> old fashioned grandma's style chicken soup	9

## Pizza

<b>margherita pizza</b> mozzarella, tomato & basil	12
<b>imported Italian dry sausage pizza</b> hot & sweet Italian dry sausage	14
<b>focaccia solaia</b> thin crust filled with imported Italian cheese	13

### For The Table

<b>tomato bruchetta</b> garlic, oil, oregano & fresh basil on crusty Italian bread	9	<b>home made meat balls</b> in old fashioned tomato sauce with parmesan cheese	12
<b>pasta tasting</b> home made cheese ravioli with pesto sauce and gnocchi with four cheeses	16	<b>grilled vegetable platter</b> seasonal vegetables grilled – chunks of Parmesan	14

### Pasta

<b>penne alla vodka</b> pink vodka sauce	19
<b>penne arrabiata</b> spicy marinara sauce	19
<b>capellini primavera</b> assorted garden vegetables	19
<b>penne "solaia"</b> sautéed chicken & broccoli -garlic & oil, demi-glace	19
<b>linguini with clam sauce</b> chopped clams with white or red sauce	20
<b>orechiette with shrimp</b> sautéed with pureed broccoli rabe, oil & garlic	24
<b>linguini del mare</b> sautéed seafood in a white wine or red sauce	26
<b>risotto funghi</b> Italian rice slow cooked with mixed wild mushrooms	30
<b>farfalle verde</b> bow-tie pasta with seared scallops & pesto sauce	24

### Home Made Pasta

<b>gnocchi sorantina</b> hand made potato dumpling, tomato & mozzarella	19
<b>cavatelli with broccoli rabe &amp; sausage</b> hand made ricotta pasta	19
<b>pappardella with mushroom</b> hand made ribbon pasta	22
<b>pappardelle with lamb ragu with ricotta</b> sheep's milk ricotta cheese	20
<b>cheese ravioli</b> pasta filled with ricotta cheese in home made sauce	20
<b>farfalle verde</b> bow-tie pasta with seared scallops & pesto sauce	24
<b>tagliolini gamberi</b> thin pasta with shrimp in a cognac & pink sauce	25
<b>eggplant ravioli – hand made</b> spinach pasta filled with eggplant - topped with ricotta	24
<b>tagliolini al aragosta-calamari ink pasta</b> with lobster meat, lobster broth, clams & arugula	29

## Piatti Forti

<b>eggplant a la Gersh</b> thinly sliced & layered with tomato sauce & mozzarella	18	<b>Udwin chicken</b> chicken breast pounded thin & breaded topped with capers	19
<b>chicken breast rollatini</b> filled with prosciutto, mozzarella, mushrooms in Florio dry marsala wine	24	<b>chicken breast napoletano</b> zucchini, sun dried tomatoes, asparagus & mozzarella	24
<b>veal scallopini marsala</b> pounded thin & sautéed with mushrooms in dry Florio Marsala wine sauce	29	<b>organic chicken contadina</b> white & dark meat chicken on bone, sweet sausage sautéed with fresh mushrooms & vinegar peppers	24
<b>veal osso bucco</b> braised veal shank over saffron risotto	35	<b>veal scallopini piccata</b> pounded thin sautéed in lemon & butter sauce, capers	29
<b>organic chicken scarpariello</b> dark meat chicken sautéed with lemon, white wine sauce	24	<b>veal capricciosa</b> pounded breaded rack of veal chop topped with arugula, tomatoes, onion & mozzarella salad	36

## Pesce

<b>filet of sole meuniere</b> sautéed in white wine & lemon butter sauce	26	<b>grilled salmon</b> with potato & vegetables of the day	26
<b>yellow fin sashimi grade tuna steak</b> grilled & served with wasabi and soy sauce on the side	26	<b>blackened filet of tilapia</b> Cajun style served with corn & potatoes	26
<b>red snapper marechiarra</b> with PEI mussels & clams in a light tomato sauce, basil	26	<b>grilled rainbow trout</b> topped with cannellini beans, scallions & diced tomato	30
<b>jumbo shrimps</b> either grilled or sautéed in white wine sauce	36	<b>1 ½ lbs lobster</b> any style	P/A

## Del la Grilla

<b>grilled prime burger</b> we grind our own meat from filet mignon & shell steak	18	<b>prime filet mignon</b> broiled & served with mashed potatoes & vegetables	38
<b>prime shell steak</b> aged prime broiled shell steak	38	<b>double cut veal chop</b> broiled veal chop on bed of sautéed mushrooms	38
<b>baby rack of lamb</b> broiled and served with potato, vegetable and mint jelly	38	<b>prime rib-eye steak</b> expo rib-eye – with bone	44

## Specials

<b>pork chops</b> pan seared pork chops topped with Giambotta vegetables (hot & sweet peppers, onions & potatoes)	28	<b>mixed grill</b> Lamb chop, chicken, sausage & beek served with French fries	36
<b>lamb stew</b> chunks of lamb cooked with tomato sauce & vegetables Served over Risotto	32	<b>free range baby chicken</b> Oven roasted – vegetables & potato	25

## Sides

<b>your choice sautéed in garlic &amp; oil or steamed:</b>  broccoli, spinach, broccoli rabe, corn, artichokes, mushrooms or string bean	7
<b>“solaia” fritte</b>	6

## Kids Menu

<b>Mini Penne</b> With tomato or Butter sauce	10
<b>Macaroni &amp; Cheese</b>	10
<b>Chicken Fingers with French Fries</b>	12

## Suggested Wines

	glass	bottle
<b>Pinot Bianco, Collio, Schiopetto</b> (alto adage friuli)	----	59
<b>Chianti Classico, Castellare</b> Tuscany	----	50
<b>Avila Cabernet</b> Santa Barbara, CA	11	45
<b>Forest Glen Merlot</b> California	11	45

*Solaia uses frying oil that contains “No Trans Fats”. On request, we will prepare any dish that contains butter with “Smart Balance” a no trans fat 67% vegetable oil buttery spread that tastes identical to butter.*

18% GRATUITY WILL BE ADDED FOR PARTIES OF 10 PEOPLE OR MORE  
PRIVATE ROOM AVAILABLE FOR PARTIES UP TO 100 PEOPLE  
SPECIAL CELEBRATION CAKES AVAILABLE