
APPETIZERS

CALAMARI YOUR WAY
Marinated & Grilled or Crispy Fried
With a Garlic Aioli
\$11.95

NORWEGIAN SMOKED SALMON
Garnished with Traditional
Accompaniments
\$11.95

GOAT CHEESE & PORTOBELLO
MUSHROOM CAP
With Balsamic & Olive Oil tossed Greens
\$11.95

VEGETABLE SPRING ROLLS
With a Side of Plum Sauce
\$8.95

RICOTTA CHEESE CRAB CAKES
Served on a nest of Greens & a 5 Bean Salsa
\$11.95

STEAMED MUSSELS
In a Light Tomato & Herb Broth
\$11.95

ARANCINI RISOTTO BALLS
Filled With Fruilano Cheese & Served with a
Spicy Tomato Sauce
\$8.95

STONE BAKED BRUSCHETTA
Topped with Parmigiano Cheese
\$6.95

ANTIPASTO SHARE PLATTER
Italian Deli Meats, Imported Cheeses,
Olives & Marinated Vegetables
\$8.95 (PER PERSON)

SOUP

DAILY SOUP CREATION
Made Daily with the Freshest of Ingredients
\$6.50

MINESTRONE SOUP
Prepared Daily with Seven Market
Fresh Vegetables
\$6.50

SALADS

CLASSIC CAESAR SALAD
Topped with Garlic Roasted
Croutons & Bacon
\$7.95

SOLSTICE CAPRESE SALAD
Ripe Tomatoes, Fresh Mozzarella, &
Cucumbers. Drizzled with Extra Virgin Olive Oil
& Aged Balsamic
\$9.95

GARDEN GREEN SALAD
Served with Your Choice of Dressing
\$6.50

ARUGULA & BRESAOLA SALAD
Topped with Shaved Parmigiano Reggiano & a
Lemon Vinaigrette
\$10.95

Please inquiry about our
Daily Chefs Features

We are Proudly Family
Owned
&
Operated

ENTREES

ROASTED BREAST OF CHICKEN

Boneless Breast of Chicken with a Forest Mushroom Sauce
\$18.95

PORK TENDERLOIN

With an Apple Butter Glaze
\$18.95

VEAL PARMIGIANO

Tender Veal Striploin Topped with Tomato Sauce & Mozzarella Cheese
\$18.95

VEAL MARSALA

Sautéed Veal Medallions in a Marsala Wine Cream Sauce
\$19.95

PROVIMI CALVES LIVER

Served with Mushrooms and Caramelized Onions
\$18.95

ROASTED RACK OF LAMB

Marinated with Roasted Garlic & Olive Oil and Served with a Rosemary & Balsamic Reduction
\$36.95

The above items are served with Daily Potato and Market Fresh Vegetables

FROM THE SEA

GRILLED ATLANTIC SALMON

In a lemon Butter Sauce
\$21.95

HERB CRUSTED TILAPIA

With a Lemon Parsley Olive Oil
\$21.95

FRESH FILET OF SOLE

Served in a Brown Butter Almond Sauce
\$19.95

STREGA SHRIMP

With a Strega Cream Sauce
\$22.95

SEAFOOD CREPES

Scallops, Baby Shrimp, & Crab Meat
In a White Wine Cream Sauce
\$18.95

The above items are served with Basmati Rice and Market Fresh Vegetables

STEAKS

NEW YORK STEAK

Served in a Red Wine Pan Jus
8 oz \$20.95 12 oz \$26.95

PEPPERCORN STEAK

Crusted in Black Pepper & Served with a Peppercorn Sauce
8 oz \$22.95 12 oz \$28.95

ADD FOUR GRILLED JUMBO TIGER SHRIMP TO YOUR STEAK \$9.95

The Grill Items are served with Your Choice of Frites or Market Fresh Vegetables & Daily Potato

HST NOT INCLUDED

PIZZA

MARGHERITA

Tomato Sauce, Fresh Mozzarella Cheese & Basil
\$11.95

SALMONE

Smoked Salmon, Tomatoes & Ricotta Cheese
\$16.95

VERDURE

Grilled Vegetables, Mozzarella Cheese & Tomato Sauce
\$14.95

SOLSTICE PIZZA

*Portobello Mushrooms, Mozzarella Cheese,
Roasted Peppers & Chicken With Pesto*
\$15.95

CALZONE

Salami, Ricotta & Mozzarella With Tomato Sauce
Served in a Stuffed Pizza
\$15.95

ARUGULA & PROSCIUTTO

*Tomato Sauce, Mozzarella, Prosciutto &
Olive Oil Tossed Arugula*
\$16.95

GOAT CHEESE & RAPINI

Olive Oil, Fresh Tomatoes & Mozzarella Cheese
\$16.95

CALABRESE

*Roasted Mild Italian Sausage & Peppers with a
Spicy Tomato & Chili Sauce*
\$14.95

QUATTRO STAGIONE

*Mushrooms, Black Forest Ham, Black Olives, Artichokes and
Mozzarella with a Tomato Sauce*
\$14.95

AMERICANA

Pepperoni, Mushrooms & Mozzarella with a Tomato Sauce
\$13.95

PASTA & RISOTTO

GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE ON REQUEST - ADD\$2.50

RIGATONI ALA VODKA

Smoked Bacon with a Vodka Infused Blush Sauce
\$15.95

SPAGHETTI ALLA PESCATORE

Jumbo Shrimp, Scallops & Mussels in a Light Tomato Sauce
\$21.95

FETTUCINE

*Smoked Salmon & Mushrooms in a
White Wine Cream Sauce*
\$16.95

SOLSTICE PENNE

*Mild Italian Sausage, Fresh Tomatoes & Artichokes Tossed in a
Pesto Olive Oil & Topped with Ricotta Cheese*
\$16.95

PENNE POMODORO

In Our Home Made Cherry Tomato Sauce
\$12.95

ORECCHIETTE

*Pancetta Bacon, Rapini & Black Olives with a
Spicy Garlic Olive Oil*
\$16.95

CHEESE FILLED RAVIOLI

In a Sun Dried Tomato Cream Sauce
\$16.95

MUSHROOM RISOTTO

With an Array of Seasonal Mushrooms
\$14.95

SEAFOOD RISOTTO

Tiger Shrimp, Calamari, Scallops & Mussels
\$23.95

HST NOT INCLUDED