

SOLSTICE RESTAURANT & WINE BAR

Starters

CHAR GRILLED SPANISH OCTOPUS 16.95
Limoncello Vinaigrette/Greens/Cherry Tomatoes

CALAMARI FRITTO 14.95
Garlic Aioli

STEAMED MUSSELS 13.95
Tomato Basil Broth

SUPPLI ALLA ROMANA 12.95
Saffron Rice/Friulano Cheese/Spicy Tomato Sauce

TRUFFLE FRIES 8.95
Thyme/Parmigiano/Truffle Oil

POLENTA MUSHROOM BOARD 13.95
Sauteed Mushrooms/Creamy Truffled Polenta

SHRIMP FRA DIAVOLO 16.95
Sauteed Jumbo Shrimp/Spicy Cherry Tomato Sauce

BAKED PANKO CRUSTED GOAT CHEESE 14.95
House Pickled Beets/Watermelon Radish/Greens

Insalata

INSALATA ARUGULA 12.95
Organic Arugula/Goat Cheese/Dried Cranberries
Toasted Almonds/Mango Poppy Seed Dressing

GARDEN GREEN SALAD 7.95
With our Limoncello Vinaigrette

CAPRESE TOWER 12.95
Fior di Latte/Vine Ripe Tomatoes/House Pickled
Beets/EVOO/Balsamic

CLASSIC CAESAR SALAD 10.95
Garlic Croutons/Smoked bacon

SALAD ADDITIONS

Breast of Chicken 8.95 Grilled Salmon 14.95

For the Table

WARM HOUSE STONE BAKED
BREAD & TARALLI 7.95
With Spicy Bomba

ANTIPASTO 13.95pp
Cured Meats/Cheeses
Olives/Vegetables

WARM OLIVES 6.95
In a Rosemary Oil

THE SOLSTICE BOARD \$55
Suppli/Antipasto/Olives/Warm
Bread/Taralli/Calamari Fritto

Pizza

MARGHERITA 15.95
Mozzarella/Basil/Tomato
Sauce

CALABRIA 16.95
Salami/N'Duja/Red
Peppers/Tomato Sauce

GOAT CHEESE & RAPINI 18.95
Fresh Tomatoes/Olive Oil

AMERICANA 16.95
Pepperoni/Mushrooms/Tomato
Sauce

ARUGULA/PROSCUITTO 18.95

NONNA 18.95
Gorgonzola/Walnuts/Pear/Honey

QUATTRO VERDURA 17.95
Eggplant/Zucchini/Red
Peppers/Mushrooms

HST & Gratuity Not Included

Pasta & Risotto

HOMEMADE POTATO GNOCCHI POMODORO 17

PENNE BOLOGNESE 18
in a beef & veal ragu

SPAGHETTI ALLA PESCIATORE 28
Shrimp, Scallops & Mussels in a Pomodoro

ORECCHIETTE 19
smoked bacon, rapini & black olives in a spicy olive oil

PAPPARDELLE CON FUNGI 19
porcini mushroom cream sauce with crispy prosciutto

STROZZAPRETTI ALLA VODKA 19
smoked bacon with a vodka infused blush sauce

MUSHROOM & GOAT CHEESE RISOTTO 19
finished with a truffle olive oil

SEAFOOD PAELLA 29
Shrimp/Chicken/Mussels/Chorizo/Saffron Infused Bomba Rice

Entrees

POLLO AL MATTONE 28
organic 1/2 chicken topped with herb butter served with
roasted potatoes & brussel sprouts with smoked bacon

VEAL PARMIGIANO 24
with spaghetti pomodoro

VEAL INVOLTINI WITH TIGER SHRIMPS 29
with a marsala jus. served with truffled polenta, rapini &
blistered tomatoes

10 OZ NEW YORK STEAK 35
USDA PRIME - served with chef's daily potato & market
vegetables
Peppercorn Crusted 38

PAN SEARED BRANZINO 27
with an artichoke & tomato butter on a toasted vegetable
cous cous

GRILLED SALMON FILET 25
topped with an herb butter with basmati rice & market
vegetables

SOLSTICE SEAFOOD PLATTER FOR 2 95
salmon/scallops/shrimps/mussels/lobster tail

KOBE BURGER 18.95
8oz US Wagyu with Brick Cheese, Arugula, Tomato & a
Sriracha Aioli. Served with French Fries

Sides & Additions

FOUR TIGER SHRIMPS 15

5OZ LOBSTER TAIL 21

SAUTEED RAPINI 8

SAUTEED ONIONS OR MUSHROOMS 6

BRUSSEL SPROUTS & SMOKED BACON 8

TRUFFLED POLENTA 7