

SOLEVO

KITCHEN + SOCIAL

SPUNTINI

EGGPLANT CHIPS
CALABRIAN CHILI
HONEY / 10

SPUNTINI PLATE
SOPRESSATTA,
PIAVE VECCHIO,
ROASTED PEPPER
PANZANELLA / 15

FRIED MOZZ
MARINARA SAUCE / 11

EGGROLLS
CHICKEN NAPOLITANO:
HOT + SWEET PEPPERS,
MOZZ, BASIL / 10

ANTIPASTI

PANE COTTE BEANS, GREENS, CRUSTY BREAD, EXTRA VIRGIN OLIVE OIL, CACIOCAVALLO / 9

CALAMARI FRITTI FLASH FRIED SERVED WITH LEMON AND MARINARA / 13

CALAMARI POMODORO PT. JUDITH CALAMARI SLOW COOKED IN SAN MARZANO TOMATOS / 14

MEATBALLS GRAM'S RECIPE, WITH SUNDAY SAUCE / 9

LITTLENECK CLAMS BROILED WITH BREADCRUMB, GARLIC, OREGANO AND LEMON / 14

SUFFRITTO PEASANT STYLE BEEF HEART SLOW COOKED IN SAN MARZANO PLUM TOMATO SAUCE / 9

AL'COTENNA PORK SKIN BRACIOLE, WITH SUNDAY SAUCE / 9

SALSICCE SWEET ITALIAN SAUSAGE AND HOT PEPPERS, CREAMY PARMIGIANO POLENTA / 12

PASTA E FAGIOLI CANNELLINI BEANS, PLUM TOMATO, PANCETTA, ZUCCA PASTA / 8

BALSAMIC BEETS MARINATED SLICED RED AND GOLDEN BEETS, GOAT CHEESE, PINE NUTS / 11

CAESAR ROMAINE, PECORINO ROMANO, WHITE ANCHOVY, CROUTONS / 10

INSALATA LETTUCES, SHAVED ONION, TOMATOES, GORGONZOLA, LEMON, OLIVE OIL / 10

PASTA

our pasta is made in house daily

SUNDAY SAUCE RIGATONI AND MEATBALLS, SLOW COOKED SAN MARZANO PLUM TOMATO SAUCE / 18

SPAGHETTI AND CLAMS LITTLENECK CLAMS, WHITE WINE AND GARLIC CLAM BROTH / 24

THE CORTILE PROSCIUTTO, SWEET PEAS, PLUM TOMATO AND PARMIGIANO CREAM SAUCE, TAGLIATELLE / 19

LOBSTER CHITTARA BUTTER POACHED LOBSTER, VODKA SAUCE, SHERRY, SPAGHETTI ALLA CHITTARA / 35

BUCATINI PUTTANESCA ANCHOVY, CAPERS, OLIVES, GARLIC, PLUM TOMATO, FRESH BASIL / 17

BOLOGNESE RIGATONI, GROUND PORK AND BEEF RAGU / 18

GNOCCHI WILD MUSHROOMS, ARUGULA, MADEIRA BROWN BUTTER SAUCE / 24

POP GAG'S SAUCE HOT AND SWEET VINEGAR PEPPER SAUCE, PAN SEARED PACCHERI / 19

FRA DIAVOLO SHRIMP AND LITTLENECK CLAMS, SPICY SAN MARZANO PLUM TOMATO SAUCE, SPAGHETTI / 29

LASAGNA LAYERED FRESH PASTA, RICOTTA, PECORINO BECHAMEL, GROUND BEEF AND SUNDAY SAUCE / 25

SECONDI

SCAMPONI WILD SHRIMP, SHIITAKE MUSHROOMS, CAPERS, MARSALA WINE, PLUM TOMATO, TAGLIATELLE / 24

GAMBERI AND GRITS PROSCIUTTO WRAPPED WILD SHRIMP, PROSECCO CREAM, CRISPY POLENTA / 24

FRANCESE EGG WASHED WILD SHRIMP, WHITE WINE, LEMON BUTTER, GARLIC SPINACH / 25

SWORDFISH AL POSITANO PAN SEARED WITH CAPERS, OLIVES, FRESH TOMATO, WHITE WINE / 30

WILD CAUGHT SALMON LOBSTER AND FENNEL BUTTER SAUCE, CRACKED PEPPER POLENTA, GREENS / 28

ZUPPA DE PESCE CLAMS, SHRIMP, MUSSELS, CALAMARI AND COD IN A BIANCO OR ROSSO SEAFOOD BROTH / 38

NAPOLITANO BONELESS CHICKEN BREAST, ITALIAN SAUSAGE, HOT + SWEET VINEGAR PEPPERS, CRISPY POTATOES / 21

MARSALA PAN ROASTED FREE RANGE HALF CHICKEN, WILD MUSHROOMS, MARSALA SAUCE, CIABATTA CROSTONE / 24

PARMIGIANO CLASSIC CHICKEN PARM WITH SUNDAY SAUCE / 20

MELANZANE EGGPLANT BAKED WITH MARINARA, BASIL AND FRESH MOZZARELLA / 18

VITELLO PICATTA THIN SLICED VEAL SCALLOPINI, CAPERS, LEMON, WHITE WINE, BUTTER / 32

SALTIMBOCA PORK LOIN WITH WILD MUSHROOMS, PROSCIUTTO, MOZZARELLA AND PORT WINE OVER SPINACH / 22

BISTECCA 16OZ USDA PRIME NEW YORK STRIP STEAK, ROSEMARY GARLIC FRIES, BALSAMIC STEAK SAUCE / 38

BRACIOLE DI MANZO RIBEYE ROLLED AND SEASONED WITH GARLIC AND HERBS, SLOW COOKED IN SUNDAY SAUCE / 28

CONTORNI / 8

GARLIC SPINACH **RIGATONI RED SAUCE** **ROSEMARY GARLIC FRIES**
PATATE ARROSTO **PARMIGIANO POLENTA** **BRUSSELS SPROUTS GRATINATO**

*our kitchen practices scratch cooking and our menu changes daily to reflect the availability of quality ingredients.
we are happy to accommodate food allergies and dietary restrictions, otherwise please no substitutions.
gluten free menu available*