

# SOLEVO

KITCHEN + SOCIAL

## SPUNTINI

**EGGPLANT CHIPS**  
CALABRIAN CHILI  
HONEY, BASIL / 10

**SPUNTINO PLATE**  
SOPRESSATTA,  
PIAVE VECCHIO,  
HOUSE MARINATED  
VEGETABLES / 15

**FRIED MOZZ**  
MARINARA SAUCE / 11

**EGGROLLS**  
CHICKEN NAPOLITANO  
HOT + SWEET PEPPERS,  
MOZZ, PARM / 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 TOMATOES / 14

**MEATBALLS** GRAM'S RECIPE, WITH SUNDAY SAUCE / 9

**CLAMS OREGANATO** LITTLENECKS WITH BREADCRUMB, GARLIC, OREGANO AND LEMON / 14

**SUFFRITTO** PEASANT STYLE VEAL HEART SLOW COOKED IN SAN MARZANO PLUM TOMATO SAUCE / 10

**AL'COTENNA** PORK SKIN BRACIOLE, WITH SUNDAY SAUCE / 10

**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, EXTRA VIRGIN 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, GROUND VEAL, PLUM TOMATO AND PARMIGIANO CREAM SAUCE, TAGLIATELLE / 20

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

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

**BOLOGNESE** RIGATONI, GROUND BEEF AND PORK RAGU / 18

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

**POP GAG'S SAUCE** HOT AND SWEET VINEGAR PEPPER SAUCE, GROUND SAUSAGE, PACCHERI / 22

**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

**WILD CAUGHT SALMON** LOBSTER AND FENNEL BUTTER SAUCE, CREAMY POLENTA, GREENS / 28

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

**NAPOLITANO** AMISH 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 / 24

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

**BRACIOLE** THIN SLICED RIBEYE ROLLED AND SEASONED WITH GARLIC AND HERBS, SLOW COOKED IN SUNDAY SAUCE / 28

## CONTORNI / 8

**GARLIC SPINACH**  
**POTATOES ARROSTO**

**RIGATONI RED SAUCE**  
**PARMIGIANO POLENTA**

**ROSEMARY GARLIC FRIES**  
**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*