

Sparkling

- 15 **PROSECCO** LAMBERTI *veneto*
- 20 **CHAMPAGNE** MOET & CHANDON *champagne*
- 20 **BRUT ROSE** FERRARI *trentino-alto adige*

White

- 16 **SAUVIGNON BLANC** PAUL BUISSE *loire*
- 15 **PINOT GRIGIO** SANTI *alto adige*
- 15 **GRILLO** CORVO IRMANNA *sicily*
- 18 **FALANGHINA** AIA DEI COLOMBI *campania*
- 16 **RIESLING** HOSMER SEMI DRY *finger lakes*
- 16 **CHARDONNAY** LA FORGE *burgundy*
- 20 **MACON VILLAGES** PROSPER MAUFOUX *burgundy*

Rose

- 15 **ROSE** PLANETA *sicily*

Red

- 16 **PINOT NOIR** SEA SUN *california*
- 22 **BAROLO** PODERE RUGGERI CORSINI *piemont*
- 15 **CHIANTI CLASSICO** FATTORIE MELINI *tuscany*
- 15 **MONTEPULCIANO** ERA *abruzzo*
- 18 **SUPER TUSCAN** VERRAZZANO *tuscany*
- 30 **BRUNELLO DI MONTALCINO** ARGIANO *tuscany*
- 16 **CABERNET SAUVIGNON** BUTERA *sicily*
- 22 **CABERNET SAUVIGNON RSV** QUILT *napa*

COCKTAILS

Lee's Shooter

CASAMIGOS JALAPENO TEQUILA, FRESH SOUR, CUCUMBER, DUXBURY GEM OYSTER / 15

Solevo Spritz

PROSECCO, APEROL, ORANGE APERITIVO, CLUB SODA / 16

The Filthy Dirty

PICK SIX VODKA, OLIVE JUICE, BLOODY MARY SPLASH, GORGONZOLA OLIVES / 18
ADD TWO U10 SHRIMP COCKTAIL +12

Sir Winston

TANQUERAY NO 10 GIN, LEMON, MOET E CHANDON CHAMPAGNE / 18

Clubhouse Manhattan

BLANTON'S RARE BOURBON, CARPANO ANTICA VERMOUTH, ORANGE BITTERS / 38

Call to Post

CLASE AZUL REPOSADO, KAHLUA, ESPRESSO, 24K GOLD LEAF / 38

Rags to Riches

BELUGA GOLD VODKA MARTINI, LEMON TWIST, OSETRA CAVIAR BUMP, SARATOGA CHIPS / 40

Test of Champions

1OZ RARE BOURBON POURS:
EH TAYLOR, PAPPY VANWINKLE 12YR, PAPPY VANWINKLE 15YR / 100

BEERS

PERONI *italy* / 7

DUVEL 6.66 BELGIAN BLONDE *belgium* / 8

THANK YOU FOR CELEBRATING AND DINING WITH **SOLEVO KITCHEN + SOCIAL** ON THIS MONUMENTAL BELMONT WEEKEND!

WE ARE THRILLED TO WELCOME YOU TO A VERY SPECIAL EVENING IN THE HISTORY OF SARATOGA SPRINGS AND ARE SO PLEASED TO TAKE YOU ON A SOLEVO CULINARY JOURNEY GENERATIONS IN THE MAKING.

PRICED AT \$200 PER PERSON, OUR MENU IS DESIGNED TO GIVE OUR GUESTS AN UNFORGETTABLE AND ABUNDANT EXPERIENCE, FEATURING MANY OF OUR CLASSIC DISHES SERVED IN MULTIPLE COURSES

WITH THE INTENTION OF CREATING A FEAST FOR EACH TABLE- AS IF YOU ARE DINING WITH OUR FAMILY.

WHILE WE RECCOMEND SHARING, YOUR JOURNEY IS YOURS. SELECT WHATEVER YOU WOULD LIKE AND AS MUCH OF IT AS YOU ARE CRAVING AND BE PREPARED FOR SOME DELECTABLE SURPRISES ALONG THE WAY!

ABBONDANZA!

ANTIPASTI

Meatballs

GRANDMA MARY'S RECIPE

Mozz

CRISPY FRIED WHOLE MILK MOZZARELLA, SPICY VODKA SAUCE

Calamari Fritti

FLASH FRIED, LEMON, MARINARA, AIOLI

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Clams Oreganato

GARLIC, BUTTER, OREGANO, BREADCRUMB

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALMORIGLIO

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

PASTA

Cacio e Pepe al Limone

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER, LEMON, BASIL, SESAME BREADCRUMB, BUCATINI

Bolognese

GROUND BEEF AND PORK RAGU, PAPPARDELLE

Rigatoni Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER, LOBSTER VODKA CREAM SAUCE, TAGLIATELLE

Spaghetti and Clams

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA

SECONDI

Francese

U10 SHRIMP, WHITE WINE, LEMON, BUTTER, GARLICKY GREENS

Salmonella Gigi

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE, LOBSTER BISQUE ARANCINI, ARUGULA

Zuppa de Pesce

MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS, CALAMARI, SCALLOPS, PLUM TOMATO, WHITE WINE NATURAL BROTH

Scarpariello

PAN ROASTED HALF CHICKEN, ITALIAN SAUSAGE, COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES

Ossa Buca

BRAISED LAMB SHANK, RED WINE JUS, ROASTED CARROTS, WHIPPED POLENTA, ITALIAN FLAG SAUCES

Saltimbocca

VEAL SCALLOPINI, PROSCIUTTO, SAGE, WHITE WINE, SWEET PEAS, BUTTER

La Spada Portofino

GRILLED SWORDFISH, LIGURIAN POTATOES AND OLIVES, VIRGIN TOMATO SAUCE, SALMORIGLIO

Piccata

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON, BROWN BUTTER, WILTED GREENS

Capasante

SEARED U10 SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM, CRISPY POLENTA CAKE, LEMON, BASIL

Involtini

PROSCIUTTO AND FONTINELLA STUFFED CHICKEN BREAST, WILD MUSHROOMS, MARSALA BROWN BUTTER

Veal Parmesan

16OZ BREADED VEAL RIB CHOP, SUNDAY SAUCE, FRESH MOZZARELLA

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE