

## Zuppe - Soups

ZUPPA DI PESCE 65

Calamari, Shrimps, Mussels, Clams, Crab Meat, Fish Fillet

MINISTRONE (V) 45

A Classic Perfected with Seasonal Vegetables, Macaroni & Pomarola Soup

ZUPPA DEL GIORNO 50

Soup of the Day

## Insalate - Salads

SOLO BRUSCHETTA 60

Baked Black Carasau Bread, Cherry Tomatoes, Onion Confit, Buffalo Mozzarella, Avocado & Green Peas Mash

BURRATA E POMODORI (V) 80

Fresh Burrata, Heirloom Tomatoes, Tomato Sorbet, Basil Sponge, Olive Powder

INSALATA MISTA 🌱 (G)(N) 45

Mixed Lettuce, Fennel, Confit Tomatoes, Cucumber, Carrot, Celery Ribbons, Lemon Dressing & Pine Nuts

INSALATA DI POLLO (N) 75

Organic Chicken Cooked in Oil, Baby Gem, Avocado, Zucchini & Croutons in Pesto Dressing

CLASSIC BRUSCHETTA (V) 45

Garlic & Thyme Bread, Cherry Tomatoes, Ruccola

## Antipasti - Appetizers

CARPACCIO DI MANZO (G) 95

Thinly Sliced Raw Beef, Ruccola, Parmesan, Truffle, Mushroom Espuma, Caramelized Onion, Apple Confit

CARPACCIO DI TONNO (G) 75

Thin-sliced Tuna with Herbs & Spices, Lemon Dressing, Pomelo, Capers & Mixed Cress Salad

TUSCAN PROSCIUTTO (P)(G) 80

Tuscan Ham, Cantaloupe Melon & Figs, Goat Cheese Cream

GAMBERONI ALLA GRIGLIA 85

Jumbo Prawns, Borlotti Beans, Tomato, Chilli & Garlic

FRITTO MISTO (FOR 2) 120

Crispy Fried Calamari, Prawns, White Bait, Mussels & Vegetables, Lemon Mayonnaise, Spicy Marinara Sauce

FRITTO MISTO DI VERDURE (V) 75

Fried Mixed Vegetables Served with Spicy Marinara, Bagnacauda & Pesto

SELEZIONE DI SALUMI E FORMAGGI

ITALIANI (P) 115

Italian Cold Cuts & Cheeses, Giardiniera Pickles, Carasau Bread

## Risotti – Risotto

RISOTTO AI FUNGHI (V) 90

Mixed Wild Mushrooms Risotto, Parmesan Fondue, Black Truffle & Mushroom Crackers

RISOTTO AI FRUTTI DI MARE (G) 105

Seafood Risotto, Lobster, Shrimp, Fish Fillet, Lobster Bisque Foam & Tomato Confit

RISOTTO DEL GIORNO 90

Risotto of the Day

## Il Pesce - Fish Main Courses

ORATA IN CARTOCCIO (G) 130

Seabream in Papillote, Lightly Crushed Potatoes, Carrot, Broccoli, Asparagus,  
Served with a Choice of Sauce:  
Amatriciana, Saffron Cream, Lemon Butter, Puttanesca, Bagna Càuda or Salmoriglio

BRANZINO AL VAPORE (G) 155

Farmed Mediterranean Sea Bass Fillet Steamed in Salt, Garlic & Herbs,  
Served with Quinoa Risotto & Citrus Heirloom Tomato Salsa

TRIGLIA ROSSA COTTO AL FORNO 110

Baked Red Mullet with Salsa Verde, Cauliflower Gnocchi Tossed in Saffron Sauce, Black Garlic Puree

## La Carne - Meat Main Dishes

TAGLIATA DI MANZO 300 GMS 250

Wagyu Rib Eye Steak, Cardoncello Mushroom, New Potatoes, Rucola, Parmesan Shavings, Pepper Sauce & Balsamic Reduction

POLPETTE E PURÈ DI PATATE 125

Slow-Braised Traditional Beef Meatballs, Oregano Veal Sausage, Olive Oil Mashed Potato, Spicy Neapolitan Sauce

FILLETTO DI MANZO (G) 200GMS 195

Pan Seared Angus Beef Fillet, Foie Gras, Truffle Brioche, Balsamic Glazed Apple Confit, Pumpkin Puree, Broccoli & Veal Jus

CARRÈ DI AGNELLO 160

Grilled Trimmed Rack Of Lamb, Creamy Polenta, Char Grilled Cauliflower, Thyme Jus & Gremolata

POLLO ALLA DIAVOLA (G) 120

Grilled Boneless Corn-fed Chicken Marinated in Herbs & Spices, Grilled Vegetables & Diavola Sauce

## CANTORNI – SIDE DISHES

RAVIZZONE (G) 25

Baked Kale Chips, Basil Oil Powder

PANE ALL'AGLIO 25

Grilled Garlic Bread

VERDURE BOLLITE (G) 30

Steamed Vegetables

SICILIAN CAPONATA 30

Sweet & Sour Eggplant Stew with Celery, Tomato, Capers, Olives & Raisins

PATATE SAPORITE(V)(G) 30

Garlic Rosemary Roasted Potatoes

LE VERDURE (G) 30

Grilled Zucchini, Eggplant, Onion, Mixed Peppers, Cherry Tomatoes, Artichoke

## Signature Pasta

### TAGLIATELLE BOLOGNESE 85

Beef Ragù & Veal, Slow Cooked in Tomato Sauce with Fresh Vegetables

### LORIGHITTAS ALLO SCOGLIO 105

Hand-Braided Fresh Pasta with Shrimps, Capers & Olives in Tomato Sauce

### PAPPARDELLE NORCIA 95

Veal Sausage, Cherry Tomatoes, Parsley, Porcini Mushrooms, Truffle Oil

### PENNE CAMPAGNOLA 125

Spicy Penne Pasta, Onions, Duck Speck, Tomatoes, Parmesan, Peppers & Oregano

### LINGUINE AI FRUTTI DI MARE 120

Scampi, Prawns, Calamari, Mussels, Scallops, Octopus, Tomato Sauce, Confit Garlic, Basil

### RAVIOLI DI SPINACI (V) 85

Homemade Ravioli Stuffed with Spinach, Parmesan, Black Truffles

## Create Your Own Pasta

### CHOICE OF PASTA

Spaghetti, Linguini, Penne Rigate, Pappardelle, Bucatini, Gnocchi, Tagliatelle, Lorighittas

### CHOICE OF SAUCES

Marinara (V) 75

Carbonara With Veal 75

Bolognese 80

Amatriciana With Veal 90

Puttanesca 80

Aglione E Pepperoncino (V) 65

Al Pesto (V)(N) 80

Panna (V) 75

Arrabbiata (V) 85

Frutti di Mare 110

## Le Pizze - Pizzas

### CLASSIC MARGHERITA (V) 60

Tomato Sauce, Mozzarella & Fresh Basil

### BUFALINA (V) 80

Tomato Sauce, Diced Tomatoes, Buffalo Mozzarella, Oregano & Basil

### DIAVOLA 85

Tomato Sauce, Mozzarella, Spicy Beef Spianata, Roasted Red Peppers & Chilli Flakes

### PRIMAVERA (V) 75

Tomato Sauce, Grilled Eggplant, Zucchini, Peppers, Asparagus, Mushrooms & Scamorza Cheese

### QUATTRO FORMAGGI (V) 75

Tomato Sauce & Four Cheese, Oregano

### QUATTRO STAGIONI 75

Tomato Sauce, Mozzarella Cheese, Artichoke, Tomato & Fresh Basil, Mushroom, Veal Ham

### PROSCIUTTO (P) 95

Tomato Sauce, Mozzarella, Cherry Tomatoes, Rucola & Parmesan Flakes

Choice of : Parma Ham (P) or Veal Ham

### PIZZA DI POLLO (N) 70

Tomato Sauce, Mozzarella Cheese, Grilled Chicken Strips, Roasted Capsicum, Rosemary, Pesto, Green Onion & Grated Parmesan Cheese

## Solo's Signature Wood Fire Oven Specialities

### ARAGOSTA (G) MARKET PRICE

Fresh Atlantic Lobster Roasted in The Wood Fire Oven,  
Choice of Two Side Dishes,  
Lemon & Our Homemade Signature Sauce

### POLLO ALLA GENOVESE (N) 110

Oven-Baked Confit Chicken, Rolled in Saffron Pasta Sheet with  
Tomato Sauce & Ricotta Served with Pesto

### LASAGNA 90

Baked Pasta Sheets with Beef Ragout, Mixed Wild Mushrooms, Brie Cheese Gratin

### POTATO GNOCCHI 85

Baked Gluten Free Gnocchi with Four-Cheese & Tomato Sauce

### PARMIGIANA DI MELANZANE (V)(N) 90

Eggplant Parmigiana With Buffalo Mozzarella, Fresh Tomatoes, Smoked Scamorza Cheese Gratin

## Solo's Signature Chef's Special

### PIZZA BOMBA (A) 110

Flaming Pizza Served Tableside  
Tomato Sauce, Bresaola Beef, Mozerella Cheese, Rucola

### PARMIGIANO WHEEL PASTA 90

Pasta of the Day Served Table Side in a Parmesan Wheel

# Solo's Signature Set Menu

Enjoy our Signature Set Menu inclusive of 375ml of Selected Wine for 260AED per person.

## First Course

### MINISTRONE (V)

A Classic Perfected with Seasonal Vegetables, Macaroni & Pomarola Soup

OR

### INSALATA MISTA (G)(N)

Mixed Lettuce, Fennel, Confit Tomatoes, Cucumber, Carrot, Celery Ribbons, Lemon Dressing & Pine Nuts

OR

### CARPACCIO DI TONNO (G)

Thin-sliced Tuna with Herbs & Spices, Lemon Dressing, Pomelo, Capers & Mixed Cress Salad

OR

### INSALATA DI POLLO (N)

Organic Chicken Cooked in Oil, Baby Gem, Avocado, Zucchini & Croutons in Pesto Dressing

## Main Course

### CLASSIC MARGHERITA (V)

Tomatoes, Mozzarella & Fresh Basil

OR

### LASAGNA

Baked Pasta Sheets with Beef Ragù, Mixed Wild Mushrooms, Brescianella Cheese Gratin

OR

### RAVIOLI DI SPINACI (V)

Homemade Ravioli Stuffed with Spinach, Parmesan, Black Truffles

OR

### POLPETTE E PURÈ DI PATATE

Slow-Braised Traditional Beef Meatballs,  
Oregano Veal Sausage, Olive Oil Mashed Potato, Spicy Neapolitan Sauce

## Dessert

### PANNA-COTTA (G) (V)

Yogurt Panna Cotta, Morello Sour Cherries & Strawberry Sauce

OR

### TIRAMISÙ (V)(A)

(Please ask your server for the availability of non-alcoholic TIRAMISU)  
A Classic Perfected Tiramisu with Mascarpone Cream, Espresso & Baileys

## Wine Selection

White Wine - Emotivo, Pinot Grigio | Bio Bio, Chardonnay

Red Wine - Emotivo, Montepulciano | Bio Bio, Merlot



- Vegan, (V) - Vegetarian (may contain eggs), (N) - Contains Nuts, (G) Gluten free, (A) - Contains Alcohol, (P) - Contains Pork

All Prices are in UAE Dirhams & Inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT