



SOLO TRATTORIA
7 South Street
Freehold, NJ 07728
(732) 780-2337



www.solotrattoria.com

Dinner Menu

Antipasti/Appetizer

ANTIPASTO ALL'ITALIANA MIXED ITALIAN SALUMI, PARMIGIANO REGGIANO, GAETA AND CERIGNOLA OLIVES WITH FRESH BAKED FOCACCIA	13
BRUSCHETTA HOMEMADE TUSCAN BREAD, TOMATOES, ONIONS, GARLIC, OLIVE OIL AND BASIL	9
COZZE O VONGOLE SALTATE AL POMODORO ALL'AGLIO SAUTÉED MUSSELS AND/OR CLAMS WITH PARSLEY AND SPICED POMODORO	9 / 14
SALTIMBOCCA ALLA GIORGIO PROSCIUTTO DI PARMA AND FRESH MOZZARELLA ON FRESH BAKED FOCACCIA	9
PROSCIUTTO E MELONE CANTELOPE MELON WITH PROSCIUTTO DI PARMA	11
CALAMARI FRITTI FRIED CALAMARI, SICILIAN SEA SALT, AND LEMON WEDGES	9
FOCACCIA MOZZARELLA, PROSCIUTTO E PEPERONI ARROSTO FOCACCIA, FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ROASTED PEPPERS	12
PIATTO DI FORMAGGIO ALL'ITALIANA ASSORTED ITALIAN CHEESE PLATTER	3 FOR 9 / 5 FOR 14
VEGETALI GRIGLIANTI AN ARRAY OF MIXED GRILLED VEGETABLES	12

Carpacci

CARPACCIO DI MANZO CON RUCOLA, GRANA E CAPPERI THIN SLICED BEEF, BABY ARUGULA SHAVED PARMIGIANO REGGIANO AND CAPERS	11
CARPACCIO DI MANZO ALL' OLIO DI TARTUFO D'ALBA	13
THIN SLICED RAW BEEF WITH A TOUCH OF WHITE TRUFFLE OIL AND SHAVED PARMIGIANO REGGIANO	
CARPACCIO DI SALMONE CON SPINACI E CAPRINO SMOKED SALMON, BABY SPINACH, CAPERS AND VERMONT GOAT CHEESE	13

Insalate

SPINACI CAPRINO E NOCI BABY SPINACH, FRESH GOAT CHEESE, WALNUTS AND LEMON CITRONETTE	9
INSALATA CAPRESE VINE RIPE TOMATO, MOZZARELLA, BASIL, AND EXTRA VIRGIN OLIVE OIL	11
INSALATA DI CESARE ROMAINE HEARTS, PARMIGIANO REGGIANO AND CROUTONS	8
GAMBERI E MELONE MELON AND SHRIMP, SHAVED CANTALOUPE WITH MARINATED SHRIMP	12
INSALATA MISTA MIXED GREEN SALAD TOSSED WITH OUR OWN BALSAMIC VINAIGRETTE	5
RUCOLA CON FRAGOLE ARUGULA, STRAWBERRY BALSAMIC VINAIGRETTE, GOAT CHEESE, & PINE NUTS	9
PORTOBELLO ALLA GRIGLIA GRILLED PORTOBELLO OVER MESCLUN, SUN-DRIED TOMATO AND GORGONZOLA	8

Primi

CAVATELLI E PESTO CON GAMBERI CAVATELLI, PESTO AND SHRIMPS, IN CREAM SAUCE	18
PENNE ALLA VODKA TOMATO CREAM SAUCE AND PROSCIUTTO DI PARMA	17
LINGUINE AI FRUTTI DI MARE LINGUINI WITH MUSSELS, CLAMS, CALAMARI, AND SHRIMP	21
LINGUINE ALLE VONGOLE LINGUINI WITH CLAMS, OLIVE OIL, AND PARSLEY	17
RIGATONCINI ALLE MELANZANE EGGPLANT, TOMATOES, MOZZARELLA, HERBS AND POMODORO	17
GNOCCHI SARDI AL GORGONZOLA OVEN BAKED POTATO GNOCCHI, CREAMY GORGONZOLA SAUCE	16
PENNE SOLITO CHICKEN, SPINACH, PORTOBELLO, GARLIC, OLIVE OIL AND PARMIGIANO	19
PAPPARDELLE AMALFI SHRIMP, TOMATOES, PORTOBELLO AND FRESH HERBS WITH LEMON CREAM	21
RISOTTO ALL'OLIO DI TARTUFO BIANCO E CAPESANTE WHITE TRUFFLE RISOTTO WITH DAY BOAT SCALLOPS AND PESTO PUREE	23

La Cucina Classica

THESE ARE AUTHENTIC PREPARATIONS FROM ITALY, PLEASE ASK SERVER BEFORE ORDERING

RIGATONCINI ALLA BOLOGNESE AUTHENTIC BOLOGNESE MEAT SAUCE	17
LASAGNA CLASSICA ALL'EMILIANA HOMEMADE LASAGNA	18
SPAGHETTI ALLA CARBONARA PANCETTA, EGG, PARMIGIANO REGGIANO, AND BLACK PEPPER	16
FETTUCINE ALFREDO A ROMAN CLASSIC	17

Pesce

OUR PROMISE IS TO HAVE THE FRESHEST FISH POSSIBLE. NEVER FROZEN.
FOR THAT REASON, OUR SELECTION CHANGES DAILY AND QUANTITIES ARE LIMITED.
PLEASE ASK YOUR SERVER FOR TODAY'S FISH PREPARATIONS.

Secondi

CRESPELLE DI GRANCHIO POLENTA CRUSTED CRAB CAKES WITH ROASTED PEPPER AIOLI	22
VITELLO ALLA MILANESE CON RUCOLA E POMODORINI BREADED VEAL, BABY ARUGULA AND BRUSCHETTA COMPOTE	20
SCALOPPINE AL LIMONE VEAL SCALOPPINI IN A LIGHT LEMON SAUCE OVER SPINACH	22
STRACCETTI THIN SLICED PRIME BEEF SAUTEED WITH GARLIC, INFUSED WITH EXTRA VIRGIN OLIVE OIL AND TOPPED WITH ARUGULA	19
BISTECCA AL FERRI GRILLED SKIRT STEAK AND POLENTA WITH LEMON AND VIRGIN OLIVE OIL	18
PAILLARD DI POLLO GRILLED CHICKEN BREAST OVER BABY ARUGULA, TOMATOES, OLIVES, CITRUS VINAIGRETTE	16
POLLO SOLO SAUTÉED CHICKEN BREAST WITH MUSHROOM CREAM, PEAS AND PROSCIUTTO	17

Contorni

ALL SIDES 6.50

PEPPERONI ARROSTO - ROASTED PEPPERS
CAVOLFIORE IN PADELLA - SAUTEED CAULIFLOWER
SPINACI SAUTÉED SPINACH
VEGETALI GRIGLIATI - GRILLED VEGETABLES



WE ARE EXCITED TO BE HERE IN THE "GARDEN STATE".
WE WILL TAKE ADVANTAGE OF THE WONDERFUL BOUNTY NEW JERSEY HAS TO OFFER BY WORKING
WITH LOCAL FARMERS AND FISHERMEN TO BRING TO YOU, OUR FRIENDS, THE BEST INGREDIENTS POSSIBLE

VEGETALI-VEGETABLES \$6.50

BROCCOLI RABE
ROASTED PEPPERS
JERUSALEM ARTICHOKES
CAULIFLOWER IN PADELLA
GRILLED EGGPLANT
PORTOBELLO MUSHROOMS
SPINACI IN PADELLA

MARINATED OLIVES \$5.00

MISTO \$15.00

CHEF'S CHOICE OF 2 EACH
MEATS, CHEESES, VEGGIES & OLIVES

CROSTINI \$6.50

RICOTTA & PARMIGIANO
PROSCIUTTO & MOZZARELLA
ROASTED EGGPLANT
CANNELLINI, CAPER, LEMON & ANCHOVY
PRESERVED TUNA
PORTOBELLO MUSHROOM & TRUFFLE OIL

CURED MEATS

CAPICOLLA - 10
PROSCIUTTO DI PARMA - 12
SPICY OR SWEET SOPPRESSATA - 8
SPECK (SMOKED PROSCIUTTO) - 8
CACCIA TORINI - 8
CURED MEAT TASTING - 13

CHEESES-FORMAGGI

ONE-\$4.00 THREE-\$12.00 FIVE-\$17.00

PECORINO [SHEEP] AGED, CRUMBLY AND SHARP
MONTASIO [COW] AGED 1 YEAR, BUTTERY TEXTURE
PEPATO [SHEEP] MILD AGED WITH PEPPERCORN RIND
AMALATTEA [GOAT] SARDEGNA, SEMI FIRM AGED 90 DAYS
TALEGGIO [COW] PAVIA, SOFT PUNGENT FLAVOR AND BUTTERY TEXTURE
GORGONZOLA DOLCE [COW] FIRM, CRUMBLY, ROBUST AND SPICY

Pizza 10" Al Forno

OUR "FAMOUS" PIZZA ALLE PATATE 9.00
GOLD POTATOES, EXTRA VIRGIN OLIVE OIL, ROSEMARY
(NO ADDITIONS OR SUBSTITUTIONS)

MARGHERITA 10.00

MOZZARELLA AND BASIL

BIANCA PROSCIUTTO E ARUGULA 12.00

MOZZARELLA, PROSCIUTTO AND ARUGULA

QUATTRO STAGIONI 13.00

MOZZARELLA, PROSCIUTTO, OLIVES AND MUSHROOM

PIZZA BIANCA 11.00

RICOTTA, MOZZARELLA AND FRESH TOMATOES

PIZZA AL SALMONE 13.00

MOZZARELLA, GOAT CHEESE, SALMON AND CAPERS

PIZZA AFRODISIACA 13.00

SHRIMP, MOZZARELLA AND BASIL

Create Your Own

10" PIZZA 9.00

ADDITIONAL TOPPINGS .95 EACH

ROASTED PEPPERS, BLACK OLIVES, PEPPERONI, GARLIC, MEATBALLS,
ONION, FRESH BASIL, EGGPLANT, MUSHROOMS, CLAMS, SALAMI,
SAUSAGE, FRESH TOMATO, CAPERS, FRESH SPINACH

SPECIALTY TOPPINGS 1.95 EACH

SHRIMP, PORTOBELLO, PROSCIUTTO,
WHITE ANCHOVIES, SMOKED SALMON, GOAT CHEESE

Dolci / Dessert

CANNOLI
4.00

CHEF'S SEASONAL FRUIT DESSERT
A/S

CRÈME BRULÉE
6.00

TIRAMISU
6.00

VALRHONA CHOCOLATE CAKE
(BAKED TO ORDER)
7.00

GELATO/SORBETTO
(ASK SERVER FOR TODAY'S FLAVORS)
4.00

PIATO DI FORMAGGI ITALIANI
(ASSORTED ITALIAN CHEESE PLATTER)
3 FOR 9.00 - 5 FOR 14.00

Bevande / Beverages

SAN PELLEGRINO (MINERAL WATER) 4.95

AQUA PANNA (STILL MINERAL WATER) 4.95

COKE, DIET COKE, SPRITE, GINGER ALE, SELTZER 1.75

ICED TEA (FREE REFILL) 1.75

CAPPUCCINO 2.95

DECAF CAPPUCCINO 2.95

VANILLA, CHOCOLATE OR HAZELNUT CAPPUCCINO 3.25

LAVAZZA ESPRESSO 2.50

LAVAZZA DECAF ESPRESSO 2.50

COFFEE (REGULAR OR DECAF) 1.95

HARNEY & SONS FINE TEA SELECTION 2.75