

Solo Trattoria
LUNCH MENU

ANTIPASTI

To Share

Solo Famous Patatine

Homemade potato chips topped with gorgonzola truffle sauce 9

Polenta alla J.Rosato

Soft polenta with fennel sausage gorgonzola, oven roasted tomatoes 10

Cozze o Vongole saltate al aglio & pomodoro

Sautéed Mussels and or Clams with a spicy Pomodoro 16

Calamari Fritti

Fried Calamari Sicilian sea salt,lemon wedges 13

Polpettine Fritte

Fried Veal Meatballs Jersey Long Hots a scoop of ricotta 11

Carciofi alla Giudea

Jewish style fried long steam artichoke 12

Focaccia Mozzarella Prosciutto e Salumi Board

Focaccia fresh mozzarella prosciutto di parma roasted peppers parmigiano 18

Burrata & Zucchine

Fresh Burrata wrapped in grilled zucchini with balsamic glaze 13

INSALATE

Salads

Spinaci e Caprino e Noci

Baby Spinach fresh goat cheese, Candied walnuts lemon citronette 12

Insalata Cesare

Romaine Hearts parmigiano reggiano house made focaccia croutons anchovies upon request 12

Ovoline di Agerola

Fresh Mozzarella, Plum Tomato and Roasted Peppers 12

Insalata Mista

Mixed Greens Salad tossed with a homemade Balsamic Vinaigrette 8

Rucola Con Fragole

Baby Arugula tossed in a strawberry Vinaigrette topped with Strawberries and Goat cheese 11

Insalata alla Pera

Arugula, Pear, Gorgonzola, Walnuts and Pancetta with a Lemon Citronette 14

Solo Chicken Salad

Mixed greens mozzarella tomato and pine nuts grilled chicken with caesar dressing 14

Add on to any salad

Chicken 5

Shrimp 6

Salmon,Steak 8

PRIMI

Farfalle all' Ammiano

Bowties, Shrimp, Scallops and Salmon in a secret family sauce 16

Lasagna Classica all' Emiliana

Homemade meat lasagna layered with béchamel 13

Tagliatelle alla Rustica

Crumbled Sweet Sausage, Mushroom and Peas in a spiced cream sauce 14

Penne Solito

Chicken Spinach Portabello in olive oil and garlic with a sprinkle of Parmigiano 14

Linguini Frutti di Mare

Mussels Clams Calamari and Shrimp in a pomodoro sauce 18

Rigatoni Bolognese

Our Award Winning Authentic Bolognese meat Sauce 13

Fiochetti Pere & Asiago

Beggars Purses Filled with Pear in a Walnut Cream Sauce 15

Cacio e' Pepe

Homemade guitar string spaghetti with ground black pepper and pecorino Romano 11

Rigatoni Melanzane

Diced Eggplant, Tomato mozzarella and herbs in a pomodoro sauce 12

Bucatini Amatriciana

Guanciale, onion and chili flake in a light pomodoro 14

Gnocci Arrabiata

Potato Gnocchi in a spicy red sauce and a scoop of ricotta 13

Penne Vodka

Classic pink sauce with prosciutto 12

Angel Hair Primavera

Mixed vegetables sautéed in oil and garlic 12

Linguini Vongole

Fresh clams with a white wine or pomodoro sauce 14

Gnocci Salsiccia

Crumbled sausage, fresh basil and plum tomatoes sauce 15

Orrechiette Porcini

Porcini mushroom and pancetta in a Grana Padano sauce 13

Shrimp Fra Diavlo

Shrimp in a spicy red sauce over linguini 15

Penne Salmone

Diced Salmon in a pink cream sauce 13

Ravioli or Tortellini Patrizio

Portobello onion and chili flake in a light pomodoro 14

Substitute Whole Wheat or Gluten Free Pasta 2

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SECONDI

Pollo Solo

Chicken breast sautéed with peas and prosciutto in a mushroom cream sauce 14

Paillard di Manzo

Marinated Skirt steak topped with mixed greens and a side of grilled polenta 16

Saltimbocca Romana

Veal Medallions sage and prosciutto served with spinach 16

Milanese

Breaded chicken or veal cutlet served with arugula onion and tomato 14/17

Grilled Salmon

Grilled Wild salmon filet served over spinach 20

Risotto alla Norman

Quartered Scallops seared over a white truffle oil risotto 18

Melanzane Don Michele

Classic Eggwash Eggplant Parmiggiana served over pasta 15

Bistecca del Giorno

Featured steak or chop of the day A/S

SANDWICHES

Choice of homemade breads : *Giorgio, Tuscan, Focaccia, Hoagie* served potato chips or salad on the side

Toscano

Grilled Chicken Breast, Mozzarella, Prosciutto , Jersey Long Hot Peppers Spinach and Pesto Mayonnaise 12

A Modo

Soppressata , Mozzarella Roasted Pepper, Tomato and Baby Arugula 11

Parmigiana

Classic sandwich with Pomodoro Mozzarella and Parmesan melted over your choice of protein **starting at 11**

Solo Famous Cheesesteak

Solo's Marinated Skirt Steak Sautéed with Onions and Mozzarella 15

Saltimbocca Giorgio

Prosciutto di Parma and Fresh Mozzarella 12

Stracetti di Pollo

Sautéed Chicken Breast, Roasted Garlic , Baby Arugula, Mozzarella 11

Vegetali Grigliati Patrizio

Spinach, Zucchini, Portobello Roasted Pepper, Mozzarella and Pesto Mayo 11

Court Street

Sausage Broccoli Rabe , Roasted Peppers, Fresh Mozzarella 12

Blackened Chicken

Spice Rubbed chicken breast peppers mozzarella and pesto mayo 13

FROM THE BRICK OVEN

Make Your Own Pizza

Americana or Margarita. Available in 10, 14 or 16 inch 8 / 14 / 22 \$

Calzone

Mozzarella and Ricotta 14

Stromboli

Mozzarella plus 2 regular toppings 12

Topping and Fillings

Pepperoni, Meatball, Sausage, Onion, Mushroom, Olives, Roasted pepper, Spinach, Artichoke, Tomato, Fennel, Zucchini , Eggplant .75 / 1.50 / 1.75

Specialty Toppings

Chicken, Salmon, Prosciutto, Soppressata, Shrimp, Anchovies 1.50 / 1.95 / 2.25

SPECIALTY PIES

All Specialty pies priced for 14"

Pizza Alle Patate

Gold Potatoes, EVOO, Rosemary and Sicilian Sea Salt 16

Pere Speck Gorgonzola (white)

Mozzarella, Gorgonzola, Pear, Prosciutto, Walnuts and a drizzle of Honey 20

Quattro Formaggi (white)

Mozzarella, Gorgonzola, Goat cheese, Parmiggiano, topped with arugula and prosciutto 18

Bianca ai Spinaci (white)

Ricotta Mozzarella Spinach and Fresh Garlic 15

Vincenzo

Margherita Pie with Olives and Caramelized Onion 16

Afrodisiaca

Shrimp Mozzarella Basil 17

Capricciosa

A little bit of everything 18

Quattro Stagioni

Mozzarella Prociutto Olives and Mushroom 16

Vegetariana

Mixed Vegetables 16

Pizza Don Mario (white)

Burrata Pesto and a sprinkle of Oregano 17

Porcini E Tartufo

Mozzarella Porcini Mushroom Parmigiano and Truffle oil 19

Burrata Zucchine (white)

Burrata, fried zucchini rounds, with diced soppressata and roasted pepper 19