



VIA DEL CORSO

48.95 per person Sun-Thurs

Appetizer - (Choose 2)

Patatine Fritte - Homemade Potato Chips With Gorgonzola Truffle Sauce

Calamari Fritti - Fried Calamari, Sicilian Sea Salt And Lemon Wedges

Cozze O Vongole Al Aglio & Pomodoro

Polpettine Fritte - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta

Saltimbocca Alla Giorgio - Prosciutto & Mozzarella Baked In Giorgio Bread

Fritto Misto - Fried mix of Calamari, Zucchini, Artichoke

Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola

Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)

Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted Peppers, Balsamic Reduction

Salads - (Choose 1)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette

Caesar Salad - Romaine, Shaved Parmigiano, House Made Croutons, Caesar Dressing

Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette

Entree - (Choose 4)

Fiocchetti Pere & Asiago - Beggars Purses Filled With Pear In A Walnut Sauce

Rigatocini alla Bolognese - Bologna Authentic Meat Sauce Award Winning

Scaloppine Mamma Carmen - Pan Seared Chicken In Lemon Sauce

Chicken Parmigiana - Mozzarella In A Pomodoro Sauce

Melanzane Don Michele - Classic Eggplant Parmigiana

Gnocchi Telefono - Homemade Potato Gnocchi, Pomodoro Sauce, Fresh Burrata

Tagliatelle Rustica - Homemade Tagliatelle, Sausage, Mushrooms, Peas, Spiced Cream Sauce

Penne alla Vodka - Penne With Prosciutto In A Vodka Cream Sauce

Vitella Mediterranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers

Linguini alle Vongole - Homemade Linguini With Clams In White Or Red Sauce

Bucatini Amatriciana - Guanciale, Onion, Chili Flake, Pomodoro

Lasagna - Homemade Bechamel' Lasagna Emiliana

Veal Parmigianna +6 - Veal Cutlet, Mozzarella, Pomodoro

NY Strip Steak +8

VIA CONDOTTI

\$58.95 per person Sun-Thurs

Appetizer - (Choose 3)

Patatine Fritte - Homemade Potato Chips With Gorgonzola Truffle Sauce

Calamari Fritti - Fried Calamari, Sicilian Sea Salt And Lemon Wedges

Cozze O Vongole Al Aglio & Pomodoro

Polpettine Fritte - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta

Saltimbocca Alla Giorgio - Prosciutto & Mozzarella Baked In Giorgio Bread

Fritto Misto - Fried Mix Of Calamari, Zucchini, Artichoke

Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola

Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)

Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted peppers, Balsamic Reduction

Salads - (Choose 2)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette

Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing

Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette

Spinach Caprino - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing

Entree - (Choose 5)

Fiocchetti Pere & Asiago - Beggars Purses Filled With Pear In A Walnut Sauce

Rigatocini alla Bolognese - Bologna Authentic Meat Sauce Award Winning

Scaloppine Mamma Carmen - Pan Seared Chicken In Lemon Sauce

Chicken Parmigiana - Mozzarella In A Pomodoro Sauce

Melanzane Don Michele - Classic Eggplant Parmigiana

Gnocchi Telefono - Homemade Potato Gnocchi, Pomodoro Sauce, Fresh Burrata

Tagliatelle Rustica - Homemade Tagliatelle, Sausage, Mushrooms, Peas, Spiced Cream Sauce

Penne alla Vodka - Penne With Prosciutto In A Vodka Cream Sauce

Vitella Mediterranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers

Linguini alle Vongole - Homemade Linguini With Clams In White Or Red Sauce

Bucatini Amatriciana - Guanciale, Onion, Chili Flake, Pomodoro

Veal Parmigianna +6 - Mozzarella In A Pomodoro Sauce

NY Strip Steak +8

Fish Selection of the Day

VIA VENETO DINNER PACKAGE

\$64.95 per person

Appetizer - (Choose 3)

Patatine Fritte - Homemade Potato Chips With Gorgonzola Truffle Sauce
Calamari Fritti - Fried Calamari, Sicilian Sea Salt And Lemon Wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Fritto Misto - Fried Mix Of Calamari, Zucchini, Artichoke
Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)
Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted Peppers, Balsamic Reduction
Salads - (Choose 2)
Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette
Spinach Caprino - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing
Insalate Pere - Arugula, Pear, Walnut, Gorgonzola, Crispy Pancetta, Lemon Citronette Dressing
Caprese - Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

Pasta - (Choose 2)

Penne alla Vodka - Penne With Prosciutto In A Vodka Cream Sauce
Rigatocini Bolognese - Homemade Rigatoni In Meat Sauce
Amatriciana - Guanciale, Onion, Chili Flake, Pomodoro
Cacio E Pepe - Homemade Spaghetti Alla Chitarra Fresh Ground Pepper And Pecorino Romano

Entree - (Choose 5)

Veal Saltimbocca - Layer With Prosciutto, Spinach & Mozzarella In Sherry Demi-Glaze
Chicken Parmigiana - Mozzarella In A Pomodoro Sauce
Melanzane Don Michele - Classic Eggplant Parmigiana
Fiochetti Pere & Asiago - Pasta Stuffed With Pear And Cheese In Walnut Cream Sauce
Chicken Mama Carmen - Pan Seared Chicken In Lemon Sauce
Vitella Mediteranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
Shrimp Alla Francese - In A Lemon White Wine Sauce
Veal Parmigiana - Mozzarella In A Pomodoro Sauce
New York Strip Steak
Fish of the Day

DRINK PACKAGES

Fontana Del Tritone

Includes unlimited Soda Coffee Tea \$5 per person

Fontana Dei Quattro Fiumi

Includes unlimited Soda, Coffee,
Tea, Cappuccino, Espresso \$8 per person

ALA CARTE

Cold Antipasto Available

\$26 per platter • Serves 6

SIDES

Cauliflower Roasted Potato
Jersey Long Hot Pepper Mashed Potato
Spinach \$2 per person

DESSERT

Italian Cookie Platters
\$28 per platter

Outside Dessert Fee \$3.95 per person

All Menus can be customized to suit
the needs of your party.

\$100 Deposit required to Finalize booking.
Final Menu and Headcount required at least
one week before event.

Children under 10 half price.

10% allowance on final headcount.

Pricing does not include sales tax.

20% Gratuity will be added to the bill.

All Parties are a 3 Hour Maximum. Fee Applied for Additional Time.
Friday/Saturday Evenings a 20% Menu Upcharge Applied.

3.9% Convenience Fee Applied to all Credit Cards.

Cash and Checks Are Accepted.

CONTACT US NOW TO BOOK YOUR EVENT

732-780-2337

or

Email us at

SoloTrattoria7@gmail.com

Not all ingredients are listed. Alert your
server to any special dietary needs.



SOLO TRATTORIA

EVENT PACKAGE MENU



SoloTrattoria.com
SoloTrattoria7@gmail.com