

Solo's Signature Wood Fire Oven Specialities

ARAGOSTA (G)

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

GAMBERONI (G)

4 Roasted Jumbo Shrimps, Amatriciana Sauce with Veal or Pork (Contains Pork) Ham, Choice of Side Dish
AED 235

LASAGNA

Baked Pasta Sheets with Beef Ragout, Mixed Wild Mushrooms, Brescianella Cheese Gratin
AED 92

POTATO GNOCCHI (G)

Baked Gluten Free Gnocchi with Four-Cheese Sauce
AED 94

POLLO ALLA CACCIATORA

Chicken Stew, Rosemary & Parmesan Polenta
AED 173

PESCATO DEL GIORNO (G)

Fish of The Day Served with Choice of Two Side Dishes & Selected Signature Sauce
MARKET PRICE

Zuppe - Soups

ZUPPA DI PESCE	78
Calamari, Shrimps, Mussels, Clams, Crab Meat, Fish Fillet	
ZUPPA DI ZUCCA	63
Pumpkin Soup, Burrata Espuma, Croutons, Duck Speck	
MINISTRONE (V)	60
A Classic Perfected with Seasonal Vegetables, Macaroni & Pomarola Soup	

Insalate - Salads

CAPRICCIOSA (N)	82
Radicchio, Fennel, Radish, Carrots, Baby Beetroot, Baby Corn, Artichoke, Yellow Peppers, Walnuts, Bresaola, Scarmoza, Toasted Bread, Balsamic Dressing	
MOZZARELLA DI BUFFALA E MELANZANE (V)(G)	78
Buffalo Mozzarella, Roma Tomatoes, Eggplant in Oil, Smoked Yellow Tomato Salsa, Balsamic Gel, Basil Sorbet	
BURRATA E POMODORI (V)	89
Fresh Burrata, Heirloom Tomatoes, Tomato Sorbet, Basil Sponge, Olive Powder	
INSALATA DI POLLO (N)	82
Organic Chicken Cooked in Oil, Baby Gem, Avocado, Zucchini & Croutons in Pesto Dressing	
INSALATA MISTA (G)(N)	63
Mixed Lettuce, Fennel, Confit Tomatoes, Cucumber, Carrot, Celery Ribbons, Lemon Dressing & Pine Nuts	
VITELLO TONNATO	78
Slow Cooked Veal Striploin, Tuna Sauce, Confit Tomato, Caper Berry, Purple Potato Crackers	

Antipasti - Appetizers

LE VERDURE (G)	63
Grilled Zucchini, Eggplants, Onions, Peppers, Tomatoes, Rucola & Balsamic Dressing	
CARPACCIO DI MANZO (G)	89
Thinly Sliced Raw Beef, Rucola, Parmesan, Truffle, Mushroom Espuma, Caramelized Onion, Apple Confit	
CARPACCIO DI TONNO (G)	78
Thin-sliced Tuna with Herbs & Spices, Lemon Dressing, Pomelo, Capers & Mixed Cress Salad	
TUSCAN PROSCIUTTO (P) (G)	89
Tuscan Ham, Cantaloupe Melon & Figs, Goat Cheese Cream	
CAPESANTE (G)	115
Pan-seared Scallops, Giardiniera, Sweet Corn Purée with Ox Bone Marrow & Caviar	
POLPO E FAVE (G)	99
Soft-grilled Rock Octopus, Charcoal Cassava, Grilled Peppers, Salicornia, Roasted Pumpkin Purée, Salsa Verde	
FRITTO MISTO	110
Crispy Fried Calamari, Prawns, White Bait, Mussels & Vegetables, Lemon Mayonnaise, Spicy Marinara Sauce	

Primi - First Course

LINGUINE PASTA (V)(N) Genovese Pesto, Green Beans and Potato	78
BUCATINI ALL' AMATRICIANA (P) Bucatini, Tomato Sauce, Pork Pancetta, Veal Bacon, Pecorino Cheese, Chili Flakes, Freshly Ground Pepper	89
SPAGHETTI CON LE COZZE Spaghetti, Mussels, Tomato Concasse, Shallot Jam, Mullet Roe, Zucchini	130
SELEZIONE DI SALUMI E FORMAGGI ITALIANI (P) Italian Cold Cuts & Cheeses, Giardiniera, Carasau Bread	136
PACCHERI AL VAPORE CON RICOTTA Steamed Paccheri with Ricotta & Chicken Genovese	89
TAGLIATELLE DI SPINACI Homemade Spinach Pasta, with Beef or Duck Ragù, Wild Mushrooms & Parmesan	89
RAVIOLI DI SPINACI (V) Homemade Ravioli Stuffed with Spinach, Parmesan, Black Truffles	84

Risotti - Risotto

Please Allow 25 Minutes Cooking Time	
RISOTTO AI FUNGHI (V) Mixed Wild Mushrooms Risotto, Parmesan Fondue, Black Truffle	120
RISOTTO NERO AI FRUTTI DI MARE Squid Ink Risotto, Mix Seafood, Lobster Foam & Gold Leaf	130
ASPARAGI RISOTTO Green Asparagus Rissotto, Blu Del Moncenisio Cheese, Apple Confit, Parmesan Tuile	120
PRIMAVERA RISOTTO DI ORZO Creamy Barley Risotto with Spring Vegetables	85

La Carne - Meat Main Dishes

TAGLIATA DI MANZO (G) Rib Eye Steak, Cardoncello Mushrooms, New Potatoes, Rucola, Balsamic Reduction	246
POLPETTE E PURÈ DI PATATE Slow-Braised Traditional Beef Meatballs, Oregano Veal Sausage, Olive Oil Mash Potato, Spicy Neapolitan Sauce	140
ROTOLO DI POLLO (A) Chicken Roulade, Stuffed With Scarmoza Cheese, Sundried Tomatoes Fritters & Veal Chorizo, Thyme Roasted New Potatoes, Light Mustard Sauce	146
CARRÈ DI AGNELLO Grilled Trimmed Rack Of Lamb, Creamy Polenta, Caponata, Thyme Jus	162

Il Pesce - Fish Main Courses

DENTICE IN CARTOCCIO (G) Red Snapper in Papillote, Lightly Crushed Potatoes, Carrot, Broccoli, Asparagus, served with a Choice of Sauce (Amatriciana, Saffron Cream, Lemon Butter or Puttanesca)	152
BRANZINO CON CAPONATA Grilled Sea Bass Fillet, Cherry Tomatoes, Onions, Capers, Olives & Eggplant	173
SALMONE IN CROSTA DI PATATE Potato Crusted Salmon, Broccoli Purée, Liguria Olives & Cherry Tomato Sauce	157

I Classici - The Classics

PARMIGIANA DI MELANZANE (V)(N) Eggplant Parmigiana With Buffalo Mozzarella, Fresh Tomatoes, Smoked Scamorza Cheese Gratin	89	BRUSCHETTA DELLA CASA (V) Wood-fired Oven Baked Carasau Bread, Cherry Tomatoes, Onion Confit, Buffalo Mozzarella, Tomato Pesto, Rucola, Parmesan, Balsamic Reduction	68
LINGUINE AI FRUTTI DI MARE Scampi, Prawns, Calamari, Mussels, Scallops, Octopus, Tomato Sauce, Confit Garlic, Basil	152	OSSOBUCO GREMOLATA (A) Slowly Braised Veal Shank, Milanese Saffron Risotto, Parsley-Garlic Salsa & Parmesan Froth	140
MAIALINO (G)(P) Oven Baked Pork Belly, Fondant Potatoes & Crushed Green Peas, Spicy Tomato Chutney	152	COTOLETTA ALLA MILANESE Breaded Veal Chop, Braised Chicory, Spicy Red Velvet Spread	199

Signature Pasta - Pastas

PAPPARDELLE BOLOGNESE Beef Ragù & Veal or Pork Pancetta (P), Slow Cooked in Tomato Sauce with Fresh Vegetables	78
SPAGHETTI CARBONARA Veal Bacon or Smoked Pork (P), Pecorino, Fresh Eggs & Cream	78
PAPPARDELLE NORCIA Fresh Home-Made Veal Sausage, Cherry Tomatoes, Parsley, Porcini Mushrooms, Truffle Oil	130
PENNE CAMPAGNOLA Spicy Penne Pasta, Onions, Duck Speck, Tomatoes, Parmesan, Peppers & Oregano	136
CULURGIONES DI PATATE (V) Traditionally Handmade Ravioli with Potato, Mint, Pecorino, served with Tomato Sauce & Truffle	95
SPAGHETTI ALLA CHITARRA Herbs & Spices Infused Fresh Pasta, Lobster Cream Sauce, Spicy Caviar	152

Create Your Own Pasta

CHOICE OF PASTA Spaghetti, Linguini, Penne Rigate, Pappardelle, Bucatini, Gnocchi, Paccheri	
CHOICE OF FILLED PASTA AED20 Ravioli, Tortellini	
CHOICE OF SAUCES	
Marinara (V)	73
Carbonara (Choice of Veal or Pork (P))	92
Bolognese	92
Amatriciana With Pork (P) or Veal	89
Puttanesca	78
Aglio Olio E Peperoncino (V)	68
Al Pesto (V)(N)	78
Panna (V)	73
Arrabbiatta	85
Mixed Seafood	130
Lobster	152

Pizze - Pizzas

CLASSIC MARGHERITA (V) Tomatoes, Mozzarella & Fresh Basil	68
BUFALINA (V) Tomatoes, Buffalo Mozzarella, Fresh Oregano & Basil	84
CAPRESE (N) Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil & Pesto Sauce	84
DIAVOLA Tomatoes, Mozzarella, Spicy Beef Soppresata Salami, Roasted Red Peppers & Chili Oil	88
FRUTTI DI MARE Selection of Seafood on Tomato Sauce or Cheese Base	99
PROSCIUTTO E FUNGHI Tomatoes, Mozzarella, Cooked Veal Ham, Mixed Mushrooms	88
SICILIANA Tomato Sauce, Mozzarella, Capers, Olives & Grilled Peppers	82
PRIMAVERA (V) Tomato Sauce, Grilled Eggplant, Zucchini, Peppers, Asparagus, Pumpkin, Mushrooms & Smoked Scamorza Cheese	84
COVACCINO Tomato Sauce, Bresaola Beef, Burrata Cheese, Rucola	96
QUATTRO FORMAGGI (V) Tomato Sauce & Four Cheese, Oregano	84
BIANCANEVE (V) Mozzarella, Mascarpone Cheese, Porcini Mushrooms, Confit Garlic, Truffle Oil	86
CAPRICCIOSA (P) Tomato Sauce, Mozzarella, Ham, Artichokes, Mushrooms & Black Olives	88

FUMANTI Tomato Sauce, Mozzarella, Duck Speck & Scamorza Cheese	86
PROSCIUTTO (P) Tomato Sauce, Mozzarella, Parma Ham (P), Lamb or Veal Ham, Cherry Tomatoes, Rucola & Parmesan Flakes	88
CALZONE (V) Ricotta, Mozzarella, Spinach, Parmesan, & Truffle	89

CANTORNE - SIDE DISHES

RAVIZZONE (G) Baked Kale Chips, Basil Oil Powder	20
CICORIE BRASATO (G) Braised Chicory	37
PATATE SAPORITE (G) (V) Garlic Rosemary Roasted Potatoes	37
VERDURE BOLLITE (G) Steamed Vegetables	26
CAPONATA SICILIANA (G) Sicilian Vegetable Stew	37
FUNGHI SALTATI (G) (V) Sautéed Mushrooms in Mustard Cream	42

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