

Zuppe - Soups

ZUPPA DI PESCE	75
Calamari, Shrimps, Mussels, Clams, Crab Meat, Fish Fillet	
MINESTRA DI ORZO E POLLO	45
Barley and Chicken Soup, Celery, Carrot, Spinach, Focaccia Croutons with Pecorino Cheese Gratin	
MINISTRONE (V)	40
A Classic Perfected with Seasonal Vegetables, Macaroni & Pomarola Soup	

Insalate - Salads

INSALATA DI FAGIOLINI TARTUFO NERO	68
Green Bean Salad, Potato, Rocket, Shallot Dressing & Black Truffle	
SOLO BRUSCHETTA	60
Wood-fired Oven Baked Carasau Bread, Cherry Tomatoes, Onion Confit, Buffalo Mozzarella, Mayo-mash Paste, Rucola, Parmesan, Balsamic Reduction	
BURRATA E POMODORI (V)	80
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)	50
Mixed Lettuce, Fennel, Confit Tomatoes, Cucumber, Carrot, Celery Ribbons, Lemon Dressing & Pine Nuts	
INSALATA SOLO	78
Slow Cooked Veal Striploin Slices, Baby Gem, Tuna Sauce, Confit Tomato, Caper Berry, Purple Potato Crackers	

INSALATA DI TREVISANA AI GAMBERETTI	68
Treviso Radicchio, Prawns, Avocado, Lemon & Balsamic Dressing	

MOZZARELLA DI BUFFALA E MELANZANE	75
Buffalo Mozzarella, Roma Tomatoes, Eggplant in Oil, Smoked Yellow Tomato Salsa, Balsamic	

Antipasti - Appetizers

LE VERDURE (G)	50
Grilled Zucchini, Eggplants, Onions, Peppers, Tomatoes, Artichoke, Roasted Potato	

CARPACCIO DI MANZO (G)	89
Thinly Sliced Raw Beef, Rucola, 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	

CARPACCIO DI POLPO	105
Octopus Carpaccio, Mixed Cress Salad, Green Beans, Confit Potato, Giardiniera, Squid Ink Crackers, Salsa Verde, Lemon Gel	

GAMBERONI ALLA GRIGLIA	78
Grilled Prawns, Borlotti Beans, Tomato, Chilli & Garlic	

FRITTO MISTO (FOR 2)	110
Crispy Fried Calamari, Prawns, White Bait, Mussels & Vegetables, Lemon Mayonnaise, Spicy Marinara Sauce	

BACCALA MANTECATO	95
Creamed Salted Cod, Polenta Crisp, Confit Cherry Tomato & Watercress	

Primi - First Course

TAGLIATELLE VERDE Homemade Spinach Pasta, with Beef Mix Mushroom & Parmesan	89
SPAGHETTI VONGOLE Spaghetti, Clams, Sea Urchin, Botarga Powder	125
SELEZIONE DI SALUMI E FORMAGGI ITALIANI (P) Italian Cold Cuts & Cheeses, Giardiniera, Carasau Bread	125
AGNOLOTTI DI AGNELLO Homemade Ravioli Stuffed with Lamb Ragù, Green Peas in White-Meat Sauce	92
RAVIOLI DI SPINACI (V) Homemade Ravioli Stuffed with Spinach, Parmesan, Black Truffles	80

Risotti - Risotto

Please Allow 25 Minutes Cooking Time

RISOTTO AI FUNGHI (V) Mixed Wild Mushrooms Risotto, Parmesan Fondue, Black Truffle	95
RISOTTO NERO AI FRUTTI DI MARE Squid Ink Risotto, Mix Seafood, Lobster Foam & Gold Leaf	130
RISOTTO DEL GIORNO Risotto of the Day	105

La Carne - Meat Main Dishes

TAGLIATA DI MANZO (G) 300 GMS Wagyu Rib Eye Steak, Cardoncello Mushroom, New Potatoes, Rucola, Parmesan Shaves, Pepper Sauce & Balsamic Reduction	250
POLPETTE E PURÈ DI PATATE Slow-Braised Traditional Beef Meatballs, Oregano Veal Sausage, Olive Oil Mashed Potato, Spicy Neapolitan Sauce	140
FILLETTO DI MANZO 250GMS Pan Seared Angus Beef Fillet, Foie Gras, Truffle Brioche, Balsamic Glazed Apple Confit, Pumpkin Puree, Broccolini & Veal Jus	210
CARRÈ DI AGNELLO Grilled Trimmed Rack Of Lamb, Creamy Polenta, Char Grilled Cauliflower, Thyme Jus & Gremolata	160
POLLO ALLA DIAVOLA Grilled Boneless Corn-fed Chicken Marinated in Herbs & Spices, Grilled Vegetables & Diavola Sauce	125

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 , Puttanesca, Bagna Cauda or Salmoriglio	130
SPIGOLA AL VAPORE Farmed Seabass Fillet Steamed in Salt, Garlic & Herbs, Served with Quinoa Risotto & Cirus- Heirloom Tomato Salsa	155
FILETTO DI BRANZINO Pan-Fried Seabass Fillet with Beetroot Risotto, Fava Beans & Green Froth	185

I Classici - The Classics

PARMIGIANA DI MELANZANE (V)(N) 89 Eggplant Parmigiana With Buffalo Mozzarella, Fresh Tomatoes, Smoked Scamorza Cheese Gratin	BRUSCHETTA ALLA SOLO (V) 45 Garlic-Thyme Bread, Cherry Tomatoes, Rucola, Parmesan Shaves & Balsamic Reduction
LINGUINE AI FRUTTI DI MARE 130 Scampi, Prawns, Calamari, Mussels, Scallops, Octopus, Tomato Sauce, Confit Garlic, Basil	GUANCIA DI VITELLO (A) 160 Slow Cooked Veal Cheek, Truffle-Mashed Potato Fondue, Char- Grilled Leeks
	COTOLETTA ALLA MILANESE 185 Breaded Veal Chop, Braised Chicory, Spicy Red Velvet Spread

Signature Pasta - Pastas

TAGLIATELLE BOLOGNESE 82 Beef Ragù & Veal or Pork Pancetta (P), Slow Cooked in Tomato Sauce with Fresh Vegetables
SPAGHETTI CARBONARA 70 Veal Bacon or Smoked Pork (P), Pecorino, Fresh Eggs & Cream
PAPPARDELLE NORCIA 95 Fresh Home-Made Veal Sausage, Cherry Tomatoes, Parsley, Porcini Mushrooms, Truffle Oil
PENNE CAMPAGNOLA 125 Spicy Penne Pasta, Onions, Duck Speck, Tomatoes, Parmesan, Peppers & Oregano
CULURGIONES DI CARCIOFI (V) 95 Traditionally Handmade Ravioli Stuffed with Artichoke, Ricotta, Mint & Pecorino Cheese, served with Parmesan Fondue & Truffle
TAGLIOLINI E NERO 175 Squid Ink Infused Fresh Pasta, Atlantic Lobster, Shellfish Froth & Spicy Caviar

Create Your Own Pasta

CHOICE OF PASTA 45 Spaghetti, Linguini, Penne Rigate, Pappardelle, Bucatini, Gnocchi, Tagliatelle
CHOICE OF FILLED PASTA AED20 Ravioli, Tortellini, Agnolotti
CHOICE OF SAUCES
Marinara (V) 73
Carbonara (Choice of Veal or Pork (P)) 78
Bolognese 78
Amatriciana With Pork (P) or Veal 89
Puttanesca 78
Aglione Olio E Peperoncino (V) 68
Al Pesto (V)(N) 78
Panna (V) 73
Arrabbiata 85
Frutti di Mare 130

Pizze - Pizzas

CLASSIC MARGHERITA (V)	60
Tomatoes, Mozzarella & Fresh Basil	
BUFALINA (V)	80
Tomatoes, Buffalo Mozzarella, Fresh Oregano & Basil	
CACIO E PEPE	65
Pecorino Romano, Aged Parmesan & Freshly Ground Pepper	
DIAVOLA	82
Tomatoes, Mozzarella, Spicy Beef Soppresata Salami, Roasted Red Peppers & Chilli Flakes	
FRUTTI DI MARE	89
Selection of Seafood on Tomato Sauce or Cheese Base	
SFINCIONE	74
Tomato Sauce, Mozzarella Cheese, Onion, Anchovies, Oregano, Capers, Olives and Pecorino Cheese	
SICILIANA	82
Tomato Sauce, Mozzarella, Capers, Olives & Grilled Peppers	
PRIMAVERA (V)	75
Tomato Sauce, Grilled Eggplant, Zucchini, Peppers, Asparagus, Pumpkin, Mushrooms & Smoked Scamorza Cheese	
COVACCINO	96
Tomato Sauce, Bresaola Beef, Burrata Cheese, Rucola	
QUATTRO FORMAGGI (V)	78
Tomato Sauce & Four Cheese, Oregano	
BIANCANEVE (V)	76
Mozzarella, Mascarpone Cheese, Porcini Mushrooms, Confit Garlic, Truffle Oil	
QUATTRO STAGIONI	76
Tomato Sauce, Mozzarella Cheese, Artichoke, Tomato & Fresh Basil, Mushroom, Veal Ham	

FUMANTI	86
Tomato Sauce, Mozzarella, Duck Speck & Scamorza Cheese	
PROSCIUTTO (P)	88
Tomato Sauce, Mozzarella, Parma Ham (P), Lamb or Veal Ham, Cherry Tomatoes, Rucola & Parmesan Flakes	
SALSICCIA	82
Tomato Sauce, Mozzarella Cheese, Diced Tomato, Sweet Turkey Sausage, Fennel Seeds Chilli Flakes, Red Onion, Basil, Rosemary & Provolone	
PIZZA DI POLLO	70
Tomato Sauce, Mozzarella Cheese, Grilled Chicken Strips, Roasted Capsicum, Rosemary, Pesto, Green Onion & Grated Parmesan Cheese	
CANTORNE -	
SIDE DISHES	
RAVIZZONE (G)	35
Baked Kale Chips, Basil Oil Powder	
CICORIE BRASATO (G)	30
Braised Radicchio	
SPINACH FRITTATA (V)	35
Italian Style Omelette with Spinach and Taleggio Cheese	
PANE ALL'AGLIO	25
Grilled Garlic Bread	
VERDURE BOLLITE (G)	30
Steamed Vegetables	
CAPONATA DI VERDURA (G)	30
Vegetable Stew	
FUNGHI SALTATI (G) (V)	35
Sautéed Mushrooms in Mustard Cream	
PATATE SAPORITE (G) (V)	30
Garlic Rosemary Roasted Potatoes	

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

AGNELLO CON L'OSSO

Firewood Oven-Baked Lamb Shank,
Garlic-Rosemary New Potatoes, Poblano Chilli Pepper
AED 170

LASAGNA

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

POTATO GNOCCHI (G)

Baked Gluten Free Gnocchi with Four-Cheese Sauce
AED 88

PESCATO DEL GIORNO (G)

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

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

RISOTTO PRIMAVERA (V)

Risotto With Spring Vegetables, Parmesan Tuile

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

TIRAMI-SOLO (V)

Tiramisu Steamed 12 Minutes served with Chocolate Sorbet

OR

CROSTATA DI ZUCCA

Pumpkin Pie, Vanilla Ice Cream Topped with Hazelnut Sauce

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