

## 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	
<h2>Antipasti - Appetizers</h2>	
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	89
Homemade Spinach Pasta, with Beef Mix Mushroom & Parmesan	
SPAGHETTI VONGOLE	125
Spaghetti, Clams, Sea Urchin, Botarga Powder	
SELEZIONE DI SALUMI E FORMAGGI ITALIANI (P)	125
Italian Cold Cuts & Cheeses, Giardiniera, Carasau Bread	
AGNOLOTTI DI AGNELLO	92
Homemade Ravioli Stuffed with Lamb Ragù, Green Peas in White-Meat Sauce	
RAVIOLI DI SPINACI (V)	80
Homemade Ravioli Stuffed with Spinach, Parmesan, Black Truffles	

## Risotti - Risotto

Please Allow 25 Minutes Cooking Time

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

## La Carne -

### Meat Main Dishes

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

## Il Pesce - Fish

### Main Courses

DENTICE IN CARTOCCIO (G)	130
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	
BRANZINO AL VAPORE	155
Farmed Mediterranean Sea Bass Fillet Steamed in Salt, Garlic & Herbs, Served with Quinoa Risotto & Citrus Heirloom Tomato Salsa	

## I Classici - The Classics

PARMIGIANA DI MELANZANE (V)(N)	89	BRUSCHETTA (V)	45
Eggplant Parmigiana With Buffalo Mozzarella, Fresh Tomatoes, Smoked Scamorza Cheese Gratin		Garlic-Thyme Bread, Cherry Tomatoes, Rucola, Parmesan Shaves & Balsamic Reduction	
LINGUINE AI FRUTTI DI MARE	130	GUANCIA DI VITELLO (A)	160
Scampi, Prawns, Calamari, Mussels, Scallops, Octopus, Tomato Sauce, Confit Garlic, Basil		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, Slow Cooked in Tomato Sauce with Fresh Vegetables	
SPAGHETTI CARBONARA	70
Veal Bacon , 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	
Spaghetti, Linguini, Penne Rigate, Pappardelle, Bucatini, Gnocchi, Tagliatelle	
CHOICE OF FILLED PASTA AED20	
Ravioli, Tortellini , Agnolotti	
CHOICE OF SAUCES	
Marinara (V)	73
Carbonara With Veal	78
Bolognese	78
Amatriciana With Veal	89
Puttanesca	78
Aglia Olio E Pepperoncino (V)	68
Al Pesto (V)(N)	78
Panna (V)	73
Arrabbiatta	85
Frutti di Mare	130

# Pizze - Pizzas

CLASSIC MARGHERITA (V)	60
Tomato Sauce, Mozzarella & Fresh Basil	
BUFALINA (V)	80
Tomato Sauce, Diced Tomatoes, Buffalo Mozzarella, Fresh Oregano & Basil	
CACIO E PEPE	65
Pecorino Romano, Aged Parmesan & Freshly Ground Pepper	
DIAVOLA	82
Tomato Sauce, 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	
<b>CANTORNI - SIDE DISHES</b>	
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 Chef's Special

### PIZZA BOMBA (A)

Flaming Pizza Served Tableside  
Tomato Sauce, Bresaola Beef, Mozerella Cheese, Rucola  
AED 110

### PARMIGIANO WHEEL PASTA

Pasta of the Day Served Table Side in a Parmesan Wheel  
AED 90

### SOLO CASSATA (N) (V)

Candied Fruit Cassata under the Golden White Chocolate Dome  
poured with Hot Salted Caramel Sauce  
AED 65

# 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