

SoLita

South of Little Italy

SoLita honors Italian cuisine by preparing each order with the finest imported and freshest local ingredients. Eat the way families have for generations, experiencing and sharing for all to enjoy.

Antipasti

- Italian Poppers** mini seasonal sweet peppers stuffed with fresh ricotta cheese, herbs and lemon essence 8.5
- Stuffed Pepper** whole stuffed pepper with sausage, pepper, onion, fresh pomodoro sauce 12
- Shrimp Brandy** poached white tiger shrimp with brandy broth arugula and fresh celery root 14
- Frito Misto** white wine battered fresh seafood with grilled lemon and herbs 13.5
- Seafood Salad** fresh shrimp, calamari, scungili and mussels with garlic lemon extra virgin olive oil dressing 14
- Meatballs** SoLita house made meatballs with pomodoro sauce and fresh herbs 12
- Eggplant Rollantini** with ricotta cheese, mushroom, spinach, house roasted red pepper and fresh tomato basil sauce 12.5
- Shrimp SoLita** crispy shrimp tossed with roasted peppers, extra virgin olive oil with a pesto verde drizzle 16

Insalata

- Grilled Caesar Salad** grilled romaine and our house made cream Caesar dressing 12
- SoLita Chopped Italian Salad** seasonal chopped greens, fresh herbs, cheese and cured meats tossed in red wine vinaigrette 12.5
- Beet Salad** salt roasted rainbow beets with goat curd toasted walnuts and fresh mint 12
- Crabmeat Salad** jumbo lump crabmeat and asparagus salad with watercress and truffle essence 14.5
- Parsley Pancetta Salad** fresh parsley, celery root, tomato, fresh lemon juice and extra virgin olive oil drizzled with a warm pancetta dressing 12
- Insalata di Prosciutto** fresh mozzarella, basil, house roasted peppers topped with fresh cut prosciutto and extra virgin olive oil 16

Pizza

All of our pizzas are handcrafted, made to order and served crispy from our wood fire oven

- Margarita** fresh tomato basil sauce with fresh mozzarella 14
- White Pie** Broccoli rabe, roasted peppers and ricotta 14
- Seafood** selection of daily fresh caught seafood 16
- Vegetarian** fresh seasonal vegetables 14
- SoLita** meatballs, ricotta and fresh tomato basil sauce 14
- Pizza di Parma** prosciutto, marscapone, tomato sauce topped with arugula 16
- Meat** daily selection of Italian meat toppings 15

DBPR has advised that consumption of raw / undercooked animal products may cause food borne illness. If you have any food allergies or dietary restrictions please inform your server

Primi

- Bucatini all' Amatriciana** crispy pancetta caramelized onion and spicy tomato basil sauce 18
- Tagliatelle** squid ink pasta with fresh clams, shrimp and calamari white wine sauce 28
- Traditional Rigatoni** with slow cooked braised pork tomato sauce and meatballs 22
- Ravioli** fresh made ricotta and spinach ravioli with a creamy mascarpone sauce 18
- Trottole Buon Gusto** with smoked bacon, caramelized red onion and mushroom pomodoro sauce 18
- Risotto Del Giorno** toasted risotto of the day 19
- Gnocchi** chicken, mushrooms, spinach, roasted pepper with parmesan cream sauce 22
- Fedellini Pomodoro** chopped tomato, garlic and extra virgin olive oil 16
- Tagliatelle Aglio Olio** fresh garlic, extra virgin olive oil and hand grated parmesan cheese 16
- Linguini Clams** fresh clams, garlic, parsley and extra virgin olive oil 20

Secondi

- Grilled Pork Chop** double cut pork chop with fennel "agro dolce" (sweet and sour fennel and red onion) 28
- Sausage and Peppers** with broccoli rabe topped with shaved aged provolone 19
- Rib Eye Pizzaila** grilled 18 oz. rib eye with sauteed tomato, mushrooms, onions, garlic and peppers 38
- Snapper a la Angela** pan roasted with mushrooms, peppers, red onion, mussels and clams in a white wine tomato broth 26
- Fresh Catch Puttanesca** catch of the day with shrimp, tomato, capers, black olives, garlic and chili flake 29
- Whole Roasted Bronzini** seasoned and stuffed with parsley, tomato, artichoke, EVOO, balsamic and lemon 28
- Veal Sorrentino** layered with prosciutto, eggplant, fresh mozzarella and white wine tomato basil sauce 28
- Veal** "classic parmesan style" with fresh mozzarella 26
- Chicken** "classic parmesan style" with fresh mozzarella 20
- Chicken Nino** boneless chicken breast with garlic in a herbal white wine butter sauce on wilted greens 19
- Chicken Scarpariello** chicken on the bone, sausage, hot & sweet peppers, mushrooms and potatoes 23

Contorni

- Crispy Brussel Sprouts** seared and seasoned with lemon and chili 6
- Farro** wheat with diced cucumber, tomato, red onion with a blood orange vinaigrette 6
- Cauliflower Gratin** oven baked 6
- Smashed Potato Finger** seasoned with crispy rosemary 6
- Broccoli Rabe** fresh garlic, olive oil and a dash of chili 6
- Sauteed Spinach and Beans** fresh sauteed spinach, garlic and olive oil 6

20% gratuity will be added to parties of 6 or more