

# SoLita

## *South of Little Italy*

*Good things come to those who wait ...  
We prepare each dish made to order with the finest imported and freshest local ingredients.*

### *Antipasti*

**Italian Poppers** mini seasonal sweet peppers stuffed with fresh ricotta cheese, herbs and lemon essence

**Stuffed Pepper** whole stuffed pepper with sausage, pepper, onion and fresh pomodoro sauce

**Mozzarella e Prosciutto** fresh mozzarella, house roasted peppers with fresh cut prosciutto Di Parma drizzled with extra virgin olive oil and aged balsamic

**Meatballs** SoLita house made meatballs with fresh tomato and basil sauce with ricotta cheese

Do them old school ....Hook them up with salad

**Eggplant Rollatini** fresh ricotta with sautéed mushroom, spinach, roasted red pepper and tomato basil sauce

**Fried Calamari** fried calamari tossed in our house made spicy San Marzano tomato sauce

**Shrimp SoLita** crispy shrimp tossed with roasted peppers, olive oil & garlic, verde drizzle and house made tarter

**Cutting Board Antipasti** house made roasted peppers, fresh mozzarella, assorted cheese, Italian cured meats, marinated veggies drizzled with extra virgin olive oil

### *Insalata*

#### **Grilled Caesar Salad**

fork and knife grilled romaine and our house made creamy caesar dressing with crispy croutons

#### **SoLita Chopped Italian Salad**

chopped greens, carrots, celery, chick peas, zucchini, Italian cheese and cured meats tossed in red wine vinaigrette

#### **Beet Salad**

salt roasted rainbow beets with goat curd toasted walnuts and fresh mint

#### **Seafood Salad**

fresh shrimp, calamari, and scungili marinated in fresh herbs, garlic, lemon extra virgin olive oil dressing

#### **Crabmeat Salad**

jumbo lump crabmeat salad with asparagus, watercress and truffle oil

#### **Arugula Salad**

fresh arugula with shaved fennel and shaved red onion tossed in a champagne vinaigrette with truffle oil



### *Pizza*

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

#### **Margarita**

fresh tomato basil sauce, mozzarella with fresh sliced roma tomatoes

#### **White Pie**

broccoli rabe, roasted peppers and ricotta

#### **Shrimp Scampi Pizza**

mascarpone, sautéed spinach, wood oven roasted cherry tomato and shrimp scampi

#### **Vegetable**

seasonal vegetables roasted in the wood oven

#### **SoLita**

meatballs, ricotta and fresh tomato basil sauce

#### **Pizza di Parma**

prosciutto, mascarpone, arugula and a drizzle of aged balsamic

#### **Sopressata**

fresh tomato sauce, mozzarella and sopressata

#### **Funghi**

roasted wild mushrooms, tomato sauce and ricotta

DBPR has advised that consumption of raw / undercooked animal products may cause food borne illness

## *Primi*

**Bucatini all' Amatriciana** crispy pancetta caramelized red onion and spicy tomato basil sauce

**Tagliatelle Frutti de Mare** squid ink pasta with fresh clams, shrimp and calamari in a spicy tomato broth

**Shrimp Risotto** toasted risotto, shrimp, asparagus, red onion with mascarpone cream

**Shells Buon Gusto** smoked bacon, caramelized red onion, wild mushrooms, pomodoro sauce

**Ravioli** fresh made ricotta and spinach ravioli with a creamy mascarpone cheese sauce

**Gnocchi** chicken, mushrooms, spinach, roasted pepper with parmesan cream sauce

**Fedelini Pomodoro** fresh tomato, extra virgin olive oil, garlic, basil and grated parmesan cheese

**Tagliatelle Aglio Olio** garlic, extra virgin olive oil and hand grated parmesan cheese

**Linguini Clams** little neck clams, garlic, parsley and extra virgin olive oil

**Rigatoni Sunday Sauce** with slow cooked pork, tomato sauce and our signature meatball

## *Secondi*

**Snapper Angela** pan roasted with peppers, red onion, mussels & clams in a white wine tomato broth

**Fresh Catch Puttanesca** catch of the day with shrimp, tomato, capers, black olives, garlic and chili flake

**Salmon Piccata** pan seared with lemon, butter, white wine, and capers on a bed of spinach with cherry tomatoes

**Whole Roasted Bronzini** seasoned and stuffed with parsley, tomato, red onions, artichoke, drizzled with extra virgin olive oil, aged balsamic and lemon

**Veal Chop Milanese** bone in chop pounded thin, lightly breaded and pan fried, topped with salad greens, tomato, red onion with a balsamic vinaigrette

**"Bone In" Veal Parmesan** "classic parmesan style" fresh mozzarella and our house tomato basil sauce

**Veal Sorrentino** layered with prosciutto, eggplant, fresh mozzarella in a white wine fresh tomato basil sauce

**Sausage and Broccoli Rabe** grilled sausage, broccoli rabe, sautéed pepper and onions topped with shaved aged provolone

**Grilled Pork Chop** double cut pork chop, fennel & red onion "agro dolce" and sautéed peppers

**Rib Eye Pizzaiola** grilled 18oz rib eye with sautéed sweet peppers, onions in a fresh tomato sauce

**Filet Mignon** filet topped with a brandy cream sauce, sautéed wild mushrooms with parsnip puree

**Chicken Parmesan** "classic parmesan style" fresh mozzarella and house made tomato basil sauce

**Chicken Nino** boneless chicken breast with garlic in a herbal white wine butter sauce on wilted greens

**Chicken Scarpariello** chicken on the bone, sausage, hot/sweet peppers, mushrooms, roasted potatoes

## *Contorni*

**Crispy Brussel Sprouts**  
seared and seasoned with lemon and chili

**Wild Mushrooms**  
sautéed wild mushrooms with fresh herbs

**Cauliflower Gratin**  
wood oven baked cauliflower with cheese

**Smashed Potato Fingers**  
seasoned with crispy rosemary

**Broccoli Rabe**  
fresh garlic, olive oil and a dash of chili

**Sauteed Spinach and Beans**  
sautéed spinach, cannellini beans, garlic and olive oil

20% Gratuity will be added to parties of 6 or more  
If you have any food allergies or dietary restrictions please inform your server