



ANTIPASTI

CALAMARI FRITTI MARINARA
14

CALABRESE-STYLE PORK RIBLETS
eggplant agrodolce
14

TUNA CRUDO
marinated heirloom tomatoes, grilled Sullivan Street bread
16

CRISPY BABY ARTICHOKE
arugula, truffle and Parmesan vinaigrette
15

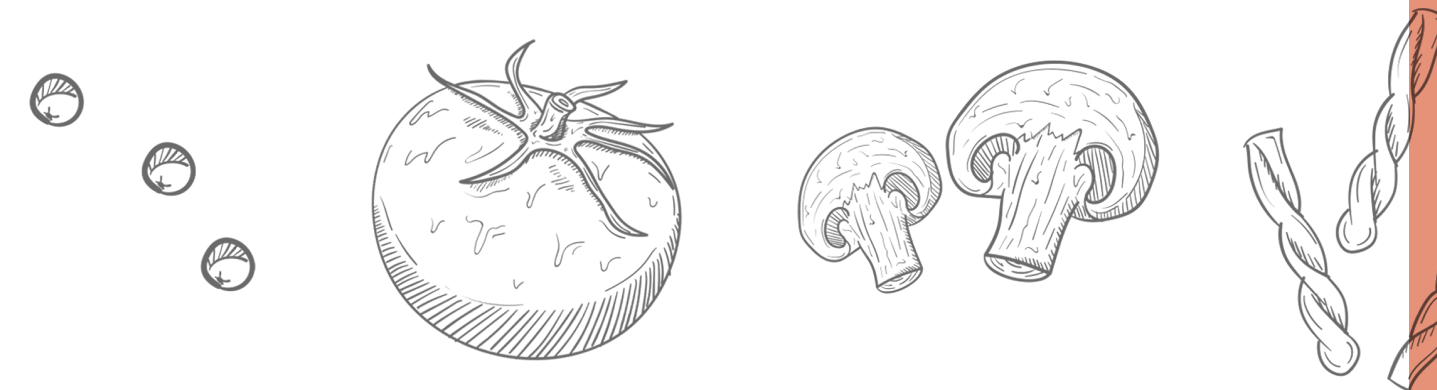
INSALATA

CLASSIC CAESAR
Sullivan Street croutons, Parmesan frico
12

ITALIAN TRI-COLOR
endive, radicchio, arugula, Sicilian citrus vinaigrette
12

BURRATA CAPRESE
slow-roasted heirloom tomato, basil oil, amaretto-soaked raisins, grilled Sullivan street bread
16

CHOPPED ARTHUR AVENUE SALAD
provolone, salami, garden Italian vegetables, red wine-oregano dressing
15



PASTA

RIGATONI ALLA VODKA 19
tomato cream sauce, vodka, Parmesan

SPAGHETTI WITH CLAM SAUCE 24
littleneck clams, garlic, olive oil, parsley

BUCATINI CARBONARA 19
housemade pancetta, egg, Pecorino, black pepper

BAKED PASTA ROTOLO 20
Sunday meat ragu, mozzarella, ricotta

GARGANELLI ALL'AMATRICIANA 19
pancetta, tomato ragu, shaved Pecorino

SPRING PEA RAVIOLI 23
early spring green vegetables, mint burro fuso

HOUSEMADE CHICKEN SAUSAGE 21
creste di gallo, sautéed corn, kale, confit tomatoes

gluten-free, casarecce, and whole wheat available

SECONDI

PESCE

WHOLE BROILED BRANZINI 28
with sautéed spinach

JUMBO SHRIMP SCAMPI 28
head on with wild mushrooms

SWORDFISH PUTTANESCA 28
with grilled broccoli rabe

CARNE

ROASTED CHICKEN SCARPARIELLO 25
crumbled Italian sausage, hot and sweet peppers, broccoli rabe

CHICKEN PARMIGIANA 24
spaghetti with Parmesan

CHICKEN MILANESE 24
tri-color salad

GRILLED 14 OZ. VEAL CHOP 48
roasted wild mushrooms, veal jus

VEAL PARMIGIANA 26
spaghetti with Parmesan

GRILLED LAMB SCOTTADITO 35
Sicilian eggplant, mint salsa verde

A fee of \$15 will be included on shared entrée orders.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PIATTO DEL GIORNO

LUNEDÌ

RIBEYE ALLA FIORENTINA
roasted artichoke alla Romana
40

MARTEDÌ

SLOW-BRAISED BEEF BRACIOLE
housemade gnocchi, red gravy
28

MERCOLEDÌ

FRUTTI DI MARE
tagliolini al nero, lobster, mixed shellfish, roasted tomatoes, ricci di mare
38

CONTORNI

• 6 •

BROCCOLI RABE

SAUTÉED SPINACH

ROASTED BABY CARROTS WITH PESTO
AND WHIPPED RICOTTA

SICILIAN EGGPLANT

SPAGHETTI POMODORO

ROASTED WILD MUSHROOMS

MICHAEL CRAIN

Executive Chef

CHRISTOPHER CORTES

Chef de Cuisine

COCKTAILS

SPRITZ THYME 14

Aperol, prosecco, soda water, fresh thyme

LIMONE COLLINS 14

Gin, limoncello, lemon juice

TUSCAN PEAR MARTINI 14

La Poire Vodka, ginger liqueur, blood orange, lemon juice

CLASSIC NEGRONI 14

Gin, Campari, sweet vermouth

GLOSSARY

ABBACCHIO AL FORNO | *Slow-roasted lamb shoulder*

ACCIUGHE | *Anchovy*

ACETO BALSAMICO | *prized, concentrated vinegar from Modena*

AFFETTATI | *Sliced cured meats*

AGLIO E OLIO | *Garlic and oil*

AGITA | *Heartburn, indigestion*

AGNOLOTTI | *Pillow shaped, filled pasta*

AGRODOLCE | *Sweet and sour*

AL FORNO | *Oven-baked*

AMATRICIANA, ALL' | *Guanciale, red onion, and spicy tomato sauce*

ANDIAMO | *Let's go! Hurry up!*

ANTIPASTI | *Appetizers*

BAVETTE | *Thin linguine*

BRACIOLE | *Stuffed, rolled, tied, and braised pork shoulder with garlic, parsley, mint, lemon, cheese*

BRESAOLA | *Cured beef loin*

BUONA FORTUNA | *Good luck*

BUCATINI | *Thick, hollow spaghetti*

CACCIATORA, ALLA | *“Hunter Style” with tomatoes, onions, and herbs*

CACIO E PEPE | *Traditional Roman pasta with Pecorino Romano, Parmigiano-Reggiano, and coarse black pepper*

CANNELLONI | *Rolls of pasta stuffed with a meat or vegetable mixture.*

CANNOLI | *Pastry shell filled with flavored, sweetened ricotta cheese*

CARBONARA, ALLA | *“Coal Miners Style” guanciale, egg, Pecorino Romano, Parmigiano-Reggiano, and black pepper*

CARCIOFI | *Artichokes*

CASARECCE | *Translates to “house-made” pasta*

CITRONETTE | *An oil-based citrus dressing*

CODA ALLA VACCINARA | *Braised oxtail with tomato, pinenuts, and golden raisins*

COME STAI? | *How are you?*

CONCHIGLIE | *Shell pasta*

CONTORNI | *Side dishes*

COPPA COTTA | *Fennel and black pepper-cooked pork shoulder*

COZZE | *Mussels*

CRESTE DI GALLO | *Unique extruded pasta, named for its shape that resembles a rooster's crest*

FRA DIAVOLO | *“Brother Devil” spicy and hot*

DOP | *Denominazione di Origine Protetta or Protected Designation of Origin; a status denoting products which are traditionally and uniquely prepared, processed, and produced within a specific region*

ESCAROLE | *Mild, bitter lettuce*

FARROTTO | *Farro cooked in the style of risotto*

FETT'UNTA | *Thick, crusty, toasted bread*

FRICO | *Cheese crisp*

FRITTI | *Fried*

FUNGHI MISTI | *Mixed mushrooms*

GEMELLI | *Two strands of pasta twisted together*

GNOCCHI | *Dumplings*

GNOCOCO | *Pan-fried semolina cake made with milk, eggs, and cheese*

GOOMBA | *Compatriot or fellow comrade*

INSALATA | *Salad*

LINGUA | *Tongue*

MAFALDINE | *Ribbon-shaped pasta*

MANGIA | *Eat!*

MEZZELUNE | *Half-moon shaped pasta*

MISTICANZA | *Classic Roman salad: fresh market greens, radish, and fennel*

MOSTARDA | *Italian condiment made of dried fruit and mustard*

ORECCHIETTE | *House-made pasta shaped like “little ears”*

OSTERIA | *Tavern*

PANELLE | *Chickpea fritters*

PAPPARDELLE | *Derived from the verb “to gobble up;” broad, flat noodle*

PECORINO ROMANO | *Aged sheep's milk cheese*

PESCE | *Fish*

PIATTO DEL GIORNO | *Plate of the day*

PIZZAIOLO | *Pizza-style*

POMODORO | *Tomato*

POLPETTE | *Meatball*

PORCHETTA | *Savory, fatty, and moist boneless pork roast*

PRIMI | *First course, often pasta*

PUTTANESCA | *Tomatoes, olive oil, olives, capers, and garlic*

RAGU | *Hearty sauce for pasta*

RICCI DI MARE | *Sea urchins*

ROMANA, ALLA | *In the Roman manner*

ROTOLO | *A traditional Italian dish, translated as “scroll” or “coil”.*

SALMISTRATA | *Salt-cured*

SALTIMBOCCA | *Veal, prosciutto, and sage; literally, “jumps into the mouth”*

SALUMI | *General term for cured sausages*

SCARPARIELLO | *“Shoemaker Style”, sauteed with white wine, lemon, garlic, parsley*

SECONDI | *Main course*

TAGLIOLINI AL NERO | *Pasta with squid ink*

TORTELLI | *Small pasta parcels stuffed with a cheese or vegetable*

TORTELLONI | *Large navel-shaped, filled pasta*

VINCOTTO | *Dark, sweet, thick paste*

VONGOLE | *Clams*

solstice  italian