

SOLO

RISTORANTE

SET LUNCH

2-COURSE \$ 26++

3-COURSE \$ 32++

VINO DELLA CASA

White or Red Wine 10\$

APPETIZERS

SOUP OF THE DAY (V)

MISTICANZA (V)

Mixed Green Leaves served with Grana Padano Shaved and Balsamic dressing toasted walnut

MANZO

Roasted Angus Sirloin with Truffle Mayonnaise and Shaved Grana Padano

PROSCIUTTO +5\$

24 months Prosciutto Ham with Apulia's Stracciatella

MAIN COURSES

SPAGHETTI (V)

Fresh Tomato Sauce, Basil and Creamy Burratina

POLLO

Sous Vide chicken breast with mushrooms sauce and mashed potato

PESCE DEL GIORNO

Daily Fresh Fish Served in Chef Style

PAPPARDELLE +5\$

Angus Beef Bolognese and Parmigiano Cheese

LINGUINE +6\$

Spicy Seafood and Cherry Tomato and parsley

DESSERT OF THE DAY +8\$

FORMAGGIO DEL GIORNO +8\$

SOLO'S CLASSICS SET DINNER

4-COURSE MENU \$88

STARTER

BRANZINO

thin sliced seabass with light lemon emulsion, chopped shallot, pimento and chives



PASTA

PAPPARDELLE

homemade with slow braised pork ragout, herbs and Marsala wine



MAIN COURSE

POLIPO

braised and grilled octopus, orange potatoes, refreshing cherry tomato salad and Taggiasche olives

OR

GUANCIA DI MANZO

36 hours slow cooked beef cheek in Sangiovese wine, with soft potato puree and sautéed Spinach



DESSERT

IL SOLO TIRAMISU

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



(V) Vegetarian

All prices are subject to 10% service charge and 7% GST

SOLO'S GOURMET SET DINNER

5-COURSE MENU \$128

STARTER

FEGATO GRASSO

pan seared foie gras with spiced, roasted sunchoke puree and chicken jus

SOUP

BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

PASTA

TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce tarragon and lemon zest

MAIN COURSE

ROMBO

light simmered Mediterranean turbot served with crustaceans cioppino and roasted garlic kale

OR

FARAONA

guinea fowl sous vide breast, extra virgin olive oil confit leg oven baked banana shallot and natural jus

DESSERT

TORTA AL LIMONE

Amalfi lemon and white chocolate curd cake with strawberries and basil

(V) Vegetarian

All prices are subject to 10% service charge and 7% GST

A LA CARTE MENU

ANTIPASTI

ANTIPASTO ALL' ITALIANA for 2pax	58
fine selection of cold cuts served with homemade "giardiniera", pickled selection: porcini mushrooms, borettane onion, cherry tomatoes and artisanal sour dough	
WAGYU CARPACCIO	30
parmigiano reggiano "vacche rosse 24 month" shaving, pickled artichoke and aceto balsamico di Modena IGT	
FEGATO GRASSO	28
pan seared foie gras with spiced, roasted sunchoke puree, chicken jus	
BURRATINA	25
heirloom cherry tomatoes with artisanal burratina from Apulia served with, add prosciutto di Parma 50g +10\$	
BISQUE D'ASTICE	22
smoky lobster soup flavoured with anise and orange	
BRANZINO	20
thin sliced seabass with lemon emulsion, chopped shallot, pimento & chives	
MELANZANA ALLA PARMIGIANA (V)	18
baked eggplant "alla parmigiana" with buffalo mozzarella & spicy basil	

PASTA

TAGLIOLINI	45
hand crafted with sea urchin, lightly tossed with smoky uni sauce tarragon and lemon zest	
TAGLIATELLE	38
spicy spanner crab aglio, olio & peperoncino and ikura	
CAPELLI D'ANGELO	36
angel hair served as a cold soba with Hokkaido scallops crudo and truffle dressing, add sea urchin 10g +25\$	
GNOCCHI	30
angus beef ragout "alla Bolognese" with rosemary and red wine	
PAPPARDELLE	30
homemade with slow braised pork ragout, herbs and marsala wine	
RAVIOLI (V)	28
stuffed with creamy ricotta, spinach, almond, Parmigiano Reggiano pesto	

SECONDI

ROMBO	40
light simmered Mediterranean turbot, served with crustaceans cioppino and roasted garlic kale	
POLIPO	38
braised and grilled octopus, orange potatoes, refreshing cherry tomato salad and Taggiasche olives	
MAIALE	38
pan seared Iberico pork chop with glazed young carrots, pickled borettane onion and grain mustard	
GUANCIA DI MANZO	38
36 hours slow cooked beef cheek in Sangiovese wine, soft potato puree and sautéed spinach	
FARAONA	36
guinea fowl sous vide breast, extra virgin olive oil confit leg, oven baked banana shallot and natural jus	

VERDURE

MISTICANZA	10
mesclun salad with balsamic dressing	
POMODORINI	8
cherry tomato and basil salad	
PATATE	8
creamy mashed potato	

(V) Vegetarian

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DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO coconut and dark chocolate 70% lava, toffee yuzu & orange sorbet	15
SOLO TIRAMISU fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	14
TORTA AL LIMONE amalfi lemon and white chocolate curd, strawberries, basil sorbet	14
SGROPPINO refreshing lemon sorbet with zardetto prosecco	18
SELEZIONE DI SORBETTI E GELATI	5 scoop
FORMAGGI ITALIANI ARTIGIANALI selection of 3 regional Italian cheese orange compote and Sardinian crispy bread	22



PASSITO DI PANTELLERIA	18 / 78
ESPRESSO MARTINI	20
AMARI & GRAPPE	10 - 18