



**AVAILABLE
NOW!**

ASK YOUR SERVER

CACIO E PEPE
HOMEMADE PASTA SAUCE

SIGNATURE COCKTAILS

CASUAL AFFAIR	18
Vodka, Fresh Watermelon Puree, Yuzu Juice & Basil Syrup	
AMARO FASHIONED	18
Bourbon, Montenegro & Bitters	
SUNDAY AFTERNOON	18
Aperol, Campari, Montenegro, Fresh Grapefruit Juice & Soda	
CUBAN SPY	18
Rum Chata, Banana, Dark Rum, Pineapple Juice, Coconut Water & Amaro Nonino	
APERITIF	18
Lillet, Fresh Strawberry Puree, Fresh Lemon Juice & Sparkling Rose	
VIVA VIDA	18
Tequila, Mezcal, Jalapeno infused Green Chartreuse, Fresh Lime Juice & Cucumber	
CUCUMBER FAN	18
Gin, Elderflower Liqueur, Cucumber, Basil & Fresh Lemon Juice	
CHOCOLATE NEGRONI	18
Gin, Campari, Vermouth & Cacao	
SPRITZ 1	18
Aperol, Prosecco & Soda	
SPRITZ 2	18
Italicus, Prosecco & Soda	
MULE-ING	18
Vodka, Ginger & Blueberry Syrup, Fresh Lime Juice & Ginger Beer	



@SOLAPASTABAR



@SOLAPASTABAR

sola 
PASTA BAR

VINO ROSSO

PINOT NERO	16	64
MONTEPULCIANO 1.5L	16	128
BARBERA D'ALBA	17	68
CHIANTI	17	68
CABERNET SAUVIGNON	17	68
ETNA ROSSO	20	80
BAROLO		100
AMARONE DELLA VALPOLICELLA CLASSICO		160

VINO BIANCO

PINOT GRIGIO	16	64
SAUVIGNON BLANC	17	68
CHARDONNAY	17	68
VERDICCHIO	17	68
RIESLING		72

ROSE & PROSECCO

ROSE ROSAENOVAE	16	64
ROSE CALAFURIA	18	72
PROSECCO	16	64
SPARKLING ROSE	16	64

BIRRA

MENABREA AMBRATA	10	
PERONI	10	

TO SHARE

HEALTHY SALAD	20
Cucumber, Avocado, Cilantro Dressing, Peanuts, Peashoot & Habanero Powder	
PEACH SALAD	22
Peach, Cherry Tomato, Tangerine Goat Cheese, Passionfruit Dressing, Mint & Fried Almonds	
CROCCHETTE DI POLLO	16
Organic Chicken Croquettes & Jalapeno Mayo	
BURRATA E PRUGNA	22
Fresh Burrata, Grilled Plum, Rosemary, Honey & Almonds	
PROSCIUTTO	28
24 months Prosciutto from Langhirano, Bufala Ricotta with Pistacchio Pesto & Focaccia	
TARTARE DI SALMONE	25
Mango e Passionfruit Gazpacho, Salmon, Yuzu, Orange Caprino Mousse, Kumquat & Scallions	
STRACCIATELLA TO DIP	22
Stracciatella Cream, Aglio e Olio, Cherry Tomatoes Confit, Fried Almonds, Fresh Basil & Bread	

HOMEMADE PASTA

RIGATONI ALL'ARRABBIATA	21
Fresh Tomato Sauce, Calabrian Chili, Cherry Tomatoes & Basil	
24K GOLD SPAGHETTI	30
Squid Ink Spaghetti, Sea Urchin Calabrian Chili & 24k Gold Leaf	
TAGLIATELLA AL TARTUFO NERO	38
Parmesan Cheese Fondue & Shaved Summer Black Truffle	
TAGLIATELLE ALL'ASTICE	38
Cherry Tomato Confit, Scallions, Bisque & Lobster	
SPAGHETTI NERI ALLE VONGOLE	25
Squid Ink Spaghetti, Manila Clams, Calabrian Chili & Aromatic Breadcrumbs	
CHIOCCIOLE AL RAGU	25
Bolognese Ragù (Beef, Veal, Lamb, Pork) & Parmesan Cheese	
TONNARELLI CACIO E PEPE	23
Pecorino Cheese Fondue & Black Pepper	
GNOCCO RIPIENO	25
Ricotta Stuffed Gnocchi, Butter, Parmesan, Lemon, Basil, Almonds & Cherry Tomatoes	
CARAMELLE	32
Zucchini, Ricotta & Mint Stuffed Caramelle, Mint Pesto, Burrata Mousse & Pistacchio	

PASTA TASTING 100

Five different half pasta dishes, to be shared in 2 people.
Ask your waiter for the pasta selection

I DOLCI

TIRAMISU	12
CHEESECAKE ALL'ARANCIA E PISTACCHIO	12
Ricotta, Crumbled Cookie, Caramel, Orange & Pistacchio	
RICOTTA E PERA	12
Pear and Ricotta, Pineapple Coulis & Whipped Coconut	
HOMEMADE GELATO	12
Pistachio, Vanilla or Chocolate	

CAFFÈ

ESPRESSO	4
MACCHIATO	5
CAPPUCCINO	5
AMERICANO	5
BLACK COFFEE	3

DIGESTIVI

LIMONCELLO	9
GRAPPA	16
FERNET BRANCA	14
MONTENEGRO	14