

CRUDO RAW COURSE

Tartara di Tonno* 23

Atlantic bluefin tuna tartare, salsa verde, farm egg yolk, tuile and beet mostarda

Carpaccio di Tonno* 23

Atlantic bluefin tuna carpaccio, crispy shallot, mustard greens, black garlic chili oil, lemon zest and sea salt

Carpaccio di Capesante* 24

Day boat scallops, Stonecipher cucamelon, purple daikon, lemon balm, anise hyssop, chamomile oil and sea salt

Uni sulla Focaccia* 23

Maine uni on toasted focaccia with sun-dried tomato pesto, shaved pecorino, chive and lemon zest

Acciughe Marinate* 22

House-marinated Spanish anchovies with almond gremolata, Umbrian extra virgin olive oil Marsala vinaigrette and sea salt

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

ANTIPASTI STARTER COURSE

Tagliere del Contadino 30

Selection of local and imported cured meats, gnocco fritto

Tagliere del Formaggio 30

Selection of Italian cheeses with gnocco fritto and Medjool dates

Culatta e Toma Piemontese 28

Imported culatta prosciutto with Toma Piemontese and Burgundy truffles

Muscoli alla Genovese 18

Bangs Island mussels with white wine, extra virgin olive oil, parsley, garlic and crostino

Insalata di Polpo 22

Warm octopus salad with burnt onion and black garlic puree, house made Tuscan sausage, saffron fingerling potatoes, sun-dried tomatoes and dandelion greens

Gonfietti con Prosciutto e Burrata 28

Lightly-fried sage focaccia, fresh Italian burrata, Pio Tosini Prosciutto di Parma

FOCACCIA DI RECCO

Traditional focaccia from Recco, baked thin with Stracchino cheese imported from Italy

Normale 18

Con Pio Tosini Prosciutto di Parma 22

Pizzata 20

Tomato, capers, olives, and anchovy

Donna Scala 22

Sourdough pizza with mozzarella, San Marzano tomato and basil

INSALATA SALAD COURSE

Misticanza di Campo con Pecorino 12

Dandelion Spring Farm greens, shaved pecorino, carrots and radishes, dressed with balsamic and rosemary-garlic olive oil

Barbabietole 14

Organic roasted beet salad, gorgonzola dolce, farm greens, olive oil

Insalata Caprese 24

Imported buffalo mozzarella, Stonecipher heirloom tomatoes, balsamic vinegar and extra virgin olive oil

PRIMI PASTA COURSE

Our pasta is hand crafted in house daily

Mandilli al Vero Pesto Genovese 32

Handkerchief pasta tossed with our authentic Genovese basil pesto made with extra virgin olive oil from *Riviera Ligure* and *Pecorino Sardo*

Linguine alle Veraci 36

Linguine with manila clams, white wine, cherry tomatoes, garlic, parsley

Raviolaccio al Bianco d'Alba 62

Raviolo filled with farm greens, ricotta and farm egg, served with white Alba truffles

Gnocchetti alla Sabonese con Tartufo 38

Potato and chestnut gnocchi with cod brandade, Parmigiano-Reggiano and Burgundy truffles

Bucatini al Carbonara di Mare 38

Bucatini pasta with gulf shrimp, Maine uni, pecorino and guanciale

Tajarin con Funghi 42

Angel hair pasta with chanterelle mushrooms, Parmigiano-Reggiano and Burgundy truffles

Tagliatelle alla Napoletana 38

Tagliatelle pasta with halibut and day boat scallop 'meatballs', San Marzano tomato sugo and Pecorino Toscano

SECONDI MAIN COURSE

Chianina Tagliata 75

Grass-fed ribeye, truffled fingerling potatoes, bok choy, house made steak sauce

Costine d'Agnello con Broccolini 44

Humanely-raised rack of lamb with lamb sauce and broccolini with truffled moliterno

Petto d'Anatra con Tartufo 46

Pan-seared duck breast with matsutake mushrooms, truffled celery root puree, duck sauce and Burgundy truffles

Acciughe Dorate Genovese 36

Pan-fried Spanish anchovies with spicy chickpea puree and arugula

Ipoglosso alla Ligure 44

Pan-roasted halibut, saffron potatoes, cherry tomatoes, pine nuts, white wine, garlic, taggiasca olives and parsley

Le Capesante Rosticciate 42

Maine day boat scallops, cherry tomato, nduja, Maine grains polenta with sweet corn



e Trovateci Qua!

Solo Cucina Market
161 Ocean Street
South Portland

Solo Pane e Pasticceria
29 Centre Street
Bath