

SOLEVO

KITCHEN + SOCIAL

OYSTERS

DUXBURY GEM, CAPE COD
HALF SHELL: \$3 PER PIECE
ROCKEFELLER: \$21/HALF DOZEN
CASINO: \$21/HALF DOZEN

LITTLENECK CLAMS

RHODE ISLAND
HALF SHELL: \$2 PER PIECE
OREGANATO: \$20/ EIGHT CLAMS
CASINO: \$20/ EIGHT CLAMS

ANTIPASTI

EGGPLANT CHIPS EGGPLANT RIBBONS, HONEY, BASIL, CHILI FLAKE / 15

SALSICCE HOUSEMADE ITALIAN SAUSAGE, CHERRY PEPPER CONDIMENTO, CREAMY POLENTA / 18

CALAMARI FRITTI FLASH FRIED CALAMARI, SERVED WITH LEMON AND MARINARA / 16

ITALIAN WEDDING SOUP CHICKEN BRODO, ESCAROLE, PASTINE, TINY MEATBALLS, SHAVED PARM / 15

POLPO GARLIC MARINATED GRILLED OCTOPUS, CRISPY CECI BEANS, OLIVES, CELERY, SALSA VERDE / 20

CAPRESE HEIRLOOM TOMATOES, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL / 18

BEETS + BURRATA BALSAMIC MARINATED BEETS, BURRATA, CANDIED PISTACHIO PESTO / 16

CAESAR ROMAINE, PECORINO ROMANO, WHITE ANCHOVY, SESAME SEED CROUTONS / 15

ANTIPASTO SALAD ARUGULA, BIBB, ROMAINE, RED ONION, GRAPE TOMATO, RED WINE VINAIGRETTE, GORGONZOLA, ASIAGO, STACKED WITH SOPRESSATA, CAPRICOLA, GARDINIERA AND SHAVED PARM / 25

PASTA

ALL OF OUR PASTA IS MADE IN-HOUSE DAILY

SUNDAY SAUCE MEATBALLS AND SAUSAGE SLOW COOKED IN PLUM TOMATO SAUCE, WITH RIGATONI / 35

IL CORTILE PROSCIUTTO, SWEET PEAS, GROUND VEAL, PLUM TOMATO AND PARMIGIANO CREAM SAUCE, CAPPELLINI / 32

LOBSTER PASTA 5OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER MEAT, VODKA CREAM SAUCE, TAGLIATELLE / 45

BOLOGNESE GROUND BEEF AND PORK RAGU, PECORINO CREAM, PACCHERI / 30

BISTECCA

NY STRIP

16OZ USDA PRIME,
GRILLED / 49

BONE-IN RIBEYE

32OZ FOR TWO,
COTE DU BOEUF / 120

FILET MIGNON

10OZ USDA PRIME,
PAN ROASTED / 55

FLAT IRON

8OZ AMERICAN WAGYU,
CAST IRON SEARED / 60

ADDITIONS

6OZ STUFFED
LOBSTER TAIL / 30
4OZ OF BUTTER
POACHED LOBSTER / 20
MARSALA ROASTED
MUSHROOMS / 11
THREE U10 SHRIMP,
SCAMPI STYLE / 18

SAUCES-6

GORGONZOLA
BUTTER
SOLEVO
STEAK SAUCE
BRANDY
"PEPE ROSA"
CREAMY
HORSERADISH

PESCE

SALMON

CREAMY POLENTA, ROASTED MUSHROOMS,
LOBSTER AND FENNEL CREAM / 38

SEA BASS POSITANO

CAPERS, OLIVES, FRESH TOMATO,
WHITE WINE, OLIVE OIL AND GARLIC / 36

LOBSTER TAILS

TWO 6OZ TAILS WITH BUTTERY LOBSTER, CRAB,
SHRIMP AND SCALLOP STUFFING / 60

ZUPPA DE PESCE

LOBSTER, SHRIMP, SCALLOPS,
CLAMS, CALAMARI AND SEA BASS
IN A BIANCO OR ROSSO FRA DIAVOLO BROTH / 58

CLASSICI

VEAL PICATTA

THIN SLICED VEAL SCALLOPINI WITH
CAPERS, LEMON SHERRY AND BUTTER / 40

SHRIMP FRANCESE

EGG WASHED AND SAUTEED WITH
WHITE WINE, LEMON AND CREAM / 38

CHICKEN MARSALA

AMISH CHICKEN BREAST WITH
MUSHROOMS AND MARSALA BROWN BUTTER / 32

VEAL CHOP PARM

16OZ BONE-IN, LAYERED WITH SUNDAY SAUCE,
PARM AND MOZZ.
SERVED WITH RIGATONI / 50

CONTORNI

RIGATONI SUNDAY SAUCE / 12

CREAMY **POLENTA** / 10

GARLIC CONFIT **POTATOES** / 12

SPAGHETTI CACIO E PEPE / 15

GNOCCHI

TRUFFLE PARM
ALFREDO SAUCE / 18

ARUGULA LEMON, EVOO / 12

SPINACH GARLIC STEAMED / 12

BRUSSELS GRATINATO / 12

BEANS & GREENS PARM / 15

COCKTAILS

- FILTHY DIRTY MARTINI** VODKA, OLIVE JUICE, BLOODY MARY SPLASH, GORGONZOLA OLIVES // 15
- SOLEVO SPRITZ** SAUVAGE FARM DISTILLERY SPARKLING APPLE WINE, CRANBERRY, LIME // 15
- PEAR TREE SMASH** BOURBON, PEAR NECTAR, LEMON, SPICED SIMPLE SYRUP, CLUB SODA // 15
- GIN AND GINGER** GIN, CANTON GINGER LIQUEUR, LIME, EGG WHITE, VANILLA // 15
- FIRESIDE MARGARITA** BLANCO TEQUILA, CINNAMON SIMPLE SYRUP, BLOOD ORANGE LIQUOR, LIME, OJ // 15
- CARDAMOM COLLINS** VODKA, GRAPEFRUIT, FRESH SOUR MIX, CARDAMOM LIQUOR // 15
- PEGU CLUB** EARL GREY TEA INFUSED GIN, LEMON, ST. GERMAIN, EGG WHITE // 15
- DROSSELMAYER SOUR** AMARO NONINO, AMARETTO, FRANGELICO, LEMON // 15
- STORMY WEATHER** DARK RUM, POMEGRANATE MOLASSES, GINGER BEER, CLOVE // 15
- CHURCHILL MANHATTAN** CANADIAN WHISKEY, CARPANO ANTICA VERMOUTH, ORANGE BITTERS // 15
- CIN CIN!** PROSECCO, RYE, APEROL, CANDIED ORANGE SYRUP // 15
- CBD HOT TODDY** BOURBON, AMARO MONTENEGRO, LEMON, CBD INFUSED HONEY, HOT WATER // 15

ITALIAN HOUSE WINE

white, rose and red

GLASS 10 / HALF CARAFE 18 / CARAFE 32

basket wine

BELL'AGIO CHIANTI

HALF BOTTLE 20 / BOTTLE 35 / MAGNUM 55

SPARKLING WINE

GLASS		BOTTLE
11	PROSECCO, BELLAFINA <i>veneto</i>	40
10	MOSCATO D'ASTI, SARACCO <i>piemonte</i>	38
20	CHAMPAGNE, LAURENT PERRIER <i>champagne</i>	80
22	ROSE CHAMPAGNE, LAURENT PERRIER <i>champagne</i>	95
	CHAMPAGNE, LANSON 2005 <i>champagne</i>	140

ROSE

GLASS		BOTTLE
10	LE SAINT ANDRE, FIGUIERE <i>provence</i>	40
	ROSE TAVEL, CHAT DE TRINGUEVEDEL <i>rhone</i>	50
	ROSE, MIRAVAL 375ML <i>provence</i>	22

WHITE WINE

GLASS		BOTTLE
	PINOT BIANCO, KETTMEIR <i>alto adige</i>	42
12	PINOT GRIGIO, ALTANUTA <i>alto adige</i>	48
	SOAVE, PIEROPAN <i>veneto</i>	38
11	GAVI DI GAVI, PICOLLO ROVERETO <i>piemonte</i>	44
10	VERMENTINO, VITIANO BIANCO <i>tuscany</i>	40
	PECORINO, SALADRINI PILASTRI <i>marche</i>	30
	FRASCATI, FONTANA CANDIDA <i>lazio</i>	28
14	FIANO DI AVELLINO, MASTROBERARDINO <i>campania</i>	56
11	GRECO DI TUFO, MASTRO <i>campania</i>	44
12	FALANGHINA, FEUDI DI SAN GREGORIO <i>campania</i>	48
12	SAUVIGNON BLANC, LES JAMELLES <i>loire</i>	48
	SANCERRE, DOMAINE DELAPORTE <i>loire</i>	56
	POUILLY-FUME, CHAT DE TRACY <i>loire</i>	75
	RIESLING SEMI DRY, VON BUHL <i>pfalz</i>	40
12	RIESLING SPATLESE, HEINZ EIFEL <i>mosel</i>	44
11	CHARDONNAY, TRAMIN <i>alto adige</i>	42
18	CHARDONNAY, FROG'S LEAP <i>napa valley</i>	62
	CHARDONNAY, CHALK HILL <i>russian river valley</i>	80
	CHARDONNAY, GRAN MORAINES <i>yamhill-cartton, oregon</i>	90
	CHARDONNAY, FAR NIENTE <i>napa valley</i>	125
	MONTRACHET, JOSEPH DROUHIN <i>burgundy</i>	120

draft

PERONI \$7
BROOKLYN BROWN ALE \$6
ARTISANAL DAILY IPA \$6

bottle and can MILLER LITE \$5
SWITCHBACK ALE \$6
SIERRA NEVADA CELEBRATION IPA \$6
DRUTHERS RASPBERRY IMPERIAL PORTER \$6
ANGRY ORCHARD HARD CIDER \$5

BEER

all vintages current unless noted

RED WINE

GLASS		BOTTLE
	I BLEND, LOCATIONS <i>italy</i>	42
10	VALPOLICELLA, BERTANI <i>veneto</i>	40
	RIPASSA, ZENATO <i>veneto</i>	52
	AMARONE, SECONDO MARCO <i>veneto</i>	130
	AMARONE, TENUTA SANT'ANTONIO <i>veneto</i>	170
	AMARONE, BERTANI <i>veneto</i>	230
	NEBBIOLO, GIUSEPPE CORTESE <i>piemonte</i>	50
	BARBERA D'ASTI, LAVIGNONE <i>piemonte</i>	55
	BARBARESCO, NADA FIORENZO <i>piemonte</i>	125
	BAROLO ALBE, G.D. VAJARA <i>piemonte</i>	70
22	BAROLO, VILLADORIA <i>piemonte</i>	80
	BAROLO, RENATO RATTI <i>piemonte</i>	125
10	SANGIOVESE, DI MAJO NORANTE <i>molise</i>	34
	CHIANTI CLASSICO, CASTELLO DI VERRAZZANO <i>tuscany</i>	46
15	CHIANTI CLASSICO, CASTELLARE <i>tuscany</i>	52
	CHIANTI CLASSICO RISERVA, BOTO <i>tuscany</i>	65
	CHIANTI CLASSICO, LAMOLE DI LAMOLE <i>tuscany</i>	75
	INVETRO 'SUPER TUSCAN,' RENIERI <i>tuscany</i>	48
	IL SOGNO, 'SUPER TUSCAN' <i>tuscany</i>	50
	ORMA 'SUPER TUSCAN' <i>tuscany</i>	115
	CORBAIA 'SUPER TUSCAN,' CASTELLO DI BOSSI <i>tuscany</i>	130
	TIGNANELLO, ANTINORI <i>tuscany</i>	225
	SASSACAIA, TENUTA SAN GUIDO <i>tuscany</i>	325
	ROSSO DI MONTALCINO, CASSANOVA DI NERI <i>tuscany</i>	50
	BRUNELLO DI MONTALCINO, SAN GIORGIO <i>tuscany</i>	95
	BRUNELLO DI MONTALCINO, ALTESINO <i>tuscany</i>	128
	BRUNELLO DI MONTALCINO, GAJA PIEVE SANTA <i>tuscany</i>	175
12	MONTEPULCIANO D'ABRUZZO, VALLE REALE <i>abruzzo</i>	48
	MONTEPULCIANO RISERVA, CUMARO <i>marche</i>	75
	AGLIANICO IL CORE, MONTEVETRANO <i>campania</i>	50
	TAURASI, TORRICINO <i>campania</i>	65
11	PRIMITIVO, VARVAGLIONE ORGANIC <i>apulia</i>	42
	NERO D'AVOLA, FEUDO ARANCIO <i>sicily</i>	35
11	PINOT NOIR, HAHN <i>monterey</i>	42
	PINOT NOIR, SLANDER BY ORIN SWIFT <i>california</i>	75
	PINOT NOIR, DOMAINE SERENE <i>yamhill</i>	110
11	CABERNET SAUVIGNON, BLACK'S STATION <i>yoto county</i>	42
18	CABERNET SAUVIGNON, TERRA VALENTINE <i>napa valley</i>	60
	CABERNET SAUVIGNON, PINE RIDGE <i>napa valley</i>	90
	CABERNET SAUVIGNON, JOSEPH PHELPS <i>napa valley</i>	125
	CABERNET SAUVIGNON, SPOTTSWOODE <i>napa valley</i>	325
	PRISONER RED BLEND <i>california</i>	75
	RED BLEND, SHAFER <i>napa valley</i>	110
	ORACLE RED BLEND, MINER <i>napa valley</i>	140

PLEASE HELP KEEP OUR STAFF AND GUESTS SAFE
BY WEARING YOUR MASK AT ALL TIMES WHEN NOT SEATED
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE