

Our most popular seated lunch and dinner option is a three-course meal complete with a mix of family style and plated dishes. Enhancements like salad and pasta courses are available to further customize your menu.

FAMILY STYLE APPETIZERS

Choose 3 to 5 options, served to the center of the table for all to share

Eggplant Chips

WILDFLOWER HONEY, BASIL, CALABRIAN CHILI FLAKE

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO

Meatballs

GRANDMA MARY'S RECIPE

Antipasto

IMPORTED MEATS AND CHEESES, LOCAL LETTUCES, MARINATED VEGETABLES

Calamari Fritti

FLASH FRIED, LEMON, MARINARA

Peroni Mussels

PERONI BEER BROTH, HOT ITALIAN SAUSAGE, MUSTARD CREAM

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Caprese

HEIRLOOM TOMATOES, HOUSE MADE FIOR DI LATTE MOZZARELLA

Mozzarella

CRISPY FRIED FIOR DI LATTE, SPICY VODKA SAUCE

Melanzane Involtni

BAKED EGGPLANT STUFFED WITH RICOTTA, MOZZARELLA AND MARINARA

Clams Oreganato

GARLIC, BUTTER, OREGANO, BREADCRUMB

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALSA VERDE

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

Insalata

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE

Lobster Ravioli

IN A LOBSTER VODKA CREAM SAUCE

PLATED APPETIZERS

Choose 1 to 3 options, individually plated, guests choose upon arrival

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO

Meatballs

GRANDMA MARY'S RECIPE

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Insalata

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE

Caprese

HEIRLOOM TOMATOES, HOUSE MADE FIOR DI LATTE MOZZARELLA

Melanzane Involtni

BAKED EGGPLANT STUFFED WITH RICOTTA, MOZZARELLA AND MARINARA

Clams Oreganato

GARLIC, BUTTER, OREGANO, BREADCRUMB

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALSA VERDE

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

Lobster Ravioli

IN A LOBSTER VODKA CREAM SAUCE

*We can offer a Salad Course separate from the Appetizers.
Below are some options, available family-style or individually plated.*

FAMILY STYLE OR PLATED SALADS

Choose 1 option if plated, 2 to 3 options if family style

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

Caprese

HEIRLOOM TOMATOES, HOUSE MADE FIOR DI LATTE MOZZARELLA

Insalata

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE

Antipasto

IMPORTED MEATS AND CHEESES, LOCAL LETTUCES, MARINATED VEGETABLES

'FAMILY STYLE ONLY'

*We can offer a Pasta Course separate from the Main Course.
Below are some options, available family-style or individually plated.*

FAMILY STYLE OR PLATED PASTAS

Choose 1 option if plated, 2-3 options if family style

Il Cortile

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,
PECORINO ROMANO CREAM SAUCE

Cacio e Pepe Rosa

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
BROWN BUTTER, PINK PEPPERCORN

Bolognese

GROUND BEEF AND PORK RAGU WITH TOMATO AND CREAM

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA

Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

Vodka

CRUSHED TOMATO VODKA CREAM SAUCE

Sunday Sauce

SLOW COOKED SAN MARZANO PLUM TOMATO SUNDAY SAUCE

FAMILY STYLE MAIN COURSE

*Choose 3 options from here and 1 to 2 options from the pasta section,
served to the center of the table for all to share*

Francese

WHITE WINE, LEMON, BUTTER
CHOOSE: CHICKEN, SHRIMP OR VEAL

Salmon alla Gigi

BUTTER POACHED LOBSTER CREAM SAUCE, LOBSTER BISQUE ARANCINI

Involtini

PROSCIUTTO AND FONTINELLA STUFFED CHICKEN BREAST,
WILD MUSHROOMS, MARSALA BROWN BUTTER

Chicken Parmesan

THIN SLICED, BREADED AND FRIED CHICKEN BREAST,
SUNDAY SAUCE, FRESH MOZZARELLA

Veal Parmesan

VEAL CUTLETS BAKED WITH SUNDAY SAUCE AND FRESH MOZZARELLA

Bistecca Piemontese

SLICED 16OZ PRIME STRIP STEAK, SOLEVO STEAK SAUCE

PLATED MAIN COURSE

Choose 3 to 6 options, individually plated, guests choose upon arrival

Francese

WHITE WINE, LEMON, BUTTER
CHOOSE: CHICKEN, SHRIMP OR VEAL

Salmon alla Gigi

WILD CAUGHT, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE,
LOBSTER BISQUE ARANCINI, TRAY FARMS GREENS

Picatta

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY,
WHITE WINE, LEMON, BROWN BUTTER

Capesante

SEARED SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM,
CRISPY POLENTA CAKE, LEMON BASIL

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE,
SOLEVO STEAK SAUCE

Pop Gagliardi's Sauce

SWEET ITALIAN SAUSAGE, PLUM TOMATO,
HOT CHERRY PEPPERS, RICOTTA SALATA, CAVATELLI

Lasagna

RICOTTA, PECORINO BECHAMELE, GROUND BEEF, SAUSAGE, RED SAUCE

Scarpariello

SEMI-BONELESS AMISH HALF CHICKEN, SWEET ITALIAN SAUSAGE,
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES

Chicken Parmesan

THIN SLICED, BREADED AND FRIED CHICKEN BREAST,
SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI

Valdostano

VEAL SCALLOPINI, WILD MUSHROOMS, PORT WINE SAUCE,
PROSCIUTTO, FRESH MOZZARELLA

Veal Parmesan

16OZ BREADED VEAL RIB CHOP, SUNDAY SAUCE,
FRESH MOZZARELLA, RIGATONI

Involtini

PROSCIUTTO AND FONTINELLA STUFFED CHICKEN BREAST,
WILD MUSHROOMS, MARSALA BROWN BUTTER

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE

Sunday Sauce

MEATBALLS AND SAUSAGE SLOW COOKED IN SAN MARZANO TOMATO "SUNDAY SAUCE"

FAMILY STYLE SIDES

Choose 2 to 4 options, served to the center of the table to accompany plated main courses

*Brussels Sprouts
Sautéed Greens
Creamy Polenta*

*Patate al Gorgonzola
Funghi Trifolati
Broccoli Rabe*

*Spaghetti Cacio e Pepe
Cavatelli with Sauce
Rigatoni alla Vodka*

FAMILY STYLE OR PLATED DESSERTS

Our pastry team can accommodate any special requests. The following are popular Solevo options that can be served plated or family style in a variety of sizes from mini versions to large format sheet and layer cakes.

*Carrot Cake
Limoncello Polenta Cake
Torta Chocolate
Italian Pastries and Cookies*

*Affogato
NY Style Cheesecake
Ricotta Cake
Chocolate Mousse Cake*

ENHANCEMENTS

Level up your Event with the following optional additions to your menu:

*Arrival Displays/Stations
Passed Hors d'Oeuvres
Raw Bar
Dessert Cordial / Amaro Bottle Service
Wine Pairings
Parting Gift Bags*