

# BELMONT WEEKEND

Thursday June 6    Friday June 7    Saturday June 9  
200 per person

THANK YOU FOR CELEBRATING AND DINING WITH **SOLEVO KITCHEN + SOCIAL** ON THIS MONUMENTAL BELMONT WEEKEND!  
OUR MENU IS DESIGNED TO GIVE OUR GUESTS AN UNFORGETTABLE AND ABUNDANT SOLEVO CULINARY EXPERIENCE, FEATURING MANY OF OUR CLASSIC DISHES SERVED IN MULTIPLE COURSES WITH THE INTENTION OF CREATING A FEAST FOR EACH TABLE- AS IF YOU ARE DINING WITH OUR FAMILY.

EVERYONE BEGINS WITH **WELCOME SNACKS** TO ENJOY WITH DRINKS: EGGPLANT CHIPS, PAISANO BREAD WITH EVOO, SOLEVO SPICE MIX AND CAPONATA AS WELL AS A PLATE OF IMPORTED ITALIAN SALUMI AND CHEESES INCLUDING OUR **HOUSEMADE** FRESH MOZZARELLA.

ONCE YOU ARE SETTLED IN, SELECT SOME **ANTIPASTI** TO ENJOY **FAMILY STYLE** FOR THE TABLE.

HAVE A FAVORITE THAT IS NOT LISTED? NO PROBLEM - WE WILL WORK TO ACCOMMODATE VIRTUALLY ANY SPECIAL REQUEST.  
FOLLOWING THE APPETIZERS WILL BE A **PASTA COURSE**. SELECT ONE OF OUR **HOUSEMADE PASTAS** TO BE PLATED INDIVIDUALLY PER GUEST,  
**OR TRY A LITTLE OF EVERYTHING AND OPT FOR FAMILY STYLE SERVICE.**

THE SAME SERVICE OPTION GOES FOR OUR **SECONDI**. SELECT ONE PER GUEST OR ENJOY A **FAMILY STYLE FEAST OF MAIN COURSES**.

FINISH WITH **SOMETHING SWEET**: HOUSEMADE ITALIAN PASTRIES, CAKES AND COOKIES, AMARI AND CORDIALS.

**ABBONDANZA!**

## BENVENUTO

### *Eggplant Chips*

WILDFLOWER HONEY,

BASIL, CALABRIAN CHILI FLAKE

### *Pane e Olio*

SOLEVO KITCHEN

SIGNATURE BREAD SERVICE

### *Spuntini*

ASSORTED IMPORTED MEATS AND CHEESE,  
HOUSE MARINATED VEGETABLES

## ANTIPASTI

*select your favorites, served family style*

### *Pane Cotte*

### *Meatballs*

### *Calamari Fritti*

### *Beets da Campania*

### *Melanzane al Forno*

### *Broiled Shellfish*

### *Polpo alla Griglia*

### *Caesar*

## PASTA

### *Rigatoni Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

### *Cacio e Pepe al Limone*

18mo PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,  
FRESH BASIL, AMALFI LEMON, BUCATINI

### *Spaghetti and Clams*

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH

### *Lobster Pasta*

BUTTER POACHED MAINE LOBSTER,  
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE

## SECONDI

### *Francese*

U10 SHRIMP, WHITE WINE, LEMON, BUTTER, GARLIC SPINACH

### *Salmone alla Gigi*

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE,  
LOBSTER BISQUE ARANCINI, ARUGULA

### *Picatta*

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

### *Capesante*

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

### *Bistecca Piemontese*

16OZ PRIME STRIP STEAK, ROASTED MUSHROOMS, SOLEVO STEAK SAUCE

### *Scarpariello*

PAN ROASTED HALF CHICKEN, ITALIAN SAUSAGE,  
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES

### *Osso Buco*

BRAISED PORK SHANK, BRUSSELS SPROUTS,  
WHIPPED POLENTA, APPLE MOSTARDA

### *Veal Parmesan*

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

## DOLCE

*Italian Pastries, Cakes and Cookies*  
*Amari and Cordials*