

*Sparkling*

- 15 **PROSECCO** LAMBERTI *veneto*
- 20 **CHAMPAGNE** MOET & CHANDON *champagne*
- 20 **BRUT ROSE** FERRARI *trentino-alto adige*

*White*

- 16 **SAUVIGNON BLANC** PAUL BUISSE *loire*
- 15 **PINOT GRIGIO** SANTI *alto adige*
- 15 **GRILLO** CORVO IRMANNA *sicily*
- 18 **FALANGHINA** AIA DEI COLOMBI *campania*
- 16 **RIESLING** HOSMER SEMI DRY *finger lakes*
- 16 **CHARDONNAY** LA FORGE *burgundy*
- 20 **MACON VILLAGES** PROSPER MAUFOUX *burgundy*

*Rose*

- 15 **ROSE** PLANETA *sicily*

*Red*

- 16 **PINOT NOIR** SEA SUN *california*
- 22 **BAROLO** PODERE RUGGERI CORSINI *piemont*
- 15 **CHIANTI CLASSICO** FATTORIE MELINI *tuscany*
- 15 **MONTEPULCIANO** ERA *abruzzo*
- 18 **SUPER TUSCAN** VERRAZZANO *tuscany*
- 30 **BRUNELLO DI MONTALCINO** ARGIANO *tuscany*
- 16 **CABERNET SAUVIGNON** BUTERA *sicily*
- 22 **CABERNET SAUVIGNON RSV** QUILT *napa*

**COCKTAILS**

*Lee's Shooter*

CASAMIGOS JALAPENO TEQUILA, FRESH SOUR, CUCUMBER, DUXBURY GEM OYSTER / 15

*Solevo Spritz*

PROSECCO, APEROL, ORANGE APERITIVO, CLUB SODA / 16

*The Filthy Dirty*

PICK SIX VODKA, OLIVE JUICE, BLOODY MARY SPLASH, GORGONZOLA OLIVES / 18  
ADD TWO U10 SHRIMP COCKTAIL +12

*Sir Winston*

TANQUERAY NO 10 GIN, LEMON, MOET E CHANDON CHAMPAGNE / 18

*Clubhouse Manhattan*

BLANTON'S RARE BOURBON, CARPANO ANTICA VERMOUTH, ORANGE BITTERS / 38

*Call to Post*

CLASE AZUL REPOSADO, KAH LUA, ESPRESSO, 24K GOLD LEAF / 38

*Rags to Riches*

BELUGA GOLD VODKA MARTINI, LEMON TWIST, OSETRA CAVIAR BUMP, SARATOGA CHIPS / 40

*Test of Champions*

1OZ RARE BOURBON POURS:  
EH TAYLOR, PAPPY VANWINKLE 12YR, PAPPY VANWINKLE 15YR / 100

**BEERS**

PERONI *italy* / 7  
DUVEL 6.66 BELGIAN BLONDE *belgium* / 8

THANK YOU FOR CELEBRATING AND DINING WITH **SOLEVO KITCHEN + SOCIAL** ON THIS MONUMENTAL BELMONT WEEKEND!

WE ARE THRILLED TO WELCOME YOU TO A VERY SPECIAL EVENING IN THE HISTORY OF SARATOGA SPRINGS AND ARE SO PLEASED TO TAKE YOU ON A SOLEVO CULINARY JOURNEY GENERATIONS IN THE MAKING.

PRICED AT \$150 PER PERSON, OUR MENU IS DESIGNED TO GIVE OUR GUESTS AN UNFORGETTABLE AND ABUNDANT "SUNDAY SAUCE" EXPERIENCE, FEATURING MANY OF OUR CLASSIC RED SAUCE DISHES SERVED IN MULTIPLE COURSES WITH THE INTENTION OF CREATING A FEAST FOR EACH TABLE- AS IF YOU ARE DINING WITH OUR FAMILY.

WHILE WE RECCOMEND SHARING, YOUR JOURNEY IS YOURS. SELECT WHATEVER YOU WOULD LIKE AND AS MUCH OF IT AS YOU ARE CRAVING AND BE PREPARED FOR SOME DELECTABLE SURPRISES ALONG THE WAY!

**ABBONDANZA!**

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## ANTIPASTI

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### *Solevo Antipasto Salad*

ROMAINE, ARUGULA, RADICCHIO, SHAVED ONION, TOMATO, GAETA OLIVES, HOUSE MADE GARDINIERA, CECI BEANS, HOT CHERRY PEPPERS, SOPRESSATA, CAPRICOLA, ASIAGO, GORGONZOLA, FRESH MOZZARELLA, PARMIGIANO REGGIANO, RED WINE VINAIGRETTE

### *Pane Cotte*

BEANS, GREENS, CRUSTY BREAD, CACIOCAVALLO CHEESE

### *Mooz*

CRISPY FRIED WHOLE MILK MOZZARELLA, SPICY VODKA SAUCE

### *Calamari Fritti*

FLASH FRIED, LEMON, MARINARA, AIOLI

### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

### *Clams Oreganato*

GARLIC, BUTTER, OREGANO, BREADCRUMB

### *Oysters Rockefeller*

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB

### *Polpo alla Griglia*

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALMORIGLIO

### *Caesar*

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

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## SUNDAY SAUCE

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### *Rigatoni*

HOUSEMADE DAILY, TOSSED WITH SUNDAY RED SAUCE AND FRESH BASIL

### *Salsicce*

SWEET ITALIAN PORK SAUSAGE

### *Meatballs*

NONNA'S RECIPE, ALL BEEF

*To accompany your Sunday Sauce,  
select your favorite meat and fish to be served family style*

### *Francese*

U10 SHRIMP, WHITE WINE, LEMON, BUTTER,  
GARLICKY GREENS

### *Piccata*

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

### *Zuppa de Pesce*

MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS,  
CALAMARI, SCALLOPS, PLUM TOMATO, WHITE WINE NATURAL BROTH

### *Capesante*

SEARED U10 SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM,  
CRISPY POLENTA CAKE, LEMON, BASIL

### *Scarpariello*

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

### *Involtini*

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

### *Osso Buco*

BRAISED LAMB SHANK, RED WINE JUS, ROASTED CARROTS,  
WHIPPED POLENTA, ITALIAN FLAG SAUCES

### *Parmesan*

16OZ BREADED VEAL RIB CHOP, OR ORGANIC CHICKEN BREAST  
SUNDAY SAUCE, FRESH MOZZARELLA

### *Saltimbocca*

VEAL SCALLOPINI, PROSCIUTTO,  
SAGE, WHITE WINE, SWEET PEAS, BUTTER

### *Bistecca Pizzaiola*

16OZ PRIME STRIP STEAK, PIZZAIOLA PAN SAUCE,  
GARLIC, OREGANO, PECORINO ROMANO