

*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, KAHLUA, 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 WEEK 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 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.

WHILE CHEF RONNIE RECOMMENDS SHARING, YOUR JOURNEY IS YOUR, AND BE PREPARED FOR SOME DELECTABLE SURPRISES ALONG THE WAY!

**ABBONDANZA!**

---

---

## ANTIPASTI

---

---

### *Meatballs*

GRANDMA MARY'S RECIPE

### *Mozz*

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

---

---

## PASTA

---

---

### *Cacio e Pepe al Limone*

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER, LEMON, BASIL, SESAME BREADCRUMB, BUCATINI

### *Bolognese*

GROUND BEEF AND PORK RAGU, PAPPARDELLE

### *Rigatoni Marinara*

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE

### *Lobster Pasta*

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER, LOBSTER VODKA CREAM SAUCE, TAGLIATELLE (+25)

### *Spaghetti and Clams*

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

### *Gnocchi*

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA

---

---

## SECONDI

---

---

### *Francese*

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

### *Salmonella Gigi*

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

### *Zuppa de Pesce*

MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS, CALAMARI, SCALLOPS, PLUM TOMATO, WHITE WINE NATURAL BROTH (+25)

### *Scarpariello*

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

### *Ossa Buca*

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

### *Saltimbocca*

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

### *La Spada Portofino*

GRILLED SWORDFISH, LIGURIAN POTATOES AND OLIVES, VIRGIN TOMATO SAUCE, SALMORIGLIO

### *Piccata*

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

### *Capesante*

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

### *Involtini*

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

### *Veal Parmesan*

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

### *Bistecca Piemontese*

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