

Sparkling

- 15 **PROSECCO** LAMBERTI *veneto*
 25 **CHAMPAGNE** MOET & CHANDON *champagne*
 22 **BRUT ROSE** FERRARI *trentino-alto adige*
 15 **MOSCATO D'ASTI** PAOLO SARACCO *piemont*

White

- 16 **SAUVIGNON BLANC** PAUL BUISSE *loire*
 15 **PINOT GRIGIO** SANTI *alto adige*
 15 **VERMENTINO** SELLA & MOSCA *sardinia*
 20 **FALANGHINA** AIA DEI COLOMBI *campania*
 18 **GAVI DI GAVI** FONTANAFREDDA *piemont*
 15 **RIESLING** HOSMER SEMI DRY *finger lakes*
 16 **CHARDONNAY** LA FORGE *pays d'oc languedoc*
 22 **CHARDONNAY** DIATOM *santa barbara county*

Rose

- 15 **ROSE** PLANETA *sicily*
 20 **ROSE M BY MINUTY** *provence*

Red

- 18 **PINOT NOIR** L'UMAMI *willamette valley*
 16 **NEBBIOLO** NINO NEGRI *lombardy*
 24 **BAROLO** PODERE RUGGERI CORSINI *piemont*
 18 **CHIANTI CLASSICO** PODERI MELINI *tuscany*
 15 **MONTEPULCIANO** VIGNETI DEI SOLE *abruzzo*
 15 **NEGROAMARO** MASSERIE DUGENTO *puglia*
 20 **SUPER TUSCAN** VERRAZZANO *tuscany*
 16 **CABERNET SAUVIGNON** LA MOZZA *tuscany*
 25 **CABERNET SAUVIGNON** BACA *napa valley*

BEERS

- PERONI *italy* / 9
 PERONI N/A *italy* / 6
 WOLF HOLLOW IPA *new york* / 9

COCKTAILS

Solevo Spritz

PROSECCO, LUXARDO APERITIVO, CLUB SODA, SOLERNO ORANGE / 17

Italianne 75

CITADELLE GIN DE FRANCE, RAMAZZOTTI APERITIVO ROSATO, LEMON, PROSECCO / 20

Cosmo Santa Caterina

KETEL ONE VODKA, ITALICUS BERGAMOT SPIRIT, CRANBERRY, LIME, BASIL / 18

Vesper Viola

EMPRESS GIN, BELVEDERE VODKA, KINA L'AERO D'OR VIN APERITIF / 20

Filthy Dirty Martini

KETEL ONE VODKA, OLIVE BRINE, BLOODY MARY SPLASH, GORGONZOLA OLIVES / 20

Highball

TAYLOR FLADGATE WHITE PORTO, CUCUMBER, TONIC, MINT / 16

Paloma Da Vinci

CASAMIGOS BLANCO TEQUILA, GOLDEN FALERNUM, GRAPEFRUIT, LIME, SEA SALT / 18

Margherita Siciliana

CASAMIGOS REPOSADO TEQUILA, LUXARDO AMARETTO, ORANGE, LIME / 18

Painkiller

GOSLING'S DARK RUM, COCONUT CREAM, CHINOLA MANGO SPIRIT, PINEAPPLE / 16

Alpine Negroni

SWEET GWENDOLINE GIN, LILLET, BRAULIO AMARO ALPINO / 18

Whiskey Sour

BULLEIT BOURBON, FEE BROS. ALL-SPICE DRAM, LIME / 87

Clubhouse Manhattan

BULLEIT RYE WHISKEY, CARPANO ANTICA VERMOUTH, ANGOSTURA ORANGE BITTERS / 20

Cold Fashioned (SPIRIT FREE)

ICED ESPRESSO, ORANGE BITTERS, AMARENA CHERRY SYRUP / 15

Vine Ripe Mojito (SPIRIT FREE)

CONCORD GRAPE, LIME, SODA, MINT / 15

THANK YOU FOR CELEBRATING AND DINING WITH **SOLEVO KITCHEN + SOCIAL** ON THIS MONUMENTAL BELMONT WEEKEND!
 WE ARE THRILLED TO WELCOME YOU TO YEAR TWO OF 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.
 SELECT AN OPTION FROM EACH COURSE. WE RECOMMEND FAMILY STYLE, BUT YOUR JOURNEY IS YOURS...
 AND BE PREPARED FOR SOME DELECTABLE SURPRISES ALONG THE WAY!

ABBONDANZA!

ANTIPASTI

Meatballs

GRANDMA MARY'S RECIPE

Mooztz

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 Casino

GARLIC, BUTTER, BREADCRUMB, ROASTED PEPPER, NUESKE BACON

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, MAFALDINI

Bolognese

GROUND BEEF AND PORK RAGU, PAPPARDELLE

San Marzano Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE, RIGATONI

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

Pop Gagliardi's Sauce

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

SECONDI

Francese

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

Salmone alla Gigi

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

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 PORK SHANK, ROASTED HEIRLOOM CARROTS, SWEET PEAS, WHIPPED POLENTA, GREMOLATA

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, ARUGULA

Capesante

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

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