Individual Antipasti

Eggplant Rollatini
fresh ricotta / mushroom / roasted red pepper / spinach / tomato sauce

Mozzarella
house made fried mozzarella
San Marzano tomato sauce

Burrata
silky mozzarella outside with a creamy soft inside dressed with tomatoes, basil and extra virgin olive oil

Shrimp SoLita
crispy shrimp / tossed with roasted peppers / olive oil / garlic
verde drizzle / tarter dip

Calamari
fried calamari / spicy San Marzano tomato dipping sauce

Sausage and Peppers
sautéed sausage / peppers / onions
tomato sauce on toast

"Old School Meatball"
tomato basil gravy / ricotta cheese
crostini bread

Meatball with Salad
meatball / San Marzano tomato sauce
romaine/ red onion / tomato/ cucumber
red wine vinaigrette

Crispy Rice Ball
risotto / peas / carrots / mozzarella
ground meat / fresh tomato sauce

Family Style Antipasti

Cutting Board
house made roasted peppers / fresh mozzarella
assorted cheese / Italian cured meats / marinated veggies drizzled with extra virgin olive oil

Spicy Calamari
fried calamari tossed with hot & sweet peppers
spicy San Marzano tomato sauce

Slow Roasted Pork "Radar Style"
thinly sliced pork roast / vinegar & hot peppers/herbs
natural juices / crostini / sharp aged provolone

"Old School " Bowl of Meatballs
House made meatballs / San Marzano tomato sauce
fresh ricotta cheese / basil
3 pc

Hook your meatballs up with romaine salad
Romaine / red onion / tomato / cucumber
red wine vinaigrette add

Eggplant Stack
crispy eggplant / fresh mozzarella / tomato
arugula / shaved parmigiano / aged balsamic
extra virgin olive oil

Salads

Traditional Caesar Salad
fresh romaine / house made creamy caesar dressing / shaved parmigiano / crispy croutons

SoLita Chopped Italian Salad
chopped greens / carrots / celery / chick peas / red onion / Italian cheese / cured meats / red wine vinaigrette

Beet Salad
salt roasted rainbow beets / goat cheese toasted walnuts / fresh mint

Crabmeat Salad
jumbo lump crabmeat salad / asparagus / arugula / truffle oil

Arugula Salad
baby arugula / shaved fennel / shaved red onion / champagne vinaigrette / truffle oil

Happy Hour

Unwind at the bar
Monday—Friday
From 5pm—7pm

Enjoy $5—$7
Cocktails & Small Plates

Unique Dining

Chef Dinners
Dinning in the Dark
Private Luncheons
Cocktail Parties
Celebration Dinners

DBPR has advised that consumption of raw / undercooked animal products may cause food borne illness

Pasta

Linguini Clams
little neck clams / garlic / parsley
extra virgin olive oil

Tagliatelle Frutti de Mare
clams / mussels / shrimp / calamari
spicy light tomato broth

Shrimp Risotto
shrimp / asparagus / red onion
mascarpone cream

Bucatini all' Amatriciana
pancetta / caramelized red onion
spicy tomato basil sauce

Orecchiette
sausage / broccoli rabe / garlic,
extra virgin olive oil
grated parmesan cheese

Gnocchi
chicken / mushrooms / spinach
roasted pepper
parmesan cream sauce

Rigatoni Sunday Sauce
slow cooked pork / San Marzano
tomato gravy
fresh ricotta cheese

Ravioli
ricotta spinach ravioli creamy
mascarpone cheese sauce

Fedelini Pomodoro
fresh cherry tomato / basil
garlic / extra virgin olive oil
grated parmesan cheese

Angel Hair
San Marzano tomato basil sauce
house made mozzarella
parmesan cheese

Old School Classics

Veal Chop Milanese
bone in chop / lightly breaded
with romaine / tomato / red onion
balsamic vinaigrette dressing

"Bone In" Veal Parmesan
Bone in chop / lightly breaded
house made mozzarella
San Marzano tomato basil sauce

Veal Sorrentino
layered prosciutto / eggplant
fresh mozzarella / white wine
fresh tomato basil sauce

Snapper Angela
pan roasted / peppers / red onion
mussels / clams
white wine tomato broth

Fresh Catch Puttanesca
catch of the day
shrimp / tomato / capers
black olives / garlic / chili flake

Wild Salmon Piccatta
lemon / butter / white wine / capers
bed of spinach / cherry tomatoes

Eggplant Parmesan
layered eggplant / fresh mozzarella
San Marzano tomato sauce

Chicken Parmesan
fresh mozzarella / San Marzano
tomato basil sauce

Chicken Scarpariello
chicken on the bone / sausage / hot &
sweet peppers / mushrooms
roasted potatoes

Chicken Marsala
boneless chicken / mushroom
marsala wine sauce / spinach

Grilled

Filet Mignon
grilled filet / tomato, red onion & basil salad
extra virgin olive oil

Rib Eye Pizzaiola
grilled 18oz rib eye / sautéed sweet peppers
onions / fresh tomato sauce

Grilled Pork Chop
14 oz cut pork chop drizzled with extra virgin olive oil
garlic / sautéed sweet peppers / vinegar peppers

Grilled Wild Salmon
bed of sautéed spinach with garlic

Whole Roasted Bronzini
seasoned / parsley / tomato / red onions / artichoke
extra virgin olive oil / aged balsamic / lemon

Grilled Brick Chicken
1/2 deboned chicken / balsamic fig wine glaze
grilled asparagus / roasted potatoes

Sides

Crispy Brussel Sprouts
seasoned with lemon and a dash of
chili flake

Wild Mushrooms
sautéed wild mushrooms
garlic / herbs

Grilled Asparagus
topped with a creamy Italian cheese
sauce and lemon essence

Sauteed Spinach and Beans
sautéed spinach / cannellini beans
garlic / olive oil

Broccoli Rabe
fresh garlic / extra virgin olive oil
dash of chili flake

Smashed Potato Fingers
with crispy rosemary

20% Gratuity may be added to parties of 6 or more / Please notify server if you have any food allergies