

SOLARO TO GO BY WOLFGANG PUCK

BOXED LUNCHES served with chips, fruit, and cookie

Albacore Tuna Salad in a Pita	19
Tomato, Romaine Lettuce, Alfalfa Sprouts	
Roasted Turkey Sandwich	19
Avocado, Bacon, Fontina Cheese, Tomato, Romaine Lettuce	

SALAD

Tri Colore Salad	11
Butter Lettuce, Radicchio, Endive, White Balsamic Vinaigrette	
Caesar Salad	13
Creamy Garlic Dressing, Sourdough Croutons, Shaved Parmesan	
Caprese Salad	16
Heirloom Tomatoes, Fresh Mozzarella, Basil Oil, Aged Balsamic	
Market Fruit Plate	14

PIZZA

Pizza Marinara	12
Tomato Sauce, Oregano, Chili Flakes, Parmesan	
Margherita	14
Fresh Mozzarella, Basil, Tomato Sauce	
Portobella Mushroom	15
Caramelized Onions, Thyme, Parmesan	
House Made Fennel Sausage	15
Sweet Peppers, Roasted Cipollini, Pecorino Cheese	
Pepperoni	16
Tomato Sauce, Oregano, Olives	

DESSERT

Haagen Dazs Ice Cream Bar	5
Frozen Juice Bar	4
Chocolate Chip Cookie	3

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GOOD START...

The Riva Bellini	11
Peach Schnapps, Sparkling Wine, White Peach Coulis	
Mimosa	10
Fresh Squeezed Orange Juice, Sparkling Wine	
Bloody Mary	11
House Made Bloody Mary Mix, Vodka	
Fresh Fruit Smoothies	10
Strawberry-Banana or Mixed Berry	

LIGHTER SIDE

Granola Parfait	11
House Made Granola, Vanilla Yogurt, Fresh Berries	
Market Fruit Plate	14
Assorted Seasonal Fresh Fruits Served with Raspberry Yogurt	
Croissant or House Made Muffin	7
Choice of Flaky Croissant, Blueberry, or Banana-Walnut Muffin	
Steel Cut Oatmeal	10
Brown Sugar, Toasted Walnuts, Rum Soaked Raisins	
Assorted Breakfast Cereals	8
With Choice of Sliced Bananas or Strawberries	
<i>Cheerios, Rice Krispies, Frosted Flakes, Special K, Raisin Bran, or Granola</i>	

FROM THE HOT SIDE

Breakfast Burrito	16
Jack and Cheddar Cheese, Chorizo, Potatoes, Tomatillo Salsa	
Croissant Sandwich	16
Apple Wood Smoked Ham, Two Scrambled Eggs, Melted Cheese	
American Breakfast	17
Two Organic Eggs Any Style, Choice of Chicken-Apple Sausage, Smoked Bacon or Ham, with Country Potatoes and Choice of Toast	
French Style Omelette	18
Field Mushrooms, Asparagus, Gruyere Cheese, Country Potatoes, Grilled Tomato	
Spanish Scramble	17
Chorizo, Tomatoes, Onions, Peppers, Jack Cheese, Country Potatoes	
Smoked Salmon Bagel	18
Smoked Salmon, Dill or Plain Cream Cheese, Red Onion, Chives Served with a Toasted Plain or Onion Bagel	
Buttermilk Pancakes	14
Fresh Blueberries & Warm Blueberry Compote, Lemon Zest, Vanilla Mascarpone	
Crisp Belgian Waffle	15
Market Strawberry Compote, Soft Whipped Cream	
Raisin Brioche French Toast	15
Flambeed Bananas, Cinnamon Spiced Butter, Vermont Maple Syrup	

Side Bacon, Ham, or Sausage	5
Side Toast or English Muffin	5
Side Potatoes	5

Peanut Oil is Used in the Preparation of Our Cuisine

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SALADS & APPETIZERS

Tri Colore Salad	11
Butter Lettuce, Radicchio, Endive, White Balsamic Vinaigrette	
Caesar Salad	13
Creamy Garlic Dressing, Sourdough Croutons, Shaved Parmesan	
Caprese Salad	16
Heirloom Tomatoes, Fresh Mozzarella, Basil Oil, Aged Balsamic	
Chilled Jumbo Shrimp Cocktail	22
Horseradish Cocktail Sauce, Lemon	
Grilled Bruschetta	13
Shaved Mortadella, White Bean, Tomato Relish, Parsley, Parmesan	
Calamari “Fritto”	16
Gremolata Aioli, Grilled Zucchini, Basil	
Spicy Chicken Wings	15
Garlic and Chili Sauce, Scallions	
White Corn Nachos	15
Spicy Beef, White Cheddar, Black Beans, Sour Cream, Avocado, Pico de Gallo	

PIZZA

Pizza Marinara	12
Tomato Sauce, Oregano, Chili Flakes, Parmesan	
Margherita	14
Fresh Mozzarella, Basil, Tomato Sauce	
Portobella Mushroom	15
Caramelized Onions, Thyme, Parmesan	
House Made Fennel Sausage	15
Sweet Peppers, Roasted Cipollini, Pecorino Cheese	
Meatball	16
Porcini Mushrooms, Fresh Thyme, Red Onion, Parmesan	
Pepperoni	16
Tomato Sauce, Oregano, Olives	

SANDWICHES

Albacore Tuna Salad in a Pita	13
Tomato, Romaine Lettuce, Alfalfa Sprouts, Kettle Chips	
Prosciutto & Mozzarella Panini	14
Roasted Peppers, Arugula, Fresh Mozzarella, Basil Aioli	
Grilled Chicken Panini	15
Garlic Marinated Chicken Breast, Portobello Mushrooms, Provolone	
Meatball Sandwich	16
Opened Faced on Toasted Ciabatta with Ricotta and Mozzarella	
"Big City Red" Hot Dog	11
Tomatoes, Onions, and Relish on the Side, French Fries	
Grilled Prime Hamburger	16
Vermont White Cheddar, Onion Marmalade, French Fries	

ENTREES

French Style Omelette	18
Field Mushrooms, Asparagus, Gruyere Cheese, Tuscan Potatoes	
Greek Salad	19
Grilled Shrimp, Cucumber, Olives, Mint Yogurt, Feta Cheese	
Cappellini Pasta	14
Garden Tomatoes, Basil, Olive Oil, Parmesan	
Penne al Pesto	22
Grilled Shrimp, Zucchini, Pine Nuts, Basil Pesto	
Chicken Milanese	21
Arugula Salad, Cherry Tomatoes, Shaved Parmesan	
Grilled Atlantic Salmon	24
Sweet Corn, Green Beans, Cherry Tomatoes, Roasted Pepper Nage	

W I N E

SPARKLING...

Lindauer, New Zealand \$8

WHITES ...

Pinot Grigio, Valbella, Italy \$8

Chardonnay, Hess, California \$8

REDS ...

Pinot Noir, Irony, California \$9

Cabernet Sauvignon, Pascal Toso, Argentina \$8

B E E R

DOMESTIC ... \$6

Budweiser

Coors Light

Miller Lite

Michelob Ultra

IMPORTED ... \$7

Corona

Heineken

Newcastle

Amstel Light

St Pauli Non-Alcoholic \$5

BOTTLED WATER...

Panna (Still) 500ml / 1 liter \$5 / \$7.50

Pellegrino (Sparkling) 500ml / 1 liter \$5 / \$7.50

SOFT DRINKS

\$3.75

Coke

Diet Coke

Sprite

Lemonade

Root Beer

SPECIALTY COCKTAILS \$11

Bellini

Peach Schnapps, Peach Puree, Sparkling Wine

Arctic Lemonade

Vodka, Lemon Syrup, Frozen Sweet & Sour

Rum Runner

Citrus Rum, Spiced Rum, Pineapple & Banana Syrup, Frozen Lemon-Lime

Watermelon Crush

Watermelon Liqueur, Watermelon Syrup, Frozen Sweet & Sour

Lava Flow

Spiced Rum, Frozen Strawberry and Colada

Frozen Margarita, Daiquiri, & Colada \$10

Banana, Cherry, Lemon-Lime, Mango, Pineapple, Peach, Strawberry, Strawberry-Banana, or Watermelon

Fresh Fruit Sangria GLASS \$6.50 PITCHER \$22.00

Red Wine Sangria with Seasonal Fruits