

SOLEA



APPETISERS

BY YOUR CHOICE € 2.00 / hectogram

HOUSE CHOPPING BOARD € 8.00

(Caponata, sfincione, Cheese, Olives, grilled vegetables etc.)

FIRST COURSES (Pastas)

THE KISS OF TENERUMI € 10.00

Soup with spaghetti, tenerumi, tomato, zucchini, garlic, evo olive oil, and salt, pepe



NORMA € 12.00

Busiata, tomato, onion, aubergine, basil, evo olive oil, salt



TRAPANESE € 12.00

Busiata, tomato, local olive oil, garlic, almond, salt



PISTACHIO PESTO € 15.00

Busiata, basil, local olive oil, pistachio, salt, pepper

BOAR RAG € 15.00

Busiata, boar meat, carrots, celery, onion, rosemary, salt, sugar, tomato, evo olive oil, marjoram, sagebush, pepper



MACARONI WITH SAUCE € 15.00

Macaroni, tomato, onion, salt, basil, sugar, oil

MAIN COURSES (Meats)



BOAR STEAK € 15.00

Seasoned Steak, oven baked for over 20h at low temperature, served with fresh green salad or potatoes, salt, sugar, rosemary, black pepper, cloves



SAUSAGE € 12.00

Grilled fresh sausage, served with potatoes salt, pepper, wild fennel



BUFFALO CUT € 18.00

Served with fresh green salad or potatoes, salt, olive oil, black peper, rosemary

SIDE DISHES

Roasted potatoes € 5.00

Green salad € 5.00
Sicilian lattuce

Tomatoes, onion, olives, oregano € 5.00

Salad with fennel, oranges, onion, black olives € 6.00

DRINKS

STILL WATER LT 1,5 € 2.00

SPARKLING WATER LT 1,5 € 2.00

FRESH ORANGE JUICE € 3.00

LEMONADE € 3.00

FRUIT EXTRACT € 5.00

WINE AND FRUIT € 5.00

WINE (OUR PRODUCTION)

WHITE CATARRATTO 1L € 4.50

RED NERO D'AVOLA 1L € 4.50

WHITE CATARRATO 1/2 LT € 3.50

RED NERO D'AVOLA 1/2 LT € 3.50

DESSERT

Tiramisù € 5.00

Small Cannolo € 1.50

Almond Parfait € 5.00

House cake € 2.50

Sicilian Watermelon Pudding € 4.00

- Cover charge € 1,50 -



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