

SoLita

South of Little Italy

*Good things come to those who wait ...
We prepare each dish made to order with the finest imported and freshest local ingredients.*



Starters

Caesar Salad

crisp romaine with our house made creamy caesar dressing and crispy croutons

SoLita Chopped Italian Salad

chopped greens, carrots, celery, chick peas, red onion, Italian cheese and cured meats tossed in red wine vinaigrette

Beet Salad

salt roasted rainbow beets with goat cheese, toasted walnuts and fresh mint

Arugula Salad

fresh arugula with shaved fennel and shaved red onion tossed in a champagne vinaigrette with truffle oil

Stuffed Pepper whole stuffed pepper with sausage, pepper, onion and fresh pomodoro sauce

Eggplant Rollatini fresh ricotta with sautéed mushroom, spinach, roasted red pepper and tomato basil sauce

Meatballs SoLita house made meatballs with fresh tomato and basil sauce and ricotta cheese

Fried Calamari fried calamari tossed in our house made spicy San Marzano tomato sauce

Margarita Pizza

fresh tomato basil sauce, mozzarella with fresh sliced roma tomatoes

SoLita Pizza

meatballs, ricotta and fresh tomato basil sauce

Pizza di Parma

prosciutto, mascarpone, arugula and a drizzle of aged balsamic

Sopressata Pizza

fresh tomato sauce, mozzarella and sopressata

Funghi Pizza

roasted wild mushrooms, tomato sauce and ricotta

Main Plates

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

Tagliatelle Frutti de Mare pasta with fresh clams, shrimp and calamari in a spicy tomato broth

Shrimp Risotto toasted risotto, shrimp, asparagus, red onion with mascarpone cream

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

Ravioli fresh made ricotta and spinach ravioli with a creamy mascarpone cheese sauce

Gnocchi chicken, mushrooms, spinach, roasted pepper with parmesan cream sauce

Fedelini Pomodoro fresh tomato, extra virgin olive oil, garlic, basil and grated parmesan cheese

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

Linguini Clams little neck clams, garlic, parsley and extra virgin olive oil

Rigatoni Sunday Sauce with slow cooked pork, tomato sauce and fresh ricotta cheese

Snapper Angela pan roasted with peppers, red onion, mussels & clams in a white wine tomato broth

Fresh Catch Puttanesca catch of the day with shrimp, tomato, capers, black olives, garlic and chili flake

Wild Salmon Piccata pan seared with lemon, butter, white wine, and capers on a bed of spinach with cherry tomatoes

Whole Roasted Bronzini seasoned and stuffed with parsley, tomato, red onions, artichoke, drizzled with extra virgin olive oil, aged balsamic and lemon

Veal Chop Milanese bone in chop pounded thin, lightly breaded and pan fried, topped with salad greens, tomato, red onion with a balsamic vinaigrette

“Bone In” Veal Parmesan “classic parmesan style” fresh mozzarella and our house tomato basil sauce

Veal Sorrentino layered with prosciutto, eggplant, fresh mozzarella in a white wine fresh tomato basil sauce

Sausage and Peppers grilled sausage, broccoli rabe, sautéed pepper and onions topped with shaved aged provolone

Grilled Pork Chop double cut pork chop drizzled with extra virgin olive oil and garlic with sautéed sweet & vinegar peppers

Chicken Parmesan “classic parmesan style” fresh mozzarella and house made tomato basil sauce

Chicken Nino boneless chicken breast with garlic in a herbal white wine butter sauce on wilted greens

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

20% Gratuity will be added to parties of 6 or more

If you have any food allergies or dietary restrictions please inform your server