

VIA FRATTINA

WEEKDAY LUNCHEON PACKAGE

34.95 per person Mon- Fri
(must be sat by 2:00)

Appetizer - (Choose 2)

- Patatine Fritte** - Homemade Potato Chips With Gorgonzola Truffle Sauce
- Calamari Fritti** - Fried Calamari, Sicilian Sea Salt And Lemon Wedges
- Cozze O Vongole Al Aglio & Pomodoro**
- Polpettine Fritte** - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta
- Assaggio Di Pizze** - Choice of 2 Pizza Styles
- Polenta Alla Rosato** - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
- Fritto Misto** - Fried Mix Of Calamari, Zucchini, Artichoke

Salads - (Choose 1)

- Mista Salad** - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
- Caesar Salad** - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing

Entree - (Choose 4)

- Penne Solito** - Chicken, Spinach, Portobello, G + O
- Fioccheti Pere & Asiago** - Pasta Stuffed With Pear And Cheese In Walnut Cream Sauce
- Paillard Di Manzo** - Thin Sliced Steak With Mixed Greens And Roasted Potatoes
- Rigatocini Alla Bolognese** - Bologna Authentic Meat Sauce Award Winning
- Scaloppine Mamma Carmen** - Pan Seared Chicken In Lemon Sauce
- Chicken Parmigiana** - Mozzarella In A Pomodoro Sauce
- Melanzane Don Michele** - Classic Eggplant Parmigiana
- Gnocchi Telefono** - Homemade Potato Gnocchi, Pomodoro Sauce, Fresh Burrata
- Tagliatelle Rustica** - Homemade Tagliatelle, Sausage, Mushrooms, Peas, Spiced Cream Sauce
- Penne alla Vodka** - Penne With Prosciutto In A Vodka Cream Sauce



VIA DEL CORSO

48.95 per person Sun-Thurs

Appetizer - (Choose 2)

- Patatine Fritte** - Homemade Potato Chips With Gorgonzola Truffle Sauce
- Calamari Fritti** - Fried Calamari, Sicilian Sea Salt And Lemon Wedges
- Cozze O Vongole Al Aglio & Pomodoro**
- Polpettine Fritte** - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta
- Saltimbocca Alla Giorgio** - Prosciutto & Mozzarella Baked In Giorgio Bread
- Assaggio di Pizze** - Choice of 2 Pizza Styles
- Fritto Misto** - Fried mix of Calamari, Zucchini, Artichoke
- Polenta Alla Rosato** - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
- Crostino Quattro Formaggi** - 4 Cheese Flatbread (Toppings Available)
- Burrata Zucchini** - Fresh Burrata, Grilled Zucchini, Roasted Peppers, Balsamic Reduction

Salads - (Choose 2)

- Mista Salad** - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
- Caesar Salad** - Romaine, Shaved Parmigiano, House Made Croutons, Caesar Dressing
- Rucola con Fragole** - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette

Entree - (Choose 4)

- Penne Solito** - Chicken, Spinach, Portobello, G + O
- Fioccheti Pere & Asiago** - Beggars Purses Filled With Pear In A Walnut Sauce
- Paillard Di Manzo** - Thin Sliced Steak With Mixed Greens And Roasted Potatoes
- Rigatocini alla Bolognese** - Bologna Authentic Meat Sauce Award Winning
- Scaloppine Mamma Carmen** - Pan Seared Chicken In Lemon Sauce
- Chicken Parmigiana** - Mozzarella In A Pomodoro Sauce
- Melanzane Don Michele** - Classic Eggplant Parmigiana
- Gnocchi Telefono** - Homemade Potato Gnocchi, Pomodoro Sauce, Fresh Burrata
- Tagliatelle Rustica** - Homemade Tagliatelle, Sausage, Mushrooms, Peas, Spiced Cream Sauce
- Penne alla Vodka** - Penne With Prosciutto In A Vodka Cream Sauce
- Vitella Mediterranea** - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
- Linguini alle Vongole** - Homemade Linguini With Clams In White Or Red Sauce
- Bucatini Amatriciana** - Guanciale, Onion, Chili Flake, Pomodoro
- Lasagna** - Homemade Bechamel Lasagna Emiliana
- Veal Parmigianna +6** - Veal Cutlet, Mozzarella, Pomodoro
- NY Strip Steak +8**

VIA CONDOTTI

\$58.95 per person Sun-Thurs

Appetizer - (Choose 3)

- Patatine Fritte** - Homemade Potato Chips With Gorgonzola Truffle Sauce
- Calamari Fritti** - Fried Calamari, Sicilian Sea Salt And Lemon Wedges
- Cozze O Vongole Al Aglio & Pomodoro**
- Polpettine Fritte** - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta
- Saltimbocca Alla Giorgio** - Prosciutto & Mozzarella Baked In Giorgio Bread
- Assaggio di Pizze** - Choice Of 2 Pizza Styles
- Fritto Misto** - Fried Mix Of Calamari, Zucchini, Artichoke
- Polenta Alla Rosato** - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
- Crostino Quattro Formaggi** - 4 Cheese Flatbread (Toppings Available)
- Burrata Zucchini** - Fresh Burrata, Grilled Zucchini, Roasted peppers, Balsamic Reduction

Salads - (Choose 2)

- Mista Salad** - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
- Caesar Salad** - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
- Rucola con Fragole** - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette
- Spinach Caprino** - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing

Entree - (Choose 5)

- Penne Solito** - Chicken, Spinach, Portobello, G + O
- Fioccheti Pere & Asiago** - Beggars Purses Filled With Pear In A Walnut Sauce
- Paillard di Manzo** - Thin Sliced Steak With Mixed Greens And Roasted Potatoes
- Rigatocini alla Bolognese** - Bologna Authentic Meat Sauce Award Winning
- Scaloppine Mamma Carmen** - Pan Seared Chicken In Lemon Sauce
- Chicken Parmigiana** - Mozzarella In A Pomodoro Sauce
- Melanzane Don Michele** - Classic Eggplant Parmigiana
- Gnocchi Telefono** - Homemade Potato Gnocchi, Pomodoro Sauce, Fresh Burrata
- Tagliatelle Rustica** - Homemade Tagliatelle, Sausage, Mushrooms, Peas, Spiced Cream Sauce
- Penne alla Vodka** - Penne With Prosciutto In A Vodka Cream Sauce
- Vitella Mediterranea** - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
- Linguini alle Vongole** - Homemade Linguini With Clams In White Or Red Sauce
- Bucatini Amatriciana** - Guanciale, Onion, Chili Flake, Pomodoro
- Veal Parmigianna +6** - Mozzarella In A Pomodoro Sauce
- NY Strip Steak +8**
- Fish Selection of the Day**

VIA VENETO DINNER PACKAGE

\$64.95 per person

Appetizer - (Choose 3)

Patatine Fritte - Homemade Potato Chips With Gorgonzola Truffle Sauce
Calamari Fritti - Fried Calamari, Sicilian Sea Salt And Lemon Wedges
Cozze O Vongole Al Aglio & Pomodoro
Polpettine Fritte - Fried Veal Meatballs, Jersey Long Hot Pepper And Ricotta
Assaggio Di Pizze - Choice of 2 Pizza Styles
Polenta Alla Rosato - Soft Polenta, Sausage, Cherry Tomato, Gorgonzola
Fritto Misto - Fried Mix Of Calamari, Zucchini, Artichoke
Crostino Quattro Formaggi - 4 Cheese Flatbread (Toppings Available)
Burrata Zucchini - Fresh Burrata, Grilled Zucchini, Roasted Peppers, Balsamic Reduction

Salads - (Choose 2)

Mista Salad - Mixed Greens, Tomato, Onion, Balsamic Vinaigrette
Caesar Salad - Romaine, Shaved Parmigiano, House made Croutons, Caesar Dressing
Rucola con Fragole - Arugula, Strawberries, Goat Cheese, Strawberry Balsamic Vinaigrette
Spinach Caprino - Spinach, Walnuts, Goat Cheese, Lemon Citronette Dressing
Insalate Pere - Arugula, Pear, Walnut, Gorgonzola, Crispy Pancetta, Lemon Citronette Dressing
Caprese - Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

Pasta - (Choose 2)

Penne alla Vodka - Penne With Prosciutto In A Vodka Cream Sauce
Rigatocini Bolognese - Homemade Rigatoni In Meat Sauce
Amatriciana - Guanciale, Onion, Chili Flake, Pomodoro
Cacio E Pepe - Homemade Spaghetti Alla Chitarra Fresh Ground Pepper And Pecorino Romano

Entree - (Choose 5)

Veal Saltimbocca - Layer With Prosciutto, Spinach & Mozzarella In Sherry Demi-Glaze
Chicken Parmigiana - Mozzarella In A Pomodoro Sauce
Pailliard Di Manzo - Thin Sliced Steak With Mixed Greens And Roasted Potatoes
Melanzane Don Michele - Classic Eggplant Parmigiana
Fiochetti Pere & Asiago - Pasta Stuffed With Pear And Cheese In Walnut Cream Sauce
Chicken Mama Carmen - Pan Seared Chicken In Lemon Sauce
Vitella Mediteranea - Veal Cutlet, Artichoke, Cherry Tomato, Olives, Portobello, Roasted Peppers
Shrimp Alla Francese - In A Lemon White Wine Sauce
Veal Parmigiana - Mozzarella In A Pomodoro Sauce
New York Strip Steak
Fish of the Day

DRINK PACKAGES

Fontana Del Tritone

Includes unlimited Soda Coffee Tea \$5 per person

Fontana Dei Quattro Fiumi

Includes unlimited Soda, Coffee, Tea, Cappucino, Espresso
Pellegrino and Panna \$8 per person

ALA CARTE

Cold Antipasto Available

\$26 per platter • Serves 6

SIDES

Cauliflower Roasted Potato

Jersey Long Hot Pepper Mashed Potato

Spinach \$2 per person

DESSERT

Italian Cookie Platters

\$28 per platter

Outside Dessert Fee \$3.95 per person

All Menus can be customized to suit the needs of your party.

\$100 Deposit required to Finalize booking.
Final Menu and Headcount required at least one week before event.

Children under 10 half price.

10% allowance on final headcount.
Pricing does not include sales tax.
20% Gratuity will be added to the bill.

All Parties are a 3 Hour Maximum. Fee Applied for Additional Time.
Friday/Saturday Evenings a 20% Menu Upcharge Applied.
3.9% Convenience Fee Applied to all Credit Cards.
Cash and Checks Are Accepted.

CONTACT US NOW TO BOOK YOUR EVENT

732-780-2337

or

Email us at

SoloTrattoria7@gmail.com

Not all ingredients are listed. Alert your server to any special dietary needs.



SOLO TRATTORIA

EVENT PACKAGE MENU



SoloTrattoria.com
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