

FROM OUR LAB

Sapori Solari has just opened its own laboratory in order to provide homemade warm dishes. *Ask our staff or check our board for our daily lunch specials.*

TASTINGS

Four courses 25€, three courses 20€

A journey through the most important tastes of our history. Boards of cuts of meats and cheese. *Ask our staff for more details!*

BOARDS

CARPACCI

marinated beef and loin, speck of mule, bresaola

11€

SAPORI SOLARI'S BRESAOLA

marinated beef, bresaola from the best beef leg cuts, buffalo ricotta cheese⁷

11€

CURED MEATS

Parma ham, coppa XXL, lard flavoured with Alpine herbs, bresaola

10€

CRUDO AND BURRATA

Parma ham (cured for 16 months) and stracciatella cheese⁷ with Crudo ham XXL 48 months

9€

16€

TAGLIERE IBERICO

Cecina de Leon, Patanegra lard, anchovies from the Cantabrian Sea

12€

ROAST BEEF TONNATO

Piedmontese roast beef, tuna sauce^{3,4} and tomatoes

9€

COLD CUTS BOARD

8€ per person

POKER OF CHEESES⁷

5€ per person

SLICED FISHES

cooked and smoked sliced fish from the Sicilian Sea⁴

14€

TARTARE

Accompanied with salad, matching sauce and stracciatella cheese¹⁰

Piedmontese beef^{150g} 15€

Bluefin tuna^{4*} 120g 18€

Horse meat^{160g} 14€

Red prawn^{2*} 120g 16€

Vegetarian tartare^{9,11} 12€

Add a quail egg³
2€

Add some bottarga
(salted, cured fish roe)⁴ 2€

Tailored for you:

Pick two small tartare

18€

Pick three small tartare

25€

SANDWICH¹

Turmeric focaccia bread¹ 1€

- MARINATED MEATS -

MITICO

marinated beef, buffalo ricotta cheese⁷, oil and pepper

7€

MITICO PLUS

marinated beef, lard of Patanegra, buffalo ricotta cheese⁷, tomatoes, oil and pepper

8€

COCCIUTO PLUS

speck of mule, lard of Patanegra, buffalo ricotta cheese⁷, tomatoes, balsamic vinegar

8€

DOLCE AMARO

salmoned smoked beef, lard of Patanegra, ground coffee, honey

10€

- CURED AND SMOKED HAMS -

PARMA HAM

cured 16 months, tomatoes

6€

DUCALE

ham cured 16 months, buffalo cheese, bufala a latte crudo⁷, dried tomatoes, basil

10€

FUMÉ

smoked ham, smoked Caciotta cheese⁷, grilled eggplant

8€

XXL

pancetta XXL, grilled zucchini and mustard¹¹

8€

VALTELLINA

bresaola from the best beef leg cuts, goat cheese⁷, rocket salad, oil

10€

- COOKED HAMS -

PORCALOCA

pork and goose ham, smoked Caciotta cheese⁷, tomatoes

8€

INGLESE IN LANGA

Piedmontese roast beef, tuna sauce^{3,4}, rocket salad, tomatoes

9€

GUSTOSO

pancetta roasted with Barolo wine, grilled zucchini, toma cheese

7€

TARTUFATO

black truffle mortadella, Sicilian pesto of pistachio^{5,6,7,8}

6€

- FROM THE SEA -

TONNO AFFUMICATO

smoked tuna⁴, stracciatella cheese⁷, Sicilian mango, salad

13€

SPADA AFFUMICATO

smoked sword fish⁴, buffalo ricotta cheese⁷, dried tomatoes, avocado

14€

ITALIAN SALMON

salmon trout⁴ refined with Moscato wine, Sicilian pesto of pistachio^{5,6,7,8}, tomatoes, lime

12€

OUR SPECIALS

SAPORI SOLARI TOAST

pork and goose ham, cheese⁷, olive paste, tomatoes

6€

FORZA E CORAGGIO

sandwich with lard of Patanegra, 'nduja (spicy and spreadable pork salami from Calabria), buffalo ricotta cheese⁷

6€

LA REGINA DI SPAGNA

Cecina de Leon, tomatoes

12€

SPECK DI POLLO

sandwich with smoked chicken, toma cheese⁷, avocado and tomatoes cream, spicy chilly cream (*on request*)

8€

FROM THE GARDEN

INSALATA CONTADINA

smoked chicken, flakes of Parmesan DOP⁷, salad and tomatoes

8€

INSALATA SPECIALE

crumbled tuna porchetta⁴, buffalo mozzarella⁷ salad, dried tomatoes, carrots, olives

11€

INSALATA SFIZIOSA

cubes of sword fish⁴, salad, fennels, green apple

10€

INSALATA TONNO

bresaola of tuna⁴, salad, cherry tomatoes, Sicilian mango

11€

GREEN GRILL

grilled vegetables and stracciatella cheese⁷

10€

PANINO CASARO¹

grilled vegetables, toma cheese⁷, rocket salad, oil

7€

CAPRESE

buffalo mozzarella⁷, tomatoes and basil

12€

- EXTRA -

Tuna sauce^{3,4} / mustard¹⁰

1€

Buffalo ricotta cheese⁷ / tomatoes /
Toma cheese⁷ / Parmesan Padano

1€

Stracciatella cheese⁷ / buffalo mozzarella⁷ /
avocado / lard / pesto of pistachio^{5,6,7,8}

2€

FROM OUR BAKERY

Ask our staff for our daily suggestion

3-6€