



RESTAURANT • BAR • LATE NIGHT

DINNER MENU 4pm-10pm

STARTERS

Brussels and Bacon | 13

Seared brussels, bacon bits, balsamic glaze.

Garlic Bread & Ricotta Dip | 12

Whipped ricotta cheese with EVOO and fresh herbs.

Caprese Salad | 13.50 (Add prosciutto + 5)

Fior di latte, tomatoes, fresh mozzarella, EVOO, balsamic.

Eggplant Rollatini | 13

Rolled with ricotta, baked with mozzarella and marinara.

Grilled Eggplant Napoleon | 13.50

Grilled eggplant, tomato, fresh mozzarella, layered together.

Truffled Lobster Mac & Cheese | 19.50

Lobster, cheesy cream sauce, panko bread crumbs.

Jumbo Chicken Wings (Seven | 13, Fifteen | 22)

Choice of lemon pepper, garlic parmesan, BBQ, or buffalo.

Grilled Portuguese Octopus | 23

Served with Mediterranean chop salad, and garlic bread.

PEI Mussels | 20

Choice of mild red sauce, or white wine lemon-butter sauce.

Daily Oysters | MKT, dozen or half-dozen.

SOUP & SALADS

Add chicken + 5 | shrimp + 7 | salmon or mahi + 10

Bowl of Soup | 8.50

Caesar or Mediterranean Chop | 12

Wedge Salad | 14

Iceberg head, gorgonzola, bacon, tomatoes, balsamic.

PASTAS

Add chicken + 5 | shrimp + 7 | salmon or mahi + 10

Add sausage + 5 | broccoli + 4 | asparagus + 4

Sub zucchini noodles + 4 | Sub gluten free pasta + 2

Fettuccini Alfredo | 19.50

Creamy parmesan, garlic, fresh herbs.

Penne alla Vodka | 18.50

Cream, tomato, flambéed in vodka.

Pasta Carbonara | 22.50

Pecorino Romano, green peas, bacon bits, egg, cream.

Penne alla Norma | 19.50

Tomatoes, eggplant, whipped ricotta, garlic, fresh basil.

Linguini Cacio e Pepe | 18.50

Pecorino Romano, cracked black pepper.

Greek Pasta | 18.50

Penne, cream, feta, black olives, onions, cracked black pepper.

Black Linguini Gamberetti | 26.50

Shrimp, tomato, garlic, EVOO, fresh basil, red pepper flakes

Spaghetti & Meatballs | 24.50

The Italian classic. Homemade meatballs.

Rigatoni Bolognese | 24.50

Traditional, slowly simmered meat sauce, shaved parmesan.

STEAK, LAMB & BBQ | Sub cauliflower rice + 4

Skirt Steak & Fries | 29

Grilled skirt steak, chimichurri, chop salad.

Ribeye Steak, 14oz | 42

Sustainable Minnesota black angus. Two sides.

Filet Mignon, 10oz | 45

Sustainable Minnesota black angus. Two sides.

Black Angus Ribeye Kabob | 32

Served with Mediterranean chop salad and yellow rice.

Colorado Lamb Kabob | 32

Served with Mediterranean chop salad and yellow rice.

Baby Back Ribs (Half-rack | 25, Full | 45)

Choice of two: fries, cornbread, coleslaw, mashed potatoes.

SEAFOOD | Sub cauliflower rice + 4

Add your choice of pasta + 6

Red Snapper or Mahi-Mahi | 30

Grilled or blackened, house chop salad, yellow rice.

Maple-Glazed Filet of Salmon | 32

Sautéed spinach, yellow rice.

Chilean Seabass | 39

Pan-seared, maple orange glaze, truffled risotto, asparagus.

Branzino Frutti Di Mare | 35

Served over linguine, with clams, mussels, and shrimp.

Branzino Greek Style | 35

Served in lemon-butter white wine sauce, cherry tomatoes, olives, and grilled vegetables.

Grouper Livornese | 35

White wine, capers, diced tomatoes, Castelvetrano olives.

Served with mashed potatoes and asparagus.

Seafood Paella | 35 sub truffled risotto + 5

Half-lobster tail, shrimp, clams, mussels, yellow rice.

North Atlantic Scallops | 35

Five pan-seared scallops, served over truffled risotto.

CHICKEN | Sub cauliflower rice + 4

Add your choice of pasta + 6

Chicken Milanese or Parmigiana | 25

Mixed arugula salad, EVOO, cherry tomatoes, lemon juice.

Chicken Kabob | 24

Grilled chicken breast, Mediterranean chop salad, yellow rice.

Chicken Rollatini | 28 Choice of two sides.

Rolled with prosciutto, spinach, red pepper and mozzarella.

Chicken Francese | 26 Choice of two sides.

Egg, flour, sautéed chicken, lemon-butter white wine sauce.

Chicken Piccata | 26 Choice of two sides.

Creamy lemon sauce, white wine, basil, mushrooms, capers.

Chicken Marsala | 26 Choice of two sides.

Flour, savory mushroom and marsala wine sauce.

Jambalaya | 32

Chicken, sausage, shrimp, yellow rice, peppers and onions.



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DINNER MENU 4pm-10pm

PIZZA

All dinner pizzas are 14" | * Denotes items containing peanuts.

Margherita (Classic Cheese) | 15 **Pepperoni + 2**

Traditionally thin and crispy. Marinara and mozzarella.

Solé | 20

Grilled eggplant, mozzarella, red onions, chopped spinach, diced tomatoes, mushrooms, gorgonzola, balsamic.

Tomato Pie | 18

Sliced tomatoes, fresh basil, fresh & smoked mozzarella.

Veggie* | 20

Red peppers, mushrooms, zucchini, eggplant, red onions, pesto*, fresh & smoked mozzarella.

Arugula & Red Peppers | 20

Garlic white sauce, three cheese blend.

Truffle Wild Mushroom & Prosciutto | 23

Garlic white sauce, three cheese blend, fresh basil.

BBQ Chicken | 20

Red onions, fresh & smoked mozzarella, cilantro, BBQ sauce.

Chicken Dijon | 20

Fresh spinach, red onions, fresh & smoked mozzarella, homemade Dijon sauce.

Shrimp Pesto* | 20

Sautéed shrimp, pesto*, diced tomatoes, mozzarella.

Italian Sausage & Basil | 20

Mild Italian sausage, fresh basil, garlic white sauce, three cheese blend.

COFFEE & DESSERT

Coffee | 3 — Americano | 4

Espresso | 4 — Double | 5.50

Latte | 6 — Cappuccino | 6

Peanut Butter Pie | 6

Red Velvet or Cake Chocolate Cake | 7

Carrot Cake or Key Lime Pie | 7

Tiramisu | 8

Affogato al Café | 9.50

Ice Cream | 5.75

COCKTAILS

Vodka soda, Tequila soda, Gin & Tonic | 7

Rum & Coke, Whiskey Ginger | 7

Classic Martini | Gin or vodka, dry vermouth. **Available dirty. | 10**

Lemon Drop Martini – Vodka, fresh lemon, simple. | 12

Espresso Martini – Vodka, Starbucks espresso, Kahlua. | 12

Godiva Chocolate Martini – Vodka, Godiva liqueur, Bailey's. | 12

French Martini – Vodka, Chambord, pineapple juice. | 12

Watermelon Martini – Vodka, mint, watermelon liqueur, | 12

Negroni – Dry gin, Campari, sweet vermouth. | 12

Margarita – tequila, triple sec, fresh lime. **Available frozen. | 12**

Spicy Margarita – Muddled jalapeño, tequila, triple sec, lime | 12

Old Fashioned – House Bourbon or Rye, simple syrup, angostura bitters. | 12

Manhattan – House Rye, sweet vermouth, angostura bitters. | 12

Solé Sunset – Malibu, pineapple, orange, grenadine, cherry. | 12

Malibu Bay Breeze – Coconut rum, pineapple, cranberry. | 12

Mojito – Muddled mint, white rum, fresh lime, simple. | 12

Aperol Spritz – Aperol, prosecco, club soda, orange twist | 12

Daiquiri – Rum, fresh lime, simple syrup. **Available frozen. | 12**

WINE BY THE GLASS

Rosé | 10 or Pinot Grigio | 10

Sauvignon Blanc, New Zealand | 10

Chardonnay, California | 12 or France / Spain | 10

Moscato or Riesling | 12

Prosecco DOC | 12

Cabernet Sauvignon, California | 12 or Spain | 10

Pinot Noir, California | 12 or France | 10

Merlot or Tempranillo | 10

Shiraz or Malbec | 10

Montepulciano D'Abruzzo DOC | 10

Zinfandel | 10

BEER

\$5 Beers – Budweiser/Bud light/Landshark/Miller lite/Coors light.

\$6 Beers – Corona/Pacifico/Modelo/Negra Modelo/Stella/Floridian.

\$7 Beers – Lagunitas IPA/60 Minute IPA/Hop Gun IPA.

CAFÉ SOLÉ, YOUR PRIVATE PARTY DESTINATION

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PLEASE CONTACT US FOR DETAILS