

IL SOLE  
SUNDAY RUSTIC MENU  
APPETIZER AND ENTRÉE \$ 35

*Antipasti*

Pappa al Pomodoro  
Tomato-Bread Soup with Garlic, Basil & Dry Ricotta  
Burrata Pugliese con Pomodori e Rucola  
Imported Burrata with Vine Tomatoes, Arugula, Basil & Extra Virgin Olive Oil  
Zuppeta di Cozze e Vongole alla Siciliana  
Mussels and Clams in a White Wine Sauce with Tomato and Fresh Oregano  
Insalata Tri Colore con Parmigiano  
Endive, Arugula and Radicchio Salad in a Lemon Dressing with Parmesan  
Cheese  
Parmigiana di Melanzane alla Napoletana  
Eggplant Parmigianino "Napoli" style with a Tomato, Basil Sauce and  
Parmesan Cheese  
Antipasto Misto con Verdure Grigliate  
Mixed Cured Meats with Grilled Vegetables and Virgin Olive Oil

*I Secondi*

Penne all' Arrabbiata  
Penne in a Spicy Tomato Sauce with Garlic & Italian Parsley  
Lasagna Tre Formaggi con Ragu Bolognese  
Seven layers of homemade Spinach Pasta with Béchamel Sauce, Ricotta,  
Parmesan and Mozzarella Cheese served with a Bolognese Ragu  
Ravioli di Zucca con Burro e Salvia  
Homemade Sweet Potato Ravioli in a Light Butter and Sage Sauce  
Linguine con Vongole al Vino Bianco e Rucola  
Linguini with Fresh Manila Clams in a White Wine Sauce with Arugula  
Spaghetti con Polpette al Burro  
Classic Spaghetti with Butter and Italian Meat Balls with Tomato Sauce  
Risotto ai Funghi Porcini  
Risotto with Porcini Mushrooms, Mascarpone and Parmesan cheese  
Cannelloni Ripieni di Pollo in Salsa di Pomodoro con Parmigiano  
Cannelloni Filled with Chicken and Spinach Ragu in a Tomato Sauce with  
Parmesan Cheese  
Ossobuco alla Milanese  
Veal Ossobuco on a Bed of Saffron Risotto  
Pollo alla Parmigiana  
Lightly Breaded Breast of Chicken with Tomato, Mozzarella, Parmesan Cheese  
and Basil  
Branzino Al Forno in Salsa di Pomodoro con Basilico e Vino Bianco  
Branzino Baked and Served with a White Wine, Basil and Tomato Sauce