



APPETIZERS

Fritto Misto 17.95
Crispy calamari, shrimp, seasonal vegetables

Mussels* 14.95
Tomato paprika broth

Wood Fired Clams* 16.95
Garlic, lemon, white wine broth

Wings al Forno* 15.95
Blend of Tuscan herbs, Sole sauce


Broccoli Rabe and Sausage* 14.95
Pan-seared sausage, olive oil, garlic, red chili flakes, broccoli rabe

Polpette 15.95
Slow cooked meatballs, San Marzano tomato sauce, Fior di Latte

SALADS

Add protein: Chicken 9, Salmon 14, Shrimp 14

Burrata*VEG 16.95
Arugula, seasonal tomatoes, fig

Mixed Salad*  VEG 10.95
Mixed greens, shredded carrots, cucumber, tomatoes, balsamic vinaigrette

Spinach Salad*VEG 12.95
Strawberries, goat cheese, toasted almonds, strawberry vinaigrette

Salad Wedge* 12.95
Iceberg lettuce, crispy prosciutto, red peppers, gorgonzola dressing, gorgonzola crumbles

Classic Caesar*VEG 11.95
Romaine, croutons, parmesan cheese, Caesar dressing

PASTA GLUTEN FREE PASTA UPON REQUEST

Sole di Mare 37.95
Linguine, calamari, bay scallops, littleneck clams, mussels, shrimp

Shrimp Mac and Cheese 23.95
Mozzarella, provolone, white cheddar, bacon, shrimp

Linguine alle Vongole 28.95
White wine clam sauce

Cavatelli Primavera VEG 22.95
Mixed sautéed seasonal vegetables, olive oil

Rigatoni alla Bolognese 26.95
Blush lamb ragù

ENTREES

Bistro Burger 18.95
Grass-fed beef, Cheddar cheese, Applewood smoked bacon, caramelized onions, garlic aioli

Chicken Boscaiola* 27.95
Sautéed free-range chicken breast, mushrooms, onion, San Marzano tomato, white wine reduction, seasonal vegetable, potato

Chicken Parmigiana 25.95
Pan-fried chicken breast, San Marzano sauce, melted mozzarella, spaghetti

Salmon* 29.95
Pan-seared Norwegian salmon, artichoke hearts, sun-dried tomato, caper, shallots, white wine reduction

Braised Beef Short Rib 34.95
Red wine reduction, vegetable of the day, potato

SIDES

Broccoli Rabe*VEG 8.95
Sautéed with garlic and olive oil

Brussel Sprouts with Pancetta* 9.95
Baked Brussel sprouts, crispy pancetta

Roasted Cauliflower*VEG 8.95
Garlic, shaved Pecorino Romano, white raisins

House-Cut Fries* 9.95
Duck fat, truffle essence, parmesan cheese

Vegetable of the Day | MP
Sautéed seasonal vegetables

Cheesy Garlic Bread VEG 6.95



To manage the integrity and consistency of our Wood-fired Neapolitan style pizza, we cannot guarantee the timing of its delivery with any other menu item.

PIZZA Grandpop's Way- add Anchovies 2

Margherita VEG 18.95

San Marzano tomato sauce, Fior di Latte, basil

Nonna Princess VEG 18.95

Diced heirloom tomato, red onion, olive oil, basil

Garden State VEG 18.95

Assortment of fresh chopped vegetables, Fior di Latte

Marinara VEG 17.95

Tomato pie, sprinkle of Parmigiano Reggiano

Due Cugini 20.95

San Marzano tomato sauce, Fior di Latte, hot dog, house-cut fries

Prosciutto Arugula 21.95

Fior di Latte, arugula, prosciutto di Parma

Stone Harbor 21.95

San Marzano tomato sauce, Fior di Latte, Kalamata olives, prosciutto cotto, Jersey tomato, mushrooms, artichokes

T.I. Pie VEG 21.95

Wild mushrooms, shallots, Fior di Latte

Lee's Calzone 19.95

Prosciutto cotto, San Marzano tomato sauce, Mozzarella

KIDS

Rigatoni Pomodoro* VEG 10.00

San Marzano tomato sauce

Chicken Cutlet and Fries 12.00

Breaded and pan-fried, house-cut fries

DRINKS

Coke/Diet Coke 3.00

Club Soda 3.00

7-Up 3.00

Root Beer 3.00

Lemonade 3.00

Iced Tea 3.00

Aqua Panna 4.00

San Pellegrino 4.00



-Vegan, VEG-Vegetarian, *-Gluten free upon request; some items not labeled can be made vegan or vegetarian upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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