



SOLÉ

ALL DAY LONG



by Arienzo Beach Club

OFFICIAL SUN CLUB

Veuve Clicquot





BREAKFAST

TOAST & EGGS

Avocado Toast VG

15

Toasted house bread, sliced avocado, avocado cream and mixed greens

+ poached egg 3 · bacon 5 · salmon 7 · truffle 10

Allergens: Gluten · Tree Nuts · Soy · Mustard

Scrambled Eggs & Bacon

18

Scrambled eggs with bacon and spinach

+ truffle 10 · salmon 7 · avocado 4

Allergens: Eggs · Milk · Soy · Mustard

Omelette

20

With Jersey bocconcini, tomato and Parma ham

Allergens: Eggs · Milk

Salmon Bagel

20

Salmon, buffalo stracciatella, cucumber and mixed greens

Allergens: Gluten · Fish · Milk · Tree Nuts · Soy · Mustard

MORNING SWEETS

French Toast VG

20

With fresh fruit and maple syrup

Allergens: Gluten · Eggs · Milk · Tree Nuts · Soy · Mustard

Pancake VG

18

Red berries, strawberries, banana, maple syrup and crème anglaise

Allergens: Gluten · Eggs · Milk · Soy · Mustard

Greek Yogurt Bowl VG

18

With honey, granola and fresh fruit

Allergens: Gluten · Milk · Tree Nuts · Soy · Mustard



Illy Coffee



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HOT

Espresso	4
Double Espresso	6
Espresso Macchiato	4
Cappuccino	6
Americano	6
Latte Macchiato	6
Decaffeinated Coffee	4
Ginseng	4
Barley Coffee	4
Tea Selection	6

COLD

Iced Coffee	8
Iced Latte	7
Shakerato	5
Espresso Cream	5

LIQUEURS & CHAMPAGNE

Espresso & Liqueurs	7
House Limoncello	7
Veuve Clicquot by the Glass	16



Brunch



THE SOLÉ RITUAL

Solé Brunch

32

Solé Brunch, at your own rhythm.

TO DRINK Illy coffee and fresh orange juice

SWEET Red berry pancake or Greek yogurt bowl with honey and granola

SAVORY Scrambled eggs with bacon or omelette with mozzarella bocconcini

THE CHAMPAGNE MOMENT



by the glass



bottle

Cuvée Saint-Pétersbourg Brut

16

75

Rich

Enjoy over ice, under the sun

16

79

Rich Rosé

Enjoy over ice, under the sun

16

79

THE ICON

La Grande Dame

by the glass or by the bottle

42

210

Clicquot Rosé

By the bottle only

95

Caviar, Blinis & Butter

Caviar, blinis and butter served with a glass of Rich or Rich Rosé
Allergens: Fish · Gluten · Milk

60



Morning Beverage

COCKTAILS

Mimosa 15
Prosecco, fresh orange juice

Bellini 15
Prosecco, white peach

Rossini 15
Prosecco, strawberries

Bloody Mary 20
Vodka, tomato, lemon, Tabasco

NON-ALCOHOLIC

Solé Virgin Spritz 12
Lemon, lemon soda, basil

Positano Breeze 12
Fresh orange juice, ginger ale, agave

Virgin Mojito 12
Sprite, lime, cane sugar, mint

Virgin Colada 12
Pineapple, coconut syrup

WATER & FRESH JUICES

Water 75cl 5

Fresh Orange Juice 9

Fresh Lemon Juice 7

Lemon Granita (slush) 7

SOFT DRINKS

Coca-Cola 5

Coca-Cola Zero 5

Fanta 5

Lemon Soda 5

Tonic Water 5

BEERS

Peroni draft 20cl 7

Peroni draft 40cl 9

Peroni Lemon 10

Peroni Rossa 10

Corona 10



Pasta

SOLÉ SIGNATURE

Amalfi Lemon Ravioli VG

18

Ravioli filled with ricotta, Parmigiano and lemon, served with basil pesto and cherry tomatoes

stracciatella +6 • truffle +10

Allergens: Gluten • Eggs • Milk • Tree Nuts • Soy • Mustard

Tubetti with Seafood

24

Tubetti pasta with seafood

Allergens: Gluten • Fish • Mollusks • Crustaceans • Soy • Mustard

Linguine with Clams

24

Linguine with clams and lemon zest

Allergens: Gluten • Eggs • Mollusks • Soy • Mustard

Caprese Ravioli VG

20

Ravioli filled with ricotta, marjoram and Parmigiano, served with tomato sauce and shaved goat cheese

Allergens: Gluten • Eggs • Milk • Soy • Mustard

Tagliatelle Bolognese

20

Tagliatelle with Bolognese ragù

Allergens: Gluten • Eggs • Milk • Celery • Soy • Mustard

Gnocchi alla sorrentina VG

18

Potato gnocchi with tomato sauce, basil and mozzarella

Allergens: Gluten • Eggs • Milk • Soy • Mustard

Spaghetti with Cherry Tomatoes VGN

18

Spaghetti with cherry tomatoes, basil and extra virgin olive oil

Allergens: Gluten • Soy • Mustard

Rice Timbale VGN



18

Rice timbale with cherry tomatoes, capers and olives

Allergens: Sulfites

 VG • Vegetarian

 VGN • Vegan

 DF • Dairy-Free



Mains

Grilled Sea Bass with Seasonal Vegetables DF

24

Sea bass with seasonal vegetables

Allergens: Fish

Fried Calamari

22

Crispy fried calamari with marinara sauce

Allergens: Gluten · Mollusks · Soy · Mustard

Roasted Octopus on Chickpea Cream DF

18

Octopus on chickpea cream

Allergens: Mollusks · Celery · Sulfites

Beef Meatballs & Eggplant Parmigiana

20

Beef meatballs served with eggplant Parmigiana

Allergens: Gluten · Eggs · Milk · Soy · Mustard

SIDES

Tomato Salad VGN DF

10

Sliced tomatoes with oregano and extra virgin olive oil

Allergens: None

Mixed Salad VGN DF

10

Mixed greens, cherry tomatoes and carrots

Allergens: None

French Fries VGN

10

Crispy French fries

Allergens: Gluten · Soy · Mustard

Truffle French Fries

14

Crispy French fries with truffle oil and Parmigiano

Allergens: Gluten · Milk · Soy · Mustard



VG · Vegetarian



VGN · Vegan



DF · Dairy-Free



All Day Long

SANDWICHES

Positano

Bread, Sorrento tomatoes, Jersey mozzarella and prosciutto crudo

Allergens: Gluten · Milk · Tree Nuts · Soy · Mustard

20

Caesar

House bread, grilled chicken, lettuce, cherry tomatoes, Parmigiano and anchovy dressing

Allergens: Gluten · Eggs · Fish · Milk · Soy · Mustard

20

Salmon Bagel

Salmon, buffalo stracciatella, cucumber and mixed greens

Allergens: Gluten · Fish · Milk · Tree Nuts · Soy · Mustard

20

Avocado Toast VG

Toasted house bread, sliced avocado, avocado cream and mixed greens

+ poached egg 3 · bacon 5 · salmon 7 · truffle 10

Allergens: Gluten · Tree Nuts · Soy · Mustard

15

SALADS

Caesar Salad

Lettuce, grilled chicken, cherry tomatoes, croutons, shaved Parmigiano and Caesar dressing with anchovies and mustard

+ salmon 7 · avocado 4

Allergens: Gluten · Eggs · Fish · Milk · Soy · Mustard

22

Seafood Salad DF

Calamari, cuttlefish, octopus, shrimp, mussels and clams with mixed greens

Allergens: Mollusks · Crustaceans · Sulfites

22

Caprese Salad VG

Sliced tomatoes with Jersey bocconcini

Allergens: Milk

18

SOLÉ TO GO

Every dish is available to take away,
packed for the beach or the boat.

 VG · Vegetarian

 VGN · Vegan

 DF · Dairy-Free



Dessert



Lemon Sorbet VG

15

Amalfi Coast lemon sorbet served in its lemon
Allergens: Gluten · Eggs · Milk · Tree Nuts · Soy · Mustard

Tiramisù VG

7

Mascarpone, coffee and cocoa
Allergens: Gluten · Eggs · Milk · Soy · Mustard

Cake of the Day VG

10

Ask our staff about today's selection
Allergens: Gluten · Eggs · Milk · Tree Nuts · Soy · Mustard

Lemon Delizia

7

Sponge cake, lemon cream and whipped cream
Allergens: Gluten · Eggs · Milk · Soy · Mustard

Seasonal Fruit VGN DF

15

Fresh seasonal fruit, cut to order
Allergens: None



Cocktails

Champagne Spritz

Veuve Clicquot, soda, Aperol or Campari or St-Germain or Limoncello

20

Negroni

Campari, red vermouth, Tanqueray Ten

15

Mojito

Eminente Rum, lime, mint

15

Paloma

Volcán Blanco, grapefruit, salt

16

Lemon Drop

Belvedere, Cointreau, lemon juice

17

Sex on the Beach

Belvedere Vodka, peach liqueur, cranberry, orange

18

Strawberry Margarita Frozen

Volcán Blanco, lime, strawberries, agave

20

Spritz

Prosecco, soda, Aperol or Campari or St-Germain or Limoncello

15

Americano

Campari, red vermouth, soda

15

Margarita

Volcán Blanco, Cointreau, lime

16

Campari Orange

Campari, orange juice

16

Piña Colada

Pampero Rum, pineapple and coconut

17

Triki Triki

Belvedere Vodka, lemon granita

19

Bloody Mary

Belvedere Vodka, tomato, lemon, Tabasco

20



Sun Club Clicquot

BY THE GLASS

Cuvée Saint-Pétersbourg Brut 16

Rich 16
Enjoy over ice, under the sun

Rich Rosé 16
Enjoy over ice, under the sun

BY THE BOTTLE

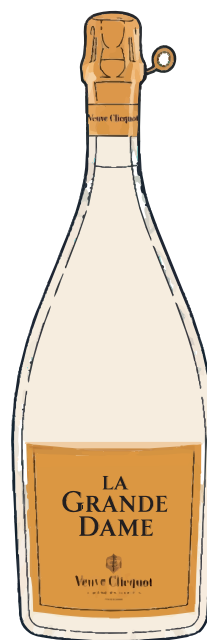
Cuvée Saint-Pétersbourg Brut 75

Rich 79
Enjoy over ice, under the sun

Rich Rosé 79
Enjoy over ice, under the sun

La Grande Dame 210

Clicquot Rosé 95



THE ICON

La Grande Dame

<i>By the glass</i>	<i>Bottle</i>
42	210

PAIRING

Caviar, Blinis & Butter

Caviar, blinis and butter served with a glass of Rich or Rich Rosé
Allergens: Fish · Gluten · Milk

60

WINE BY THE GLASS

white	red	rosé
10	12	14

SPARKLING WINE BY THE GLASS

Solé Selection

12



OFFICIAL SUN CLUB

Veuve Clicquot

Please inform our staff of any allergies or intolerances.