SOLÉ

ALL DAY LONG

by Arienzo Beach Club

OFFICIAL SUN CLUB

Veuve Clicquot

SOLÉ

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

SOLÉ

Illy Coffee

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

SOLÉ

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 60
Caviar, blinis and butter served with a glass of Rich or Rich Rosé
Allergens: Fish · Gluten · Milk

SOLÉ

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

SOLÉ

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

SOLÉ

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

SOLÉ

All Day Long

SANDWICHES

Positano 20
Bread, Sorrento tomatoes, Jersey mozzarella and prosciutto crudo
Allergens: Gluten · Milk · Tree Nuts · Soy · Mustard

Caesar 20
House bread, grilled chicken, lettuce, cherry tomatoes,
Parmigiano and anchovy dressing
Allergens: Gluten · Eggs · Fish · Milk · Soy · Mustard

Salmon Bagel 20
Salmon, buffalo stracciatella, cucumber and mixed greens
Allergens: Gluten · Fish · Milk · Tree Nuts · Soy · Mustard

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

SALADS

Caesar Salad 22
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

Seafood Salad DF 22
Calamari, cuttlefish, octopus, shrimp, mussels and clams with mixed greens
Allergens: Mollusks · Crustaceans · Sulfites

Caprese Salad VG 18
Sliced tomatoes with Jersey bocconcini
Allergens: Milk

SOLÉ TO GO

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

VG · Vegetarian VGN · Vegan DF · Dairy-Free

SOLÉ

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

VG · Vegetarian VGN · Vegan DF · Dairy-Free

SOLÉ

Cocktails

Champagne Spritz 20
Veuve Clicquot, soda, Aperol or Campari or St-Germain or Limoncello

Negroni 15
Campari, red vermouth, Tanqueray Ten

Mojito 15
Eminente Rum, lime, mint

Paloma 16
Volcán Blanco, grapefruit, salt

Lemon Drop 17
Belvedere, Cointreau, lemon juice

Sex on the Beach 18
Belvedere Vodka, peach liqueur, cranberry, orange

Strawberry Margarita Frozen 20
Volcán Blanco, lime, strawberries, agave

Spritz 15
Prosecco, soda, Aperol or Campari or St-Germain or Limoncello

Americano 15
Campari, red vermouth, soda

Margarita 16
Volcán Blanco, Cointreau, lime

Campari Orange 16
Campari, orange juice

Piña Colada 17
Pampero Rum, pineapple and coconut

Triki Triki 19
Belvedere Vodka, lemon granita

Bloody Mary 20
Belvedere Vodka, tomato, lemon, Tabasco

SOLÉ

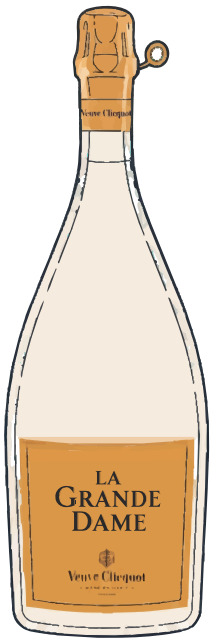
Sun Club Clicquot

By The Glass

Cuvée Saint-Pétersbourg Brut	16
Rich Enjoy over ice, under the sun	16
Rich Rosé Enjoy over ice, under the sun	16

By The Bottle

Cuvée Saint-Pétersbourg Brut	75
Rich Enjoy over ice, under the sun	79
Rich Rosé Enjoy over ice, under the sun	79
La Grande Dame	210
Clicquot Rosé	95



THE ICON

La Grande Dame

By the glass	*Bottle*
42	210

PAIRING

Caviar, Blinis & Butter
Caviar, blinis and butter served with a glass of Rich or Rich Rosé — 60
Allergens: Fish · Gluten · Milk

Wine By The Glass

white	red	rosé
10	12	14

Sparkling Wine By The Glass

Solé Selection

12

SOLÉ

ALL DAY LONG

OFFICIAL SUN CLUB

Veuve Clicquot

Please inform our staff of any allergies or intolerances.