



A PERSONAL CULINARY EXPERIENCE

CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM



STARTERS

Crispy Fried Calamari with Peppadew Peppers, Fresh Basil and Marinara

House Made Mozzarella "Cheese Sticks" with Tomato-Olive Chutney

Steamed Littleneck Clams with Fennel-Shellfish Broth

Pan Roasted Prince Edward Island Mussels with Pancetta and Oregano

Spinach Bread with Mozzarella and Parmesan Reggiano

Pepperoni Bread with Mozzarella and Fresh Herbs

Stuffed Artichokes with Romano Cheese and Breadcrumbs

Antipasti with a Selection of Cured Meats, Italian Cheeses and Pickled Vegetables

Tomato and Mozzarella Salad with Grilled Tuscan Bread

SOUPS

Minestrone with Mini Chicken Meatballs

Red Bell Pepper and Fennel "Bisque"

Our Chicken Noodle with Ditalini Pasta, Braised Leeks and Fresh Thyme

Italian Wedding Soup

Pasta Chichita



A PERSONAL CULINARY EXPERIENCE

CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM



MAIN COURSE

Chicken Parmesan with Roasted Tomato Marinara and Fresh Mozzarella

Stuffed Peppers with Italian Sausage and Ground Beef

Linguini with Clam Sauce

Orecchiette with Broccoli Rabe and Caramelized Garlic

Lasagna with Spicy Italian Sausage, San Marzano Tomatoes and Egg Noodles

Veal Scallopini with Paperdelle Pasta and Amatriciana Sauce

Whole Roasted Chicken with Oregano, Garlic and Lemon

Spaghetti and Meatballs with Roasted Tomato Marinara

SIDES

Char Grilled Eggplant with Slow Roasted Tomatoes, Parmesan Reggiano and Fresh Basil

English Pea Risotto with White Truffle oil

Potato Gnocchi with Slow Roasted Tomatoes, Sweet Corn and Fresh Basil

Creamy Polenta with Roasted Wild Mushrooms and Sage

White Beans and Escarole with Garlic Broth

Truffled White Bean Ravioli with Roasted Garlic and Fresh Thyme

Slow Roasted Tomato and Maine Lobster Risotto