

Sarasota Wine Bar and Bistro



Sarasota Wine Bar and Bistro
Contemporary Cuisine

Starters

SPINACH AND ARTICHOKE DIP Creamy homemade dip severed with French bread crostinis. **7.00**

BRUSCHETTA Fresh tomato, basil, garlic, extra virgin olive oil severed with crostinis. **7.00**

FIGS WRAPPED IN PROSCIUTTO Freshly baked and then topped with Bleu cheese and walnuts. **9.00**

BAKED BRIE Brie and apples wrapped in a flaky pastry and baked to a golden brown, then topped with apricot jam and walnuts. **10.00**

SHRIMP AND CHORIZO TAPAS Sauteed in garlic and extra virgin olive oil atop French bread crostinis. **9.00**

SCALLOPS WRAPPED IN BACON Baked until delightfully crispy. **9.00**

HUMUS FRIES Golden Gluten free Fries with choice of dipping sauce. **9.00**

Flat Breads

FORMAGGIO Marinara, feta, and mozzarella cheese. **8.00**

PORTA DI BELLO Basil pesto, white mushrooms, feta and mozzarella cheese. **9.00**

SONOMA Pesto, spinach, artichokes, walnuts, feta, and mozzarella cheese. **10.00**

SPECIALE Marinara, chorizo, prosciutto, mushroom, and mozzarella cheese. **12.00**

GAMBERONI AL PESTO Pesto sauce, lots of shrimp, feta and mozzarella cheese. **13.00**

FILETTO CON PANE Marinara, beef tenderloin, mushrooms, Bleu cheese and mozzarella cheese. **14.00**

Sandwiches

REUBEN Rye bread, 1000 island, Swiss cheese, sauerkraut, and corned beef. **9.00**

HAM AND CHEESE Whole wheat bread, ham and American cheese grilled. **9.00**

PASTRAMI ON RYE Rye bread, Swiss cheese, mustard, pickle and thin sliced pastrami. **9.00**

TACOS (FISH, CHICKEN OR SHRIMP) Two double-corn tortillas filled with seasonal Mahi, chicken or shrimp, and topped with cabbage, pico, sour cream, guacamole, salsa and cheese. **10.00**

18% gratuity included for parties of 6 or more. \$2 charge for split plates.



Cheeses & Charcuterie

AGED GOUDA, HOLLAND rich, semi-firm cows milk, similar to cheddar

ASIAGO, ITALY skim cows milk, rich and nutty

BRIE, FRANCE cows milk, soft and slightly premature cheese

DUBLINER, IRELAND semi-firm and cheddar like

FONTINA, ITALY rich, nutty, herbaceous and fruity

HAVARTI, DENMARK uniquely flavorful and smooth

HERBED GOAT CHEESE, FRANCE creamy, herbaceous and tart

JARLSBERG, NORWAY semi-firm mild and butter like

MANCHEGO, SPAIN firm and full flavored

PARMIGIANO REGIANO, ITALY hard with a very nutty finish

SMOKED GOUDA, HOLLAND semi-soft with hickory flavors

SOPRESSATA Italian dry salami

PROSCIUTTO Italian dry cured ham

CHORIZO Spanish pork sausage with mild red pepper

AGED SALAMI cured age sausage

PICK 2 Choose any two items and served with gluten free crackers and French bread **10.00**

PICK 4 Choose any four items and served with gluten free crackers and French bread **18.00**

Simple and Delicious

Entrees are served with chefs selection of starch and vegetable of the day. Add garden salad for \$3

CHICKEN AL VINO DULCE breast of chicken sauteed with garlic, spinach and artichokes in buttery citrus moscato sauce. **16.00**

PORK CHOPS two center cut boneless chop seared, baked and glazed with a Cabernet mushroom sauce. **18.00**

SALMON OR SHRIMP SALAD baked salmon or sauteed shrimp served over mixed greens, tomato, cucumber and olives with choice of dressing. **18.00**

SALMON pan seared to crispy brown, then basted with a ginger orange glaze. **18.00**

SHRIMP AND SCALLOP SCAMPI sauteed traditional scampi style, lemon, garlic and white wine **18.00**

FILET MIGNON beef tenderloin cooked to perfection with roasted onions and carmenere demi sauce.
7 oz **21.00**

18% gratuity included for parties of 6 or more. \$2 charge for split plates.



Desserts

FLOUR-LESS CHOCOLATE CAKE *Chocolate gluten free homemade cake. 7.00*

CAYENNE CHOCOLATE CAKE *Chocolate gluten free homemade cake, spiced up with a little cayenne. 7.00*

KEY LIME PIE *key lime filling in a flaky crust and topped with meringue. 7.00*

CHEESE CAKE *ask your server for the flavor of the day 7.00*

Catering Affairs

VENUES FOR SMALL TO MEDIUM SIZED PARTIES, LUNCHEONS, MEETINGS, GET-TOGETHER, SPECIAL EVENTS, WINE TASTING AND RECEPTIONS.

SERVING FINE WINES FROM AROUND THE WORLD, WITH OVER 80 WINES TO CHOOSE AND ENJOY DAILY. TRY THE CONVENIENT WINE DISPENSERS WITH 1OZ, 3OZ, OR 5OZ POURS. BOTTLES ARE ALSO AVAILABLE AT DISCOUNT PRICE.

SERVING BEAUTIFUL DOWNTOWN SARASOTA SINCE 2007 AND WITH A CONVENIENT PARKING GARAGE LOCATED ON STATE ST. DIRECTLY IN BACK OF RESTAURANT.

Contact Us at sarasotawinebar.com

