

SARA^{the} WINE BAR { & Restaurant }

3936 Sepulveda blvd. Culver City CA 90230



ON LINE ORDER:
www.sarathewinebar.com

RESERVATIONS
AVAILABLE
310.313.5522

DINNER MENU

HAPPY HOUR

WEEK DAYS 5PM TO 7PM DINE-IN ONLY

FOOD

FOCACCIA GARLIC BREAD...3
BRUSCHETTA...5
CAPRESE SKEWERS...7
HOUSE SALAD...6
EGGPLANT PARMIGIANA...8
FLATBREAD MARGHERITA...7
FLATBREAD PEPPERONI...8
POLPETTINE...8
TAGLIERE MISTO...14

DRINKS

HOUSE RED*...6
HOUSE WHITE*...6
SANGRIA*...6

OLD WORLD
HEFEWEIZEN...5
ROCCO RED...5
FAR OUT IPA...5
PORETTI...5

*not available after Happy Hour

APPETIZERS

FOCACCIA GARLIC BREAD...4
Homemade rosemary & garlic focaccia bread
BRUSCHETTA...8
Grilled baguette bread topped with chopped tomato, fresh garlic, Italian extra virgin olive oil & fresh basil
BRUSCHETTA AVOCADO...9
Grilled baguette bread topped with chopped tomato, chopped avocado, fresh garlic, Italian extra virgin olive oil & fresh basil
CAPRESE SKEWERS (gluten free)...9
Fresh cherry tomato and cherry mozzarella tossed topped with our fresh basil sauce served with toasted bread
CROSTINI BURRATA...12
Grilled baguette bread with fresh burrata cheese, roasted tomato, Italian extra virgin olive oil, fresh basil, topped with balsamic reduction
(add: Italian imported prosciutto \$3)
CROSTINI GOAT CHEESE & PROSCIUTTO...14
Grilled baguette bread with goat cheese, fig preserve, fresh basil, topped with Imported Italian Prosciutto & balsamic reduction
TAGLIERE MISTO...18
Italian Imported cold cuts & cheeses, grilled home-made focaccia, preserve

HOT PLATE

EGGPLANT PARMIGIANA (gluten free)...10
Layers of grilled eggplant, tomato sauce, shredded mozzarella, topped with Parmesan cheese
POLENTA BOLOGNESE (gluten free)...10
Home-style corn meal on a bed of our meat sauce, topped with Parmesan cheese
(add: \$3 Italian sausage, \$6 meatballs)
POLPETTINE...12
Homemade meatballs, light spicy tomato sauce, Parmesan cheese, toasted bread
HOMEMADE RICOTTA-SPINACI LASAGNA...12
Homemade lasagna sheet, ricotta, spinach, marinara sauce, besciamella, parmesan
HOMEMADE LASAGNA BOLOGNESE...13
Homemade lasagna sheet, bolognese sauce, mozzarella, besciamella, parmesan
SCAMPI DIAVOLA (gluten free)...14
Black tiger shrimp sautéed in a garlic spicy white wine sauce, with toasted bread
POLENTA with SCAMPI (gluten free)...16
Black tiger shrimp sautéed in a garlic spicy white wine sauce with a side of home-style polenta
COTOLETTA DI POLLO ...16
Light breaded chicken breast with side rosemary baked potato.
Substitute potato with spaghetti marinara + \$2

SALAD ADDS: \$2 avocado \$4 grilled chicken breast \$10 black tiger shrimp

LA MISTA...\$9
Mixed greens, carrots, tomatoes, cucumber and avocado, Italian extra virgin olive oil, Modena balsamic vinaigiar
TRICOLORE SALAD...10
Mixed greens, tomatoes, cucumber, fresh cherry mozzarella & shaved Parmesan, Italian extra virgin olive oil, Modena balsamic vinaigiar
MELE E FORMAGGIO...11
Baby spinach, cucumber, gorgonzola DOC, apple, walnut, Italian extra virgin olive oil, Modena balsamic vinaigiar
MILANO COBB...\$14 (lunch only)
Romaine lettuce, tomatoes, cucumber, bacon, gorgonzola DOC, avocado, boiled eggs, grilled chicken breast, Dijon ranch dressing
GAMBERONI SALAD...18
Mixed greens, cucumber, tomatoes, marinated red onions, calamata olives, feta cheese, sautéed shrimp, Italian extra virgin olive oil, Modena balsamic vinaigiar

PRICES: prices subject to change
ALLERGIES: let us know of any allergies as not all ingredients are listed
MENU ITEMS: sometimes subjected to availability
GRATUITI: Party of 6 and more 20% gratuity will be included

BYOB: (Bring Your Own Bottle) not allowed
PAYMENTS: Max 3 Credit Cards per table. Minimum Credit Card purchase \$15
SUBSTITUTIONS: 1 substitution is allowed when possible
BYOC: \$8 cake plating fee when you bring your own cake

NOW OPEN
BRUNCH

FRIDAY: 11.30am to 2.30pm

SATURDAY: 10am to 3pm

SUNDAY: 10am to 3pm



PASTA

ADDS: Chicken breast \$4

Black tiger shrimp \$10

FETTUCCHINE CREMA MUSHROOM...16 homemade

Homemade fettuccine, cream sauce, sautéed mushrooms, Parmesan cheese, walnut, parsley

BUTTERNUT SQUASH RAVIOLI...17 homemade

Butternut Squash ravioli, cream sauce, Parmesan cheese parsley

PAPPARDELLE BOLOGNESE E POLPETTINE...18 homemade

Homemade pappardelle, meat sauce, homemade meat-balls, Parmesan cheese, parsley

SPAGHETTI CON SCAMPI...18 homemade

Homemade spaghetti, garlic spicy white wine sauce, cherry tomatoes, black tiger shrimp, parsley

GNOCCHI LAMB RAGU...18 homemade

Homemade gnocchi, lamb ragu, Pecorino cheese, parsley

LOBSTER RAVIOLI...24 homemade

Lobster ravioli, pink sauce, parsley

PIZZA FLATBREAD

MARGHERITA PIZZA...10

Flatbread, tomato sauce, mozzarella, fresh basil

TRE FORMAGGI PIZZA ...11

Flatbread, mozzarella, gorgonzola doc, Parmesan, garnished with sliced apple and basil

BRUSCHETTA PIZZA...12

Flatbread tomato sauce, shredded mozzarella, topped with chopped tomatoes sautéed in Italian extra virgin olive oil, fresh garlic & basil

SCHIACCIATA PIZZA...12

Flatbread, tomato sauce, mozzarella, Imported italian spicy salame, fresh basil

BOLOGNESE PIZZA...14

Flatbread, homemade meat sauce, mozzarella, fresh basil

PROSCIUTTO & ARUGOLA PIZZA ...16

Flatbread, tomato sauce, mozzarella, topped with Imported Italian Prosciutto, arugola, Parmesan

GARLIC SHRIMP PIZZA...18

Flatbread, tomato sauce, mozzarella, topped with sautéed garlic black tiger shrimp, fresh basil

ADDS:

Red Onions \$1

Red Pepper \$2

Mushrooms \$2

Italian salame \$3

Pepperoni \$2

Italian sausage \$3

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DINNER open EVERY DAY @ 5pm

CATERING - PRIVATE PARTY - CORPORATE PARTY

PANINI

Served with side house salad

CAPRESE...10

Sliced roasted tomatoes, fresh mozzarella, Calamata olives, fresh basil

PROSCIUTTO...12

Imported Italian Prosciutto, roasted tomato, fresh mozzarella, fresh basil

POLLO PESTO...12

Grilled chicken breast, provolone cheese, mushrooms, caramelized red onions, homemade pesto

SALSICCIA...12

Italian sausage, roasted red peppers, sautéed onions, provolone cheese, Sriracha aioli

DESSERT

HOMEMADE PANNACOTTA...7

Vanilla infused italian custard made with cream, topped with choice of homemade culis+strawberry or caramel+nuts

HOMEMADE TIRAMISU...8

Layers of creamy mascarpone custard set atop espresso-soaked ladyfingers topped with cocoa powder

HOMEMADE NUTELLA APPLE PASTRIE...8

Oven baked Puff Pastry filled with apple and Nutella, almond, Vanilla ice cream

HOMEMADE NUTELLA PASTRIE BITES

5 (4 count) - 9 (8 count) - 20 (20 count)

Oven baked Puff Pastry filled with Nutella

CAFFETERIA

ESPRESSO...3

LATTE...4

MACCHIATO...3.5

AMERICANO...3

CAPPUCCINO...4

ICED COFFEE...3

HOT TEA...2.5

HOT WATER...1

SOFT DRINKS

FRESH LEMONADE*...3

CAN SODA...2

FRESH ICED TEA*...3

Coke, Diet Coke, Coke Zero, Sprite

ARNOLD PALMER*...3

PELLEGRINO SODA...3

SPARKLING WATER...3

Lemon, Blood Orange, Orange

* \$1 Refill

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