

# SARA<sup>the</sup> WINE BAR { & Restaurant }

3936 Sepulveda blvd. Culver City CA 90230

## DINNER MENU

### HAPPY HOUR

WEEK DAYS 5pm to 6.30pm  
BAR ONLY-NO TAKE OUT

#### FOOD

- BRUSCHETTA...8
- HOUSE SALAD...7
- FLATBREAD MARGHERITA...10
- FLATBREAD PEPPERONI...12
- POLPETTINE...9

#### DRINKS

- HOUSE RED\*...7
- HOUSE WHITE\*...7

#### APPETIZERS

- FOCACCIA GARLIC BREAD...5**  
Homemade rosemary & garlic focaccia bread
- BRUSCHETTA...10**  
Grilled baguette bread topped with chopped tomato, fresh garlic, Italian extra virgin olive oil & fresh basil
- BRUSCHETTA AVOCADO...12**  
Grilled baguette bread topped with chopped tomato, chopped avocado, fresh garlic, Italian extra virgin olive oil & fresh basil
- CROSTINI BURRATA...14**  
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...15**  
Grilled baguette bread with goat cheese, fig preserve, fresh basil, topped with Imported Italian Prosciutto & balsamic reduction
- TAGLIERE MISTO...22**  
Italian Imported cold cuts & cheeses, grilled home-made focaccia, preserve

#### HOT PLATE

- EGGPLANT PARMIGIANA (gluten free)...12**  
Layers of grilled eggplant, tomato sauce, shredded mozzarella, topped with Parmesan cheese
- POLPETTINE...12**  
Homemade meatballs, light spicy tomato sauce, Parmesan cheese, toasted bread
- SCAMPI DIAVOLA (gluten free)...14**  
Black tiger shrimp sautéed in a garlic spicy white wine sauce, with toasted bread
- HOMEMADE LASAGNA BOLOGNESE...15**  
Homemade lasagna sheet, bolognese sauce, mozzarella, besciamella, parmesan
- POLENTA BOLOGNESE (gluten free)...16**  
Home-style corn meal on a bed of our meat sauce, topped with Parmesan cheese  
(add: \$3 Italian sausage, \$6 meatballs)
- POLLO a1 MARSALA...18**  
Chicken breast, mushroom, marsala sauce, rosemary potato medley
- POLENTA with SCAMPI (gluten free)...19**  
Black tiger shrimp sautéed in a garlic spicy white wine sauce with a side of home-style polenta

#### SALAD

- 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

ADDS: \$2 avocado \$6 grilled chicken breast  
\$12 black tiger shrimp

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) \$20

PAYMENTS: Max 3 Credit Cards per table. Minimum Credit Card purchase \$25

SUBSTITUTIONS: 1 substitution is allowed when possible

BYOC: \$10 cake plating fee when you bring your own cake

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## **PASTA**

**ADDs:** Chicken breast \$6  
Black tiger shrimp \$10

### **SPAGHETTI MARINARA...16**

Homemade Spaghetti pasta, homemade basil tomato sauce, Parmesan cheese

### **FETTUCCHINE CREMA MUSHROOM...18**

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

### **BUCATINI AMATRICIANA...18**

Bucatini, pancetta, onions, tomato basil sauce, Pecorino cheese

### **SPAGHETTI PRIMAVERA...19**

Homemade Spaghetti, vegetables, basil tomato sauce, Parmesan cheese

### **SPAGHETTI CACIO E PEPE...19**

Homemade Spaghetti, Pecorino Romano, Parmesan cheese, touch of cream, black pepper

### **BUTTERNUT SQUASH RAVIOLI...19**

Butternut Squash ravioli, cream sauce, Parmesan cheese parsley

### **SPINACH RICOTTA RAVIOLI...19**

Homemade spinach ricotta ravioli, butter, sage, grated Parmesan

### **TAGLIATELLE BOLOGNESE E POLPETTINE...20**

Homemade tagliatelle, meat sauce, homemade meatballs, Parmesan cheese

### **CAVATELLI SAUSAGE MUSHROOM...20**

Homemade cavatelli pasta, italian sausage, mushroom, basil tomato sauce, Parmesan cheese

### **GNOCCHI LAMB RAGU...21**

Homemade gnocchi, lamb ragu, Pecorino cheese, parsley

### **SPAGHETTI CON SCAMPI...22**

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

### **RISOTTO WITH SHRIMP...24**

Aged Carnaroli Rice, white wine, cherry tomato, garlic, jumbo black tiger shrimp, Parmesan cheese

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## **PIZZA FLATBREAD**

### **MARGHERITA PIZZA...12**

Flatbread, tomato sauce, mozzarella, fresh basil

### **TRE FORMAGGI PIZZA ...12**

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

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## **BRUSCHETTA PIZZA...14**

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

## **SCHIACCIATA PIZZA...15**

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

## **BOLOGNESE PIZZA...14**

Flatbread, homemade meat sauce, mozzarella, fresh basil

## **PROSCIUTTO & ARUGOLA PIZZA ...18**

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

## **ADDs:**

Red Onions \$1

Red Pepper \$2

Mushrooms \$2

Italian salame \$3

Pepperoni \$2

Italian sausage \$3

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## **DESSERT**

### **HOMEMADE PANNACOTTA...7**

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

### **HOMEMADE TIRAMISU...9**

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

### **HOMEMADE NUTELLA APPLE PASTRIE...10**

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

### **CHOCOLATE CAKE...10**

Hot chocolate cake, organic vanilla ice cream, house mix berries sauce

### **HOMEMADE NUTELLA PASTRIE BITES**

**\$6 (4 count) - \$10 (8 count) - \$20 (20 count)**

Oven baked Puff Pastry filled with Nutella

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