

# SARA<sup>the</sup> 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

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

#### 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  
POLLO a1 MARSALA...16  
Chicken breast, mushroom, marsala sauce, rosemary potato medley

**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

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

**PASTA** **HOMEMADE** every day with the finest flour

**ADDS:** Chicken breast \$4 Black tiger shrimp \$10

**SPAGHETTI PRIMAVERA...16**

Homemade Spaghetti, vegetables, basil tomato sauce, Parmesan cheese

**SPAGHETTI CACIO E PEPE...16**

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

**FETTUCCINE CREMA MUSHROOM...16**

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

**BUTTERNUT SQUASH RAVIOLI...18**

Butternut Squash ravioli, cream sauce, Parmesan cheese parsley

**SPAGHETTI CON SCAMPI...18**

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

**BUCATINI AMATRICIANA...18**

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

**GNOCCHI LAMB RAGU...18**

Homemade gnocchi, lamb ragu, Pecorino cheese, parsley

**PAPPARDELLE BOLOGNESE E POLPETTINE...19**

Homemade pappardelle, meat sauce, homemade meatballs, Parmesan cheese, parsley

**LOBSTER RAVIOLI...24**

Lobster ravioli, pink sauce, parsley

**SALAD**

**ADDS:** Chicken breast \$4 Black tiger shrimp \$10

**LA MISTA...\$9**

Mixed greens, carrots, tomatoes, cucumber and avocado, Italian extra virgin olive oil, Modena balsamic vinaigar

**TRICOLORE SALAD...10**

Mixed greens, tomatoes, cucumber, fresh cherry mozzarella & shaved Parmesan, Italian extra virgin olive oil, Modena balsamic vinaigar

**MELE E FORMAGGIO...11**

Baby spinach, cucumber, gorgonzola DOC, apple, walnut, Italian extra virgin olive oil, Modena balsamic vinaigar

**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 vinaigar

**FRIDAY:** 11.30am to 2.30pm

**SATURDAY:** 10am to 3pm

**SUNDAY:** 10am to 3pm

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**AVAILABLE**

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**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**

**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

**CHOCOLATE CAKE...9**

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

**HOMEMADE NUTELLA PASTRIE BITES**

**\$5 (4 count) - \$9 (8 count) - \$20 (20 count)**

Oven baked Puff Pastry filled with Nutella

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