

VINO BISTRO

TAPAS

SERVED WITH FRESH MADE BREAD AND OLIVE OIL

VEGETARIAN

Warm Roasted Olives \$8

Assorted olives roasted with orange zest, garlic, toasted fennel seeds, thyme leaves, red pepper

Spicy Guacamole \$8

Pureed fresh avocados with lime and corn chips

Charred Shishido Peppers \$10

Served with sea salt, lemon and garlic aioli

Eggplant Caprese \$8

Fresh eggplant rounds with mozzarella and balsamic truffle glaze

Italian Hummus \$8

Ground chickpeas, sesame seeds, olive oil, lemon, and garlic

Bruschetta \$8

On fresh bread topped with artichokes and tomato crème sauce

INSALATA

Caesar \$10

With croutons and creamy anchovy dressing and shaved parmesan

Spinach Salad \$10

Served with red onions, marinated anchovies and lemon dressing

Mixed lettuce Salad with onions, tomatoes, celery
Vinagerette dressing **\$10**

PESCE

Sardinian Toasts with Tomato and Sweet Onion \$12

Baby Sardines in olive oil. Served with tomatoes and garlic oil on a bed of toast

Shrimp sauteed in Garlic, Olive Oil & Lemon \$10.



MEATS

Soy Glazed Chicken Yakitori \$12

Bite-sized pieces of chicken marinated in soy and served on skewers with shitake mushrooms.

Albondigas Pomodoro \$12

Bison meatballs on bed of tangy tomato sauce topped with manchego

Pollo Palermo \$15

Chicken and spicy sausage roasted with potatoes, rosemary and smoky paprika garlic and vinegar

Spinach Gnocchi \$14

with four cheeses grated

CHARCUTERIE

Build your own \$6 each minimum 3 items

served with fresh bread, stone ground mustard, cornichons, honey & fruit.

MEATS

Parma Prosciutto

Hot Sopressata

Hot Capicollo

Speck-Aldo Adige

Italian Mortadella

Italian Salami

CHEESES

Goat Cheese

Asiago

Gruyere

Sheep Cheese with Rosemary

Edam

Auricchio Stravecchio Provolone

Fontina

Smoked Gouda

Peccorino Pepato (pepper)

Pecorino with Truffles

Pecorino with Pistachios

DESSERT FLIGHT

Chef's choice petit desserts \$8.50
(includes small desserts to share and sample)
Ask your server for today's specials.

Rev.2.22

BEER, CIDER, COFFEE/TEA & SOFT DRINKS

Big Top Hawaiian Mountain Lion Coconut & Coffee Porter Florida- American Porter- 7.5%ABV. Bronze Medal GABF 2018.	\$4.75
Blanche Chambly Belgian Style Wheat brewed with coriander and orange peel.	\$5.75
Stella Artois Premium blonde lager beer imported from Belgium. Full of well-balanced malt sweetness and crisp hop bitterness.	\$4.75
Michelob Ultra 4.2-percent-ABV beer has just 95 calories per 12-ounce serving.	\$4.75
Motorworks Adaptable Lager Adaptable Lager is brewed with pilsner & wheat malt, this light Golden Lager boasts a brilliant gold clarity and soft, fruity sweetness.	\$4.75
Motorworks V Twin Vienna Lager Locally brewed in Bradenton FL, lightly toasted Munich malt aroma and moderately firm hop bitterness.	\$4.75
Big Top Trapeze Trapeze monks entertain your taste buds with our citrus infused highly carbonated witbier.	\$4.75
Woodchuck Hard Cider	\$3.50
Coopertail Free Dive Clean malts, heavy citrus and pine, hoppy with a crisp malt backbone. Medium palate with a lingering bitterness	\$4.75
Darwin Llama Beautifully-balanced milk stout features roasted malt, notes of caramel and a creamy Amazonian chocolate finish.	\$5.75



Coffee and Espresso	\$2.95
Double Espresso, Cappuccino, Latte	\$4.25
Tea: Sarasotian, Goji Green, Peppermint, Chamomile, Mote Beach Fruit	\$4.25
Coke/Diet Coke, Sprite/ Coke Zero	\$2.00
Iced Tea/ Lemonade	\$3.75
AHA Sparkling Water:	\$3.75
Smart Water/Saratoga Water/San Pellegrino	\$4.00