

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

Tomatoes Provençale \$10

Tomatoes filled with olives, eggplant and bread on paprika sauce.

Parmesan Risotto \$10

with powder of Porcini mushrooms and oregano

Charred Shishido Peppers \$10

Served with sea salt, lemon and garlic aioli

Eggplant Caprese \$8

Fresh eggplant rounds with mozzarella and truffle oil

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 polenta croutons and creamy anchovy dressing and shaved parmesan

Spinach Salad \$10

Served with red onions, marinated anchovies and lemon dressing

Mixed Salad \$10

With nuts, cherry tomatoes, tuna and mozzarella with balsamic vinaigrette



MEATS

Soy Glazed Chicken Yakitori \$12

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

Pork Bites \$14

Bites of Pork served with green peppers, potatoes and basil sauce.

Carpaccio of Beef \$16

Vanilla aromatized with mixed fruit and lemon emulsion

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

Gnocchi \$14

with truffle oil, Pancetta & Gorgonzola

CHARCUTERIE

Build your own \$6 each minimum 3 items

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

MEATS

Italian Prosciutto

Hot Sopressata

Hot Capicollo

Speck-Aldo Adige

Italian Mortadella

Pancetta

CHEESES

Goat Cheese

Asiago

Gruyere

Sheep Cheese with Rosemary

Edam

Fontina

Gorgonzola

Pecorino with Truffles

Pecorino with Pistachios

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

Roasted Branzino \$15

With tomatoes, spinach and citrus sauce

Seafood Spiedino \$ 15

Skewered shrimp or scallops with Mediterranean crème sauce

Tuna Tartare \$ 15

Served with mustard, soybean sauce on an avocado

DESSERT FLIGHT

3 chef's choice petit deserts \$7.50

Rev.11.21

BEER, CIDER, COFFEE/TEA & SOFT DRINKS

Big Top Hawaiian Mountain Lion

\$4.75

Coconut & Coffee Porter

Florida- American Porter- 7.5%ABV. Bronze Medal GABF 2018.

Blanche Chambly

\$5.75

Belgian Style Wheat brewed with coriander and orange peel.

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

\$4.75

Locally brewed in Bradenton FL, lightly toasted Munich malt aroma and moderately firm hop bitterness.

3 Daughters Key Lime Cider

\$4.75

Hard apple cider blended with key lime juice for a uniquely Florida cider.

Big Top Trapeze

Trapeze monks entertain your taste buds with our citrus infused highly carbonated witbier.

\$4.75

Founders Porter

Pours black with a tan head. Sweet nose with chocolate and caramel malt presence.

\$5.75

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

Honest Tea Honey Green/ Lemonade

\$3.75

AHA Sparkling Water:

\$3.75

Smart Water/Saratoga Water/San Pellegrino

\$4.00