



BISTRO & WINE BAR

WELCOME TO SOVINO. WE HOPE YOU ENJOY OUR RESTAURANT'S SPECIAL RECIPES FROM OUR OWN HOME COOKING UTILIZING THE FRESHEST, SEASONAL INGREDIENTS WITH REGIONAL AND SOUTH AMERICAN FLAVORS. "SIP, SAVOR, SATISFY."

TO START: SALADS & SMALL PLATES

SAUTEED CALAMARI in a pesto sauce & topped with pico de gallo and two garlic crostini 8

TILAPIA CEVICHE: avocado, fresh lime juice, cilantro, diced tomatoes, onions 8

SOUP OF THE DAY 7

SHORT RIB ENCHILADA: Shiraz braised short rib, mozzarella & pico de gallo 10

CASTELVETRANO OLIVE BOWL: large bright green Sicilian olives, mild, buttery 7

INDIAN EMPANADAS: curried & spiced beef pastries drizzle with mango chutney & red cabbage 8

BEEF CARPACCIO: with buttermilk Gorgonzola & truffle basil oil served with arugula 12

DUCK COGNAC PATE: w/ assorted mustards, cornichons, sliced bread 11

TRUFFLE POPCORN: topped with finely shredded white cheddar 6

ESCARGOT AL CHIMICHURRI: served with Peruvian Purple Potatoes 10

PORTABELLO MUSHROOM: stuffed with lump crabmeat, avocado, cilantro & finished w/ white wine sauce & chili oil 10

WINE COUNTRY CHOPPED CHICKEN SALAD: pulled chicken breast, dried cranberries, gorgonzola cheese, crunchy toasted almonds, creamy cilantro dressing, romaine lettuce 12

TOMATOES CAPRESE: Beefsteak tomatoes, buffalo mozzarella, olive oil and aged balsamic 8

CLASSIC CAESAR SALAD 7

ROASTED BEET & GOAT CHEESE SALAD roasted red & yellow beets with roasted pistachios, mixed greens, balsamic vinaigrette, goat cheese 8

THIN CRUST PIZZAS 11

PROSCIUTTO & ARUGULA PIZZA

POACHED PEAR, OLIVE OIL, HONEY PIZZA

ITALIAN SAUSAGE & SWEET PEPPERS PIZZA

SPICY SALAMI MUSHROOM & RED ONION PIZZA

BRAISED SHORT RIBS & GOAT CHEESE PIZZA

CHICKEN, BLACK BEANS, & CILANTRO PIZZA

TO SATISFY: SEAFOOD, PASTA, POULTRY, PORK, BEEF

CATCH OF THE DAY: ask for today's fish 24

Spicy Mussels in Chorizo Wine Sauce: Chorizo & white wine sauce tomatoes & basil 18

CHICKEN PRIMAVERA RISOTTO: w/ chicken tossed in a light cream Parmesan sauce topped with white wine, tomatoes, basil, capers & toasted pine nuts 18

ELIZABETH'S FAVORITE PAELLA: Arborio rice cooked with lobster essence, calamari, mussels, smoked sausage, chicken & shrimp 23

SHIRAZ BRAISED SHORT RIBS: braised for six hours in red wine & herbs, served with Gruyere polenta & vegetables 23

SHRIMP & GRITS: Southern style shrimp in a tangy, sweet sauce served with stone-milled grits 17

SPICY SHRIMP PASTA: spicy shrimp over pasta, tomato, basil, garlic, and pine nuts (without shrimp -\$3.00) 17

ROASTED PORK SHANK: braised in a guajillo pepper sauce for 6 hours so it falls off the bone, served with creamy red bell pepper polenta & jicama salad 18

HEARTY SEAFOOD STEW: lobster broth with white fish, salmon, shrimp, mussels, potatoes, fennel, & cilantro 24

CHEESE & CHARCUTERIE PLATTERS

3 FOR \$14 OR 5 FOR \$20. SERVED WITH CASTELVETRANO OLIVES, HONEY, BERRY PRESERVES & MARCONA ALMONDS & SLICES OF BREAD.

L'EDEL DE CLERON: FRANCHE-COMTE, FRANCE [DOUBLE-CREAM RICH COW'S MILK]

HOJA SANTA: TEXAS [CREAMY, GOAT'S MILK WRAPPED IN AROMATIC HOJA SANTA LEAVES]

MAHON: MENORCA, SPAIN [CRUMBLY, CHEDDAR-LIKE COW'S MILK]

HOPELESSLY BLUE: PURE LUCK FARMS, TEXAS [AWARD-WINNING, MILD & CREAMY, GOAT'S MILK BLUE VEINED]

MANCHEGO: LA MANCHA, SPAIN [MILD, NUTTY SHEEP'S MILK]

SOTTOCENERE AL TARTUFO: VENICE, ITALY [COW'S MILK WITH TRUFFLES]

BRESAOLA: AIR-DRIED SALTED BEEF EYE OF ROUND 4

PROSCIUTTO di PARMA: ITALIAN DRY-CURED HAM 4

TO SAVOR: ASK YOUR SERVER FOR OUR HOUSE MADE DESSERT SELECTIONS. Allow 15 minutes for our made to order Molten Chocolate Lava Cake with white chocolate & almond ice cream & raspberry coulis.