

Starters

Shrimp & Polenta

Parmesan, spinach polenta, chili-garlic butter-sautéed shrimp 12

Moules Marinières

Mussels, shallots, butter, white wine, crème fraîche, herbs 10

Burrata Caprese

House-made burrata, tomatoes, basil, EVOO, balsamic vinegar 9

Beef Carpaccio

Arugula, Parmesan, pomegranate, black pepper, EVOO 14

Figs & Chorizo

Caramelized onions, toasted pine nuts, balsamic drizzle 11

Pork Belly

Brined, braised, crisped, Sriracha, honey, daikon salad 10

Sola Wings

Crispy baked, pineapple chunks, Sriracha, shishito peppers, blue cheese crumbles 9

Paté

Ask your server for the paté of the week 9

Soup & Salads

Soup of the Day 6

House Salad

Arugula, baby kale, Swiss chard, red onion, blistered cherry tomatoes, crème fraîche blue cheese vinaigrette, pine nuts 7

Gaya's Salad

Bell peppers, tomatoes, Spanish onions, avocado, cilantro, greens, lemon juice, EVOO 7

* An 18% gratuity may be added to parties of 6 or more.

* \$5 split plate charge

Sola

Bistro & Wine Bar

727.360.7500



6700 Gulf Blvd.

St. Pete Beach, FL 33706

Monday through Saturday
Hours: 4:00 pm to 10:00 pm

Cheese & Charcuterie

Ask your server for today's
meat and cheese selections

Choice of Two 12

Choice of Three 15

Choice of Four 19

Choice of Five 23

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Mains

Sterling's Rib Eye

16 oz. Maker's Mark au poivre sauce, black peppercorns, roasted vegetables 30

Bucatini alla Carbonara

House-cured pancetta, egg yolk, Pecorino Romano, black pepper 15

Cast Iron Chicken

Half-chicken roasted, lemon, EVOO, rosemary fingerling potatoes, salsa verde 18

Rabbit Cacciatore

Roma tomatoes, garlic, onion, mushrooms, olives, red wine, herbs and polenta 20

Pork Kebab

Marinated Armenian-style, thinly sliced onions, pomegranate seeds, roasted eggplant salad 17

Grouper Mykonos

Pan-seared, garlic sautéed spinach, tomatoes, feta, risotto 27

Filet Mignon

8oz. Grilled to temperature, mushroom blue cheese sauce, rosemary fingerling potatoes 28

Sides 5

Rosemary Fingerling Potatoes

Fire Roasted Eggplant Salad

Roasted Vegetables

Grilled Asparagus

Risotto

Spinach Polenta

Desserts

Honeycomb Cake 5

Crème Brûlée 6

Children's Menu Available