

Maddalena Bistro

PASO ROBLES WINTER MENU 2021

DEC 2021

Appetizers

Crispy French Fries	5.00
Garlic Bread	6.00
Bruschetta	14.00
Tomato, garlic, basil & fresh mozzarella	
Chicken Tenders	14.00
Breaded chicken served with a generous portion of french fries	
Olive Tapenade	14.00
With toasted crostini	
Calamari Fritti	16.00
With french fries	
Charcuterie Plate	21.50
Assortment of cheeses and prepared meats Extra crostini \$2.00	

Fresh Salads & Soups

Maddalena Garden Salad	7.00
Country greens, ripe tomatoes, cucumbers, and Italian dressing	
Soup of the Day	8.00
Made fresh daily	
Homemade Chili Beans	8.00
Cheese and onions upon request	
Burrata Salad	16.50
Red and gold beets, cherry tomatoes, candied walnuts, orange and balsamic vinaigrette	
Chicken Caesar Salad	16.50
Roasted chicken, parmesan cheese and served with toasted crostini	
Seared Shrimp Citrus Salad	16.50
Grilled shrimp, romaine, fresh pineapple, cherry tomatoes, cucumbers, red onions with citrus vinaigrette	
Cobb Salad	16.50
Grilled chicken, romaine lettuce, chopped bacon, sliced eggs, avocado, blue cheese crumble, and blue cheese dressing	
Ahi Tuna Salad	20.50
Seared ahi tuna, mixed field greens, cucumber, tomatoes, almonds, edamame, oranges, rice noodles, miso, soy sauce, and wasabi	

Split Plate Charge on Pasta, Salads, and Entrées 2.50

Hot Sandwiches

Meatball or Italian Sausage Sandwich	14.95
Meatballs in a hearty marinara sauce, parmesan and served on a toasted baguette w/ side order	
Chipotle Chicken Sandwich	14.95
Natural chicken, grilled onions, mushrooms, mozzarella cheese and siracha chipotle aioli w/ side order	
Wagyu Tri-Tip Sandwich	15.75
Oak smoked wagyu beef with grilled onions, horseradish, topped with mozzarella cheese, and served on a toasted baguette	
Rib Eye Sandwich	17.00
Grilled rib eye, lettuce, tomatoes, grilled onions, mushrooms, and aioli dressing, on a baguette, served with french fries	
Grilled Farm Fresh Vegetable Sandwich	15.50
Chipotle aioli, bell peppers, zucchini, onions, mushrooms	

Cold Sandwiches

Panino di Paso	15.50
Ham, genoa salami, capocollo, & aged provolone, aioli, tapenade, oils and vinegar on ciabatta bread	
Roasted Turkey	15.50
Oven roasted turkey, bacon, lettuce, tomatoes, avocado spread, on a baguette, served with a garden salad	

Signature Desserts

Tiramisu	7.25
A house specialty made with lady fingers and mascarpone	
Homestyle Cheesecake	7.25
with Stella Rosa® Infused Fruit Topping	
Homemade Crème brûlée	7.25

Side Orders

Chicken	6	Extra Grilled Jumbo Shrimp	3 each
Side of Scrambled Eggs	3	Coleslaw, Rice, or Vegetables	3

Paso Specialties

Shrimp Tacos (3)	16.75
Fried shrimp, pico de gallo, corn tortilla, rice and beans	
Maddalena Homemade Meat Lasagna	16.75
Our Winery Specialty	
Chicken Marsala	16.75
Linguini noodles tossed with marsala wine, shallots, garlic, butter and mushrooms, topped with a sauteed chicken breast.	
Seared Salmon Plate	20.00
Seared fresh salmon with lemon butter sauce, served with rice and vegetable of the day	
Paso Pastas	
All entrées served with sliced baguette and butter	
Maddalena Spaghetti	15.95
with Homemade Meatballs or Sausage	
Chicken Piccata	16.75
Linguini, chicken, rich cream sauce with lemon and capers	
Chicken Alfredo Fettucine	16.75
Fettucine pasta noodles tossed with a creamy alfredo sauce, chicken and sauteed mushrooms	
Pasta Primavera	16.75
Garden vegetables sauteed in olive oil and garlic over bed of pasta	
Linguini with Clams	21.00
Sautéed clams tossed in green onions, bell peppers, mushrooms, garlic, white wine, and olive oil	
Filet Mignon Stir Fry	21.00
Tender filet, red tomatoes, onions and chili tossed in a pasta medley, garnished with cilantro	
Lobster Ravioli	21.00
Roasted bell pepper sauce, with two jumbo shrimp	
Linguini with Scampi	21.00
Linguini with sauteed shrimp tossed with peppers, green onions, garlic, white wine, and olive oil	



Artisan Thin Crust Pizzas


Extra toppings \$3.00 | Customized half & half \$5.00 extra

Three Cheese Pizza	16.50
Combination of parmesan and two mozzarellas	
Margherita Pizza	16.50
Marinara sauce, mozzarella, fresh basil and freshly sliced sweet tomatoes	
Roasted Vegetable Pizza	16.50
Spinach artichoke sauce, topped with asparagus brussel sprouts, onion, mushrooms and bell peppers	
Pepperoni Pizza	16.50
Marinara sauce, topped with premium pepperoni	
Sausage Pizza	16.50
Marinara sauce generously topped with roasted and slice italian sausage	
Combination Pizza	18.00
Pepperoni, italian sausage, mushrooms, onions, and bell peppers	



Brunch Menu

Available Saturday and Sunday | 10am - 2pm

Steak and Eggs	18.00
Rib eye steak, served with scrambled eggs, house potatoes, and fruit	
Veggie  or Sausage Omelette	16.95
Tomatoes, mushrooms, green onions, spinach, served with house potatoes, and fruit	
Classic Breakfast	16.95
3 slices of bacon, toast, seasonal fruit, scrambled eggs, house potatoes	
Chicken Chilaquiles	16.95
Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken, onions, cilantro, queso fresco and sunny side up eggs	

Your Bistro Hosts
Chef Herminio Perez
Anthony Varia, Restaurant Manager
Email: avaria@riboliwines.com
Winery Phone: 805.226.2600

Food Allergy Notice

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

Ask about our vegan, vegetarian, and gluten free options

Salute!