

Maddalena Bistro

PASO ROBLES MENU 2022

Appetizers

Garlic Bread	6.50
Crispy French Fries	8.00
Bruschetta	15.00
Tomato, garlic, basil & fresh mozzarella	
Olive Tapenade	15.00
With toasted crostini	
Chicken Tenders	16.00
Breaded chicken served with a generous portion of french fries	
Calamari Fritti	16.95
With french fries	
Charcuterie Plate	28.00
Assortment of cheeses and prepared meats Extra crostini \$2.00	

Fresh Salads & Soups

Maddalena Garden Salad	8.00
Country greens, ripe tomatoes, cucumbers, and Italian dressing	
Soup of the Day	8.75
Made fresh daily	
Homemade Chili Beans	8.75
Cheese and onions upon request	
Burrata Salad	17.50
Red and gold beets, cherry tomatoes, candied walnuts, orange and balsamic vinaigrette	
Chicken Caesar Salad	18.98
Roasted chicken, parmesan cheese and served with toasted crostini	
Cobb Salad	18.98
Grilled chicken, romaine lettuce, chopped bacon, sliced eggs, blue cheese crumble, and blue cheese dressing	
Seared Shrimp Citrus Salad	20.55
Grilled shrimp, romaine, fresh pineapple, cherry tomatoes, cucumbers, red onions with citrus vinaigrette	
Ahi Tuna Salad	21.50
Seared ahi tuna, mixed field greens, cucumber, tomatoes, almonds, edamame, oranges, rice noodles, miso, soy sauce, and wasabi	

Paso Specialties

Shrimp Tacos (4)	18.75
Fried shrimp, pico de gallo, corn tortilla, rice and beans	
Maddalena Homemade Meat Lasagna	18.98
Our Winery Specialty	
Chicken Marsala	18.98
Linguini noodles tossed with marsala wine, shallots, garlic, butter and mushrooms, topped with a sauteed chicken breast.	
Seared Salmon Plate	23.50
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	16.95
with Homemade Meatballs or Sausage	
Chicken Piccata	18.98
Linguini, chicken, rich cream sauce with lemon and capers	
Chicken Alfredo Fettucine	18.98
Fettucine pasta noodles tossed with a creamy alfredo sauce, chicken and sauteed mushrooms	
Pasta Primavera	18.98
Garden vegetables sauteed in olive oil and garlic over bed of pasta	
Beef Ravioli	21.00
with marinara sauce and parmigiano cheese	
Linguini with Clams	22.00
Sautéed clams tossed in green onions, bell peppers, mushrooms, garlic, white wine, and olive oil	
Lobster Ravioli	24.98
Roasted bell pepper sauce, with two jumbo shrimp	
Linguini with Scampi	24.98
Linguini with sauteed shrimp tossed with peppers, green onions, garlic, white wine, and olive oil	
Filet Mignon Stir Fry	24.98
Tender filet, red tomatoes, onions and chili tossed in a pasta medley, garnished with cilantro	



Split Plate Charge on Pasta, Salads, and Entrées 2.50

Hot Sandwiches

Meatball or Italian Sausage Sandwich 15.75

Meatballs in a hearty marinara sauce topped with parmesan cheese, served on a toasted baguette w/ side salad

Chipotle Chicken Sandwich 16.00

Natural chicken, grilled onions, mushrooms, mozzarella cheese and sriracha chipotle aioli w/ side salad

Grilled Farm Fresh Vegetable Sandwich 16.95

Chipotle aioli, bell peppers, zucchini, onions, mushrooms w/ side salad

Wagyu Tri-Tip Sandwich 17.50

Oak smoked wagyu beef with grilled onions, horseradish, topped with mozzarella cheese, and served on a toasted baguette w/ french fries

Rib Eye Sandwich 18.00

Grilled rib eye, lettuce, tomatoes, grilled onions, mushrooms, and aioli dressing, on a baguette, served with french fries

Cold Sandwiches

Panino di Paso 16.95

Ham, genoa salami, capocollo, & aged provolone, aioli, tapenade, oils and vinegar on ciabatta bread w/ french fries

Roasted Turkey 16.95

Oven roasted turkey, bacon, lettuce, tomatoes, avocado spread, on a baguette, served with a garden salad

Signature Desserts

Tiramisu 8.00

A house specialty made with lady fingers and mascarpone

Homestyle Cheesecake 8.00

with Stella Rosa® Infused Fruit Topping

Homemade Crème Brûlée 8.00

Maddalena Cannoli 8.00

Side Orders

Chicken Breast	6	Extra Grilled Jumbo Shrimp	3 each
Side of Scrambled Eggs	3	Rice, Steamed Vegetables, or Homestyle Beans	3

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

Artisan Thin Crust Pizzas

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

Three Cheese Pizza 19.00

Combination of parmesan and two mozzarellas

Margherita Pizza 19.00

Marinara sauce, mozzarella, fresh basil and freshly sliced sweet tomatoes

Roasted Vegetable Pizza 19.00

Spinach artichoke sauce, topped with asparagus, brussels sprouts, onion, mushrooms and bell peppers

Pepperoni Pizza 19.00

Marinara sauce, topped with premium pepperoni

Sausage Pizza 19.00

Marinara sauce generously topped with roasted and sliced italian sausage

Combination Pizza 21.00

Pepperoni, italian sausage, mushrooms, onions, and bell peppers



Brunch Menu

Available Saturday and Sunday | 10am - 2pm

French Toast 16.95

Served with sausage and eggs

Veggie 🌱 or Sausage Omelette 17.95

Tomatoes, mushrooms, green onions, spinach, served with house potatoes, and fruit

Classic Breakfast 17.95

3 slices of bacon, toast, seasonal fruit, scrambled eggs, house potatoes

Chicken Chilaquiles 17.95

Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken, onions, cilantro, queso fresco and sunny side up eggs

Steak and Eggs 18.98

Rib eye steak, served with scrambled eggs, house potatoes, and fruit

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.
 All prices are subject to current sales tax.

Buon Appetito!

5 - 2022