

# Maddalena

## RESTAURANT

### Appetizers

<b>Calamari Fritti</b> Served with french fries	16.95
<b>BBQ or Buffalo Wings</b> Served with french fries	16.95
<b>Chicken Tenders</b> Served with french fries	16.95
<b>Antipasto</b> Assorted cheeses, Italian cold cuts, seasonal fruits, nuts, chocolate and olives	12.75

### Breakfast

Served Daily 9:30 AM - 1:30PM

<b>Steak and Eggs</b> Rib eye steak, served with scrambled eggs, house potatoes and fruit.	18.98
<b>Veggie or Sausage Omelete</b> Tomatoes, mushrooms, green onions, spinach served with house potatoes and fruit	17.95

<b>Classic Breakfast</b> 3 slices of bacon, toast, seasonal fruit, scrambled eggs and house potatoes	17.95
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<b>Chicken Chilaquiles</b> Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken, onions, cilantro, queso fresco and sunny side up eggs	17.95
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<b>French Toast Plate</b> Served with sausage and eggs	17.95
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### Fresh Salads

<b>Dante Steak Salad</b> Rib eye steak over mixed greens, feta cheese olives, onions and tomatoes with balsamic vinaigrette	21.50
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<b>Ahi Tuna Salad</b> Seared ahi tuna, mixed field greens, cucumber, tomatoes, almonds, edemame, oranges, rice noodles, miso, soy sauce & wasabi	21.50
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<b>Seared Salmon Salad</b> Seared fresh salmon, mixed greens, tomatoes, cabbage, carrots with balsamic vinaigrette	20.55
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<b>Grilled Shrimp Salad</b> Grilled shrimp, romaine lettuce, parmesan cheese, tomatoes, chopped cucumbers, red onions, croutons with cilantro lime dressing	20.55
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<b>Grilled Chicken Salad</b> Grilled chicken, romaine lettuce, feta cheese, pear, cucumbers toasted almonds, cranberries with poppy seed dressing	18.98
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<b>Cobb Salad</b> Romaine lettuce, tomatoes, sliced eggs, blue cheese, bacon, chopped chicken with balsamic vinaigrette	18.98
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### Sandwiches

<b>Rib Eye Sandwich</b> (Hot) Grilled rib eye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a baguette served with french fries	18.00
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<b>Grilled Pastrami</b> (Hot) Grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with coleslaw	16.95
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<b>Tuna Sandwich</b> SANDWICH - Mayo, tuna, lettuce, tomato served with coleslaw MELT - Mayo, tuna, cheese, tomato served with fries	16.95
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<b>Mesquite Wood Smoked Turkey</b> SANDWICH - Chipotle mayo, lettuce, tomato, turkey served with coleslaw MELT - Chipotle mayo, lettuce, tomato, turkey served with fries	16.95
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### Signature Pastas

<b>Filet Mignon Stir Fry</b> Tender filet, red tomatoes, onions and chili tossed in a pasta medley, garnish with cilantro	24.98
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<b>Lobster Ravioli</b> Roasted bell pepper sauce	24.98
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<b>Linguini with Scampi</b> Sautéed shrimp tossed in green onions, bell peppers, mushrooms, garlic, white wine and olive oil Additional Shrimps (3 pieces) \$10	24.98
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<b>Meat Lasagna</b> Lean beef, ground pork, layered with mozzarella, parmesan cheese, bechamel, homemade marinara sauce and basil	18.98
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<b>Pasta Primavera</b> Mixed vegetables, garlic, EVOO, white wine	18.98
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<b>Chicken Alfredo</b> Diced chicken breasts, tossed with creamy alfredo sauce	18.98
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<b>Mushroom/Beef Ravioli</b> Light parma rosa sauce	18.98
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<b>Spaghetti with Meatballs and/or Sausage</b> Homemade meatballs or grilled sausage, marinara sauce, basil	17.95
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Substitute Alfredo Sauce \$5.00



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### Signature Meat and Fish

<b>Creek Stone Farm Prime Rib</b> (Fri-Sun Only) Prime rib served with mashed potatoes and seasonal vegetables	35.50
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<b>Chilean Sea Bass</b> Imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal vegetables	35.50
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<b>New Zealand Rack of Lamb</b> Seared lamb chops drizzled with balsamic served with mashed potatoes, sauteed asparagus, carrots and roasted tomato and mint jelly	35.50
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<b>Seared Salmon</b> Atlantic salmon topped with creamy dill sauce, served with quinoa, parsley, long-grain rice, and seasonal vegetables	23.50
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<b>Chicken Shiitake</b> Natural chicken breast topped with a creamy shiitake mushroom sauce, served with pasta and seasonal vegetables	18.98
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### Soup

<b>Soup of the Day</b>	6.50
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### Desserts

<b>Homemade Cannoli</b>	8.00
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<b>Maddalena Tiramisu</b>	8.00
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<b>Chocolate Cake/Carrot Cake</b>	8.00
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<b>Crème Brûlée /NY Cheesecake</b>	8.00
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### Signature Beverages

Must Be 21+

<b>Wine Flights</b>	22.00
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<b>Frosé</b>	12.00
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<b>Champagne Coolie</b>	16.00
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<b>Specialty Cocktails</b>	14.00
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Mad Mango	Cry Me A River
Pine Blossoms	Mi-ji-to
Sandia Smash	My Lady
Walking Dead	

<b>Mimosa</b> with Stella Rosa Prosecco	25.00
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<b>Stella Rosa Brandy Shot</b>	10.00
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Prices subject to local sales tax.

# SUMMER COCKTAILS

WEEKENDS  
ONLY

## Mad Mango \$14

(MANGONADA)

Stella Rosa® Tropical Passion brandy with mango flavors, chamoy and rim garnished with tamarind and tajin.

## Cry Me A River \$14

(LONG ISLAND ICED TEA)

An easy to drink, bright and refreshing cocktail with cola, Stella Rosa® Black Brandy, and a splash of lime juice.

## My Lady \$14

(STRAWBERRY DAIQUIRI)

A fizzy delight with bright strawberry flavors featuring our new Juicy Sparkle Strawberry and Stella Rosa® Moscato.

## Mi-ji-to \$14

(MOJITO)

Classic Mojito with refreshing flavors of Stella Rosa® Lemon Lime and Stella Rosa® Tropical Passion. Garnished with lime.

## Walking Dead \$14

(ZOMBIE)

A smooth, fruity taste containing passion fruit soju, grenadine, orange, Stella Rosa® Honey Peach Brandy in a revitalizing concoction.

## Sandia Smash \$14

(SPA DAY)

Refreshing mint, cucumber, passion fruit sake, and Stella Rosa® Watermelon flavors elicit a relaxing spa-like experience.

## Pine Blossom \$14

(PIÑA COLADA)

A delicious tropical treat featuring our popular Stella Rosa® Pineapple and Stella Rosa® Tropical Passion Brandy. Topped with whipped cream and cherry and coconut flakes.

## Azzurro \$14

(BLUE HAWAIIAN)

Allow us to bring a tropical vacation to your table with this exotic cocktail. Enjoy flavors of blackberry, blueberry, and prosecco featuring our Juicy Sparkle and Stella Rosa® brands.

## Wine Spritzer \$14

Stella Rosa®, lemonade, lime soda, garnished with orange wheel and cherry.

## Red Sonja \$14

(BLOODY MARY)

Brandy, house Bloody Mary mix, garnished with a celery stick, olives and blue cheese.

## Wine Coolie \$16

Sangria slush, Stella Rosa® Prosecco on top, layer of mango slush, garnished with cherry.

## Bellini \$14

Stella Rosa® Prosecco, peach juice, garnished with orange wheel

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