

# 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

Sandwiches include soup or salad. Upgrade to fries for \$2.00

### Meatball or Italian Sausage Sandwich 15.75

Meatballs in a hearty marinara sauce topped with parmesan cheese, served on a toasted baguette

### Chipotle Chicken Sandwich 16.00

Natural chicken, grilled onions, mushrooms, mozzarella cheese and sriracha chipotle aioli

### Grilled Farm Fresh Vegetable Sandwich 16.95

Chipotle aioli, bell peppers, zucchini, onions, mushrooms

### Wagyu Tri-Tip Sandwich 17.50

Oak-smoked wagyu beef with grilled onions, horseradish, topped with mozzarella cheese, and served on a toasted baguette

### Rib Eye Sandwich 18.00

Grilled rib eye, lettuce, tomatoes, grilled onions, mushrooms, and aioli dressing, on a baguette,

## Cold Sandwiches

### Panino di Paso 16.95

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

### Roasted Turkey 16.95

Oven roasted turkey, bacon, lettuce, tomatoes, avocado spread, on a baguette

## Signature Desserts

### Tiramisu 8.00

A house specialty made with lady fingers, mascarpone, and Stella Rosa® Black Brandy

### Homestyle Cheesecake 8.00

with Stella Rosa® Infused Fruit Topping

### 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 Host**  
**Anthony Varia, Restaurant Manager**  
Email: [avaria@riboliwines.com](mailto: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