Maddalena Bistro PASO ROBLES MENU 2022

Appetizers		Paso Specialties	
Garlic Bread	7.50	Shrimp Tacos (4)	19.75
Crispy French Fries	8.75	Fried shrimp, pico de gallo, corn tortilla, rice and beans	10.00
Bruschetta Tomato, garlic, basil & fresh mozzarella	17.00	Maddalena Homemade Meat Lasagna Our Winery Specialty	19.98
Olive Tapenade With toasted crostini	17.00	Chicken Marsala Linguini pasta tossed with shallots, garlic, butter and	19.98
Chicken Tenders Six breaded chicken strips served with french frie	17.00	mushrooms, marsala wine, topped with a sauteed chicken breast. Seared Salmon Plate 24.50	
Calamari Fritti With french fries	18.98	Seared Salmon Plate Seared fresh salmon with lemon butter sauce, served with rice and vegetable of the day	24.50
Charcuterie Plate Assortment of cheeses and prepared meats Extra crostini \$2.00	35.00	Paso Pastas	
		All entreés served with sliced baguette and butter	
Fresh Salads & Son	ups	Maddalena Spaghetti with Homemade Meatballs or Sausage	17.45
Maddalena Garden Salad Country greens, ripe tomatoes, cucumbers, and Italian dressing	9.00	Chicken Piccata Chicken, white wines, buttery lemon caper sauce, served over a bed of linguini pasta	19.98
Soup of the Day Made fresh daily	9.50	Chicken Alfredo Fettucine Fettucine pasta noodles tossed with a creamy alfredo sauce, chicken and sauteed mushrooms	19.98
Homemade Chili Beans Cheese and onions upon request	9.50	Pasta Primavera Garden vegetables sautéed in olive oil and garlic over	19.98
Burrata Salad Red and gold beets, cherry tomatoes, candied walnuts, orange and balsamic vinagrette	18.98	bed of pasta Braised Beef Ravioli with fresh tomato & basil sauce	22.00
Chicken Caesar Salad Grilled chicken, parmesan cheese and served	18.98	Linguini with Clams Sautéed clams tossed in green onions, bell peppers, mushrooms, garlic, white wine, and olive oil	24.98
with toasted crostini Cobb Salad	18.98	Lobster Ravioli Roasted bell pepper sauce, with two jumbo shrimp	24.98
Grilled chicken, romaine lettuce, chopped bacon, sliced eggs, blue cheese crumble, and blue cheese dressing		Filet Mignon Stir Fry	24.98
Antipasto Salad	19.95	Tender filet, red tomatoes, onions and chili tossed in a pasta medley, garnished with cilantro	24.50
Prosciutto, genoa salami, capocollo, kalamata olives pimiento stuffed olives, tomatoes, artichoke, fresh r served on a bed of chopped romaine lettuce with Ita	nozzarella,	Linguini with Scampi Linguini with sauteed shrimp tossed with peppers, green onions, garlic, white wine, and olive oil	24.98
Seared Shrimp Citrus Salad Grilled shrimp, romaine, fresh pineapple, cherry tom	21.50 natoes,	Green omons, game, wine, wine, and onve on	

NEW

cucumbers, red onions with citrus vinaigrette

Hot Sandwiches

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

Meatball or Italian Sausage	16.25
Sandwich	

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

Chipotle Chicken Sandwich 17.00

Natural chicken, grilled onions, mushrooms, mozzarella cheese and sriracha chipotle aioli, served on a toasted baguette

Grilled Farm Fresh Vegetable 17.95 Sandwich

Chipotle aioli, bell peppers, zucchini, onions, mushrooms, served on a toasted baguette

Tri-Tip Sandwich 18.75

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

Rib Eye Sandwich 18.75

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

Cold Sandwiches

Panino di Paso 17.95

Proscuitto, genoa salami, capocollo, & aged provolone, aioli, tapenade, oils and vinegar, served on a toasted baguette

Roasted Turkey 17.95

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

Signature Desserts

Tiramisu 9.00

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

Homestyle Cheesecake 9.00 with Stella Rosa® Infused Fruit Topping

Maddalena Cannoli 9.00

Side Orders

Chicken Breast 9 Extra Grilled 4 each Jumbo Shrimp

Side of Scrambled Eggs 4 Rice, Seasonal Vegetables, 4 or Homestyle Beans

Split Plate Charge on Pasta, Salads, and Entrées 2.50

Artisan Thin Crust Pizzas

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

Three Cheese Pizza	20.00
Combination of parmesan and two mozzarellas	
Margherita Pizza	20.00
Marinara sauce, mozzarella, fresh basil and freshly sliced sweet tomatoes	
Roasted Vegetable Pizza	20.00
Spinach artichoke sauce, topped with asparagus, brussels sprouts, onion, mushrooms and bell peppers	
Pepperoni Pizza	20.00
Marinara sauce, topped with premium pepperoni	
Sausage Pizza	20.00
Marinara sauce generously topped with roasted and sliced italian sausage	
Combination Pizza Pepperoni, italian sausage, mushrooms, onions, and bell peppers	22.00

Brunch Menu Available Saturday and Sunday 10am - 2pm	
French Toast Served with sausage and eggs	17.95
Veggie voor Sausage Omelette Tomatoes, mushrooms, green onions, spinach, served with hashbrowns, and fruit	18.95
Classic Breakfast 3 slices of bacon, toast, seasonal fruit, scrambled eggs, hashbrowns	18.95
Chicken Chilaquiles Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken, onions, cilantro, queso fresco and sunny side up eggs	18.95
Steak and Eggs Rib eye steak, served with scrambled eggs, hashbrowns, and fruit	19.98

Ask about our vegan, vegetarian, and gluten free options. All prices are subject to current sales tax.

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.