

Maddalena

RESTAURANT

Appetizers

Chicken Tenders Served with french fries	16.95
BBQ or Buffalo Wings Served with french fries	16.95
Calamari Fritti Served with french fries	17.50
Antipasto Assorted cheeses, Italian cold cuts, and olives	18.00

Breakfast

Served Daily 9:30 AM - 1:30PM

Veggie or Sausage Omelete Tomatoes, mushrooms, green onions, and spinach served with house potatoes and fruit	18.95
Classic Breakfast 3 slices of bacon, toast, seasonal fruit, scrambled eggs and house potatoes	17.95
Chicken Chilaquiles Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken, onions, cilantro, queso fresco and sunny side up eggs	18.95
French Toast Plate Served with sausage and eggs	18.95
Steak and Eggs Rib eye steak, served with scrambled eggs, house potatoes and fruit.	20.95

Fresh Salads

Grilled Shrimp Salad Grilled shrimp, romaine lettuce, parmesan cheese, tomatoes, chopped cucumbers, red onions, croutons with cilantro lime dressing	20.55
Grilled Chicken Salad Grilled chicken, romaine lettuce, feta cheese, pear, cucumbers toasted almonds, cranberries with poppy seed dressing	20.55
Cobb Salad Romaine lettuce, tomatoes, sliced eggs, blue cheese, bacon, chopped chicken with balsamic vinaigrette	20.55
Dante Steak Salad Rib eye steak over mixed greens, feta cheese olives, onions and tomatoes with balsamic vinaigrette	22.50
Ahi Tuna Salad Seared ahi tuna, mixed field greens, cucumber, tomatoes, almonds, edemame, oranges, rice noodles, miso, soy sauce & wasabi	22.50
Seared Salmon Salad Seared fresh salmon, mixed greens, tomatoes, cabbage, carrots with balsamic vinaigrette	22.50

Sandwiches

Tuna Sandwich SANDWICH - Mayo, tuna, lettuce, tomato served with coleslaw MELT - Mayo, tuna, cheese, tomato served with fries	17.25
Mesquite Wood Smoked Turkey SANDWICH - Chipotle mayo, lettuce, tomato, turkey served with coleslaw MELT - Chipotle mayo, lettuce, tomato, turkey served with fries	17.25
Grilled Pastrami (Hot) Grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with coleslaw	17.50
Rib Eye Sandwich (Hot) Grilled rib eye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a baguette served with french fries	18.50

Signature Pastas

Spaghetti with Meatballs and/or Sausage Homemade meatballs or grilled sausage, marinara sauce, basil	17.95
Pasta Alla Norma Italian eggplant, ricotta salata, garlic, onion, California tomatoes, EVOO, fresh basil, and parmigiano-reggiano	19.98
Chicken Alfredo Diced chicken breasts, tossed with creamy alfredo sauce	19.98
Mushroom/Beef Ravioli Light parma rosa sauce	19.98
Meat Lasagna Lean beef, ground pork, layered with mozzarella, parmesan cheese, bechamel, homemade marinara sauce and basil	20.00
Filet Mignon Stir Fry Tender filet, red tomatoes, onions and chili tossed in a pasta medley, garnished with cilantro	24.98
Lobster Ravioli Roasted bell pepper sauce	24.98
Linguini with Scampi Sautéed shrimp tossed in green onions, bell peppers, mushrooms, garlic, white wine and olive oil <i>*Additional Shrimps (3 pieces) \$12</i>	24.98

Signature Meat and Fish

Chicken Shiitake Natural chicken breast topped with a creamy shiitake mushroom sauce, served with pasta and seasonal vegetables	19.98
Seared Salmon Atlantic salmon topped with creamy dill sauce, served with quinoa, parsley, long-grain rice, and seasonal vegetables	25.00
Creek Stone Farm Prime Rib (Fri-Sun Only) Prime rib served with mashed potatoes and seasonal vegetables	37.00
Chilean Sea Bass Imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal vegetables	37.00
New Zealand Rack of Lamb Seared lamb chops drizzled with balsamic served with mashed potatoes, sauteed asparagus, carrots and roasted tomato and mint jelly	37.00

Soup

Soup of the Day	8.00
------------------------	------

Desserts

Homemade Cannoli	8.50
Maddalena Tiramisu	8.50
Chocolate Cake/Carrot Cake	8.50
Crème Brûlée /NY Cheesecake	8.50

Signature Beverages

Must Be 21+

Frosé	12.00
Specialty Cocktails	14.00 - 16.00
Mad Mango	Bellini
Walking Dead	Cry Me A River
Wine Coolie	My Lady
Wine Spritzer	Red Sonja
Wine Coolie	16.00
Wine Flights	22.00 - 28.00
Mimosa with Stella Rosa Prosecco	30.00
Stella Rosa Brandy Shot	10.00

Prices subject to local sales tax.

MADDALENA RESTAURANT SIGNATURE COCKTAILS

WEEKENDS
ONLY

Red Sonja

\$14

(BLOODY MARY)

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

Wine Spritzer

\$14

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

Bellini

\$14

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

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.

Walking Dead

\$14

(ZOMBIE)

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

Mad Mango

\$16

(MANGONADA)

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

Wine Coolie

\$16

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



BOOK YOUR NEXT PRIVATE EVENT AT OUR HISTORIC WINERY TODAY!



PERFECT FOR: CORPORATE EVENTS, TASTINGS, FUNDRAISERS, WEDDINGS, & ANNIVERSARIES

SCAN CODE TO
SUBMIT YOUR
EVENT REQUEST



STAY UPDATED AND FOLLOW US ON INSTAGRAM & FACEBOOK



.com/SanAntonioWineryLA



@SANANTONIOWINERY