

MADDALENA

RESTAURANT

APPETIZERS

Chicken Tenders Served with french fries	17.50
BBQ or Buffalo Wings Served with french fries	17.50
Antipasto Assorted cheeses, Italian cold cuts, and olives	18
Calamari Fritti Served with french fries	19

BREAKFAST

Classic Breakfast 3 slices of bacon, toast, seasonal fruit, scrambled eggs and house potatoes	17.95
Veggie or Sausage Omelette <i>GF</i> Tomatoes, mushrooms, green onions, and spinach served with house potatoes and fruit	18.95
Chicken Chilaquiles Tortilla chips tossed with our homemade salsa verde, onions, grilled chopped chicken, cilantro, queso fresco and sunny side up eggs	18.95
French Toast Plate Served with sausage and eggs	18.95
Steak and Eggs Ribeye steak, served with scrambled eggs, house potatoes and fruit	24.00

ALLA CARTA

Maddalena Salad Homemade italian dressing	5
French Fries	6
Soup of the Day	9

FRESH SALADS

Grilled Chicken Salad <i>GF</i> Grilled chicken, romaine lettuce, feta cheese, pear, cucumbers, toasted almonds, cranberries with poppy seed dressing	21.95
Grilled Shrimp Salad <i>GF</i> Grilled shrimp, romaine lettuce, parmesan cheese, tomatoes, chopped cucumbers, red onions, croutons with cilantro lime dressing	21.95
Cobb Salad <i>GF</i> Chopped chicken, bacon, romaine lettuce, tomatoes, sliced eggs, blue cheese, with balsamic vinaigrette	21.95
Dante Steak Salad <i>GF</i> Ribeye steak over mixed greens, feta cheese, olives, onions and tomatoes with balsamic vinaigrette	23.95
Ahi Tuna Salad <i>GF</i> Seared ahi tuna, mixed field greens, cucumber, tomatoes, almonds, edemame, oranges, rice noodles, miso, soy sauce and wasabi	23.95
Seared Atlantic Salmon Salad <i>GF</i> Seared fresh salmon, mixed greens, tomatoes, cabbage, carrots with balsamic vinaigrette	23.95

SANDWICHES

Albacore Tuna Melt Tuna, mayo, cheese, and tomato, served with french fries	18.00
Mesquite Wood Smoked Turkey Turkey, chipotle mayo, lettuce, tomato SANDWICH - served with coleslaw MELT - served with french fries	18.50
Grilled Pastrami Grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with coleslaw *Side of french fries \$3	20.00
Ribeye Sandwich Grilled midwest ribeye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a baguette served with french fries	21.95

V Vegetarian • *GF* Gluten Free

PASTAS

Spaghetti with Meatballs and/or Sausage Spaghetti al dente, homemade meatballs or grilled sausage, marinara sauce, and basil	18.55
Pasta Alla Norma <i>V</i> Italian eggplant, ricotta salata, garlic, onion, California tomatoes, EVOO, fresh basil, and parmigiano reggiano	19.98
Mushroom Ravioli <i>V</i> Light Maddalena rosa sauce	20.98
Garden Vegetable Ravioli <i>V</i> Shiitake mushroom, eggplant & zucchini ravioli, tomato concasse, basil, extra virgin olive oil	20.98
Chicken Alfredo Penne pasta, diced chicken breast, creamy alfredo sauce, parmesan cheese	21.00
Cacio e Pepe Spaghetti al dente, pecorino cheese, fresh cracked pepper	22.00
Meat Lasagna Lean beef and ground pork layered with mozzarella, parmesan cheese, bechamel, homemade marinara sauce and basil	23.98
Lobster Ravioli Roasted bell pepper sauce	25.98
Filet Mignon Stir Fry Linguine pasta, tender filet, red tomatoes, onions and chili garnished with cilantro	26.98
Linguine with Scampi Sautéed shrimp tossed in green onions, bell peppers, mushrooms, garlic, white wine and olive oil *Additional Shrimp (3 pieces) \$12	26.98

MEAT & FISH

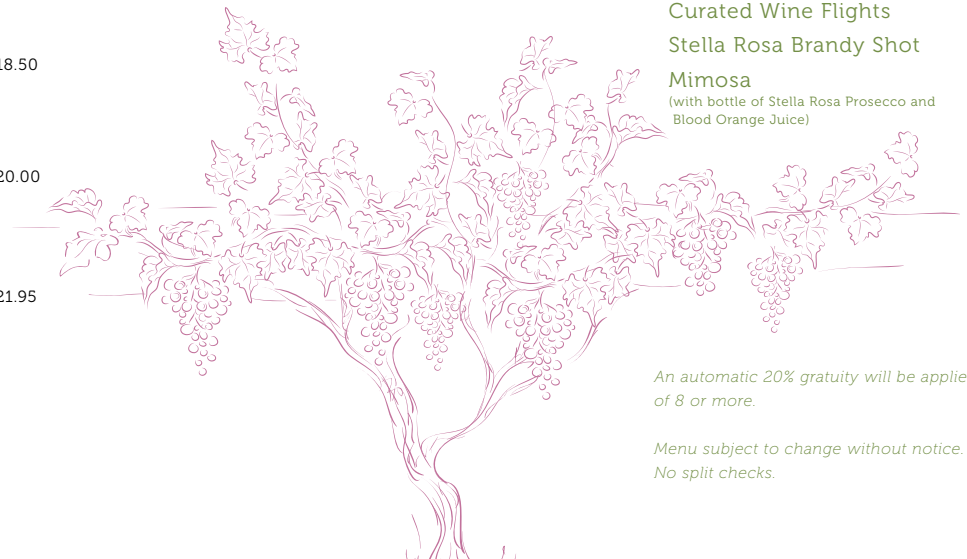
Chicken of the Day Chicken breast, mushroom marsala sauce, served with butter noodles and seasonal vegetables	22.98
Seared Atlantic Salmon Seared salmon topped with creamy dill sauce, served with rice pilaf, and seasonal vegetables	28.00
Creekstone Farm Prime Rib Prime rib served with yukon mashed potatoes	42.00
New Zealand Rack of Lamb Seared lamb chops drizzled with balsamic served with mashed potatoes, sauteed asparagus	42.00
Chilean Sea Bass Imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal	45.00

DESSERTS

Homemade Cannolis	9.00
Maddalena Tiramisu	9.00
Chocolate Cake/Carrot Cake	9.00
Crème Brulée/NY Cheesecake	9.00
Blueberry Bread Pudding	12.00

ALCOHOLIC BEVERAGES

Wine Coolie (with San Antonio Winery Champagne)	16.00
Frosé Carafe (Souvenir carafe included with purchase)	18.00
Curated Wine Flights	22-25
Stella Rosa Brandy Shot	10.00
Mimosa (with bottle of Stella Rosa Prosecco and Blood Orange Juice)	35.00



An automatic 20% gratuity will be applied to groups of 8 or more.

Menu subject to change without notice.
No split checks.

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