

MADDALENA

RESTAURANT

APPETIZERS

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| 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

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| 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

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

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FRESH SALADS

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| 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 | 23.95 |

SANDWICHES

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| 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 |

PASTAS

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| 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, | 26.98 |

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

Menu subject to change without notice.
No split checks.

MEAT & FISH

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| 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

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

ALCOHOLIC BEVERAGES

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| 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 |

V Vegetarian • *GF* Gluten Free



THE
1917
WINE BAR — BISTRO

EXPERIENCE A HOSTED WINE TASTING!

Experience California and Italian wine country without leaving LA, at The 1917 Wine Bar & Bistro. Join us for a hosted wine tasting where you'll enjoy handpicked selections of award-winning wines from our estate vineyards in California as well as our Imported Sparkling wines from Italy and France.



HOST YOUR *Holidays* WITH US

The San Antonio Winery staff will assist you in customizing your event, from choosing the perfect room to crafting a special menu tailored to your needs.



Vintage Room



Founders Cellar



Heritage Cellar

THE *Stefano* Cellar

PERFECT FOR YOUR NEXT GROUP GATHERING

- PRIVATE WINE TASTINGS
- WINE & APPETIZER EVENTS



SCAN TO
BOOK