

Maddalena

Appetizers

Chicken Tenders Served with french fries	17.50
BBQ or Buffalo Wings Served with french fries	17.50
Antipasto Italiano Assorted cheeses, gourmet cold cuts, gherkins, olives, and nuts	18.00
Calamari Fritti Served with marinara sauce and lemon wedges	19.00

Breakfast

SERVED DAILY UNTIL 1:30PM	
Classic Breakfast 3 slices of applewood bacon, toast, fresh fruit, three organic scrambled eggs and potatoes	17.95
Sausage Omelette Mild Italian sausage, three organic eggs, tomatoes, mushrooms, and spinach served with toasted sourdough bread, potatoes and fresh fruit	18.95
Chicken Chilaquiles Tortilla chips tossed with homemade tomatillo salsa, onions, grilled chopped chicken breast, cilantro, queso fresco and two organic sunny side up eggs	18.95
French Toast Plate Texas toast dusted with powdered sugar and served with sausage links, three organic scrambled eggs and fresh fruit	18.95
Steak and Eggs 8oz. Midwest ribeye steak, served with pasture-raised scrambled eggs, toasted bread potatoes and fresh fruit	24.00
Maddalena Salad Homemade Italian dressing	5.00
French Fries	6.50
Soup of the Day	9.00

Vegetarian • GF Gluten Free

Fresh Salads

Grilled Chicken Salad GF Chopped grilled organic chicken breast, romaine lettuce, feta cheese, apples, cucumbers, toasted almonds, cranberries with poppy seed dressing	21.95
Grilled Shrimp Salad Grilled shrimp, romaine lettuce, parmigiano, tomatoes, cucumbers, red onions, croutons with cilantro lime dressing	21.95
Cobb Salad GF Chopped grilled organic chicken breast, romaine lettuce, applewood bacon, vine-ripened tomatoes, sliced eggs, bleu cheese, with balsamic vinaigrette	21.95
Dante Steak Salad GF 8oz. Ribeye steak on a mixed green medley, feta cheese, olives, onions, California tomatoes with balsamic vinaigrette	23.95
Ahi Tuna Salad GF Seared ahi tuna, mixed field greens, cucumbers, tomatoes, almonds, edamame, tangerines, rice noodles, with miso dressing, soy sauce and wasabi	23.95
Seared Atlantic Salmon Salad GF Seared fresh Atlantic salmon, mixed greens, California tomatoes, cabbage, shredded carrots with balsamic vinaigrette	23.95

Sandwiches

Albacore Tuna Melt Albacore tuna, special aioli, cheddar cheese, and vine-ripened tomato on toasted sourdough, served with french fries	18.00
Mesquite Wood Smoked Turkey Melt Boar's Head mesquite turkey breast, mozzarella cheese, chipotle mayonnaise, lettuce, California tomato on toasted sourdough, served with coleslaw	18.50
Grilled Pastrami Lean grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with coleslaw	20.00
Ribeye Sandwich Grilled midwest ribeye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a french roll served with french fries	21.95

Pastas

Spaghetti with Maddalena Meatballs or Italian Sausage Imported spaghetti, marinara sauce, with choice of either Maddalena meatballs or grilled Italian sausage garnished with basil and parmigiano	18.55
Eggplant Pasta Alla Norma VP Imported linguine pasta, Italian eggplant, ricotta salata, garlic, onion, California tomatoes, extra virgin olive oil, fresh basil, and parmigiano	19.98
Portobello Mushroom Ravioli VP Maddalena vodka sauce	20.98
Garden Vegetable Ravioli VP GF Shiitake mushroom, eggplant & zucchini ravioli, fresh tomato, basil, extra virgin olive oil	20.98
Chicken Alfredo Penne pasta, diced grilled organic chicken breast, creamy alfredo sauce, parmigiano	21.00
Cacio e Pepe Specialty pasta al dente, pecorino cheese, garlic, shallots, fresh cracked pepper, garnished with microgreens	22.00
Meat Lasagna ala Bolognese Handmade lasagna sheets layered with lean beef and Italian sausage ragu, mozzarella, parmigiano, creamy bechamel, homemade marinara sauce and basil	23.98
Gourmet Lobster Ravioli Roasted bell pepper sauce	25.98
Filet Mignon Stir Fry Tender filet over linguine, California tomatoes, onions, garlic, serrano chili, house marinade, garnished with cilantro	26.98
Linguine with Scampi Sautéed shrimp over linguine, green onions, bell peppers, mushrooms, garlic, white wine and olive oil *Additional Shrimp (3 pieces) \$12	26.98

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Specialties

Chicken of the Day 7oz. organic chicken breast, savory mushroom marsala wine sauce, served with specialty pasta and seasonal vegetables	22.98
Atlantic Salmon 7oz. seared Canadian salmon topped with creamy dill sauce, served with rice medley, and seasonal vegetables	28.00
New Zealand Rack of Lamb 4 marinated and seared lamb chops, drizzled with balsamic glaze served with mashed potatoes, seasonal vegetables	42.00
Chilean Sea Bass 7oz. seared imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal vegetables	45.00

Desserts

Homemade Cannoli	9.00
Maddalena Tiramisu	9.00
Chocolate Cake/Carrot Cake	10.00
Crème Brulée/NY Cheesecake	10.00
Blueberry Bread Pudding	12.00

Beverages

Italian Spritz	10.00
Stella Rosa Brandy Shot	10.00
Curated Wine Flights	22-25
Mimosa (with bottle of Stella Rosa Prosecco and bottle of Sparkling Blood Orange Juice, or carafe of 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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