

# Maddalena

Menu available May 8-14

## Appetizers

- Chicken Tenders** 17.50  
Served with french fries
- Calamari Fritti** 19.00  
Served with marinara sauce and lemon wedges

## Breakfast

SERVED DAILY UNTIL 1:30PM

- Chicken Chilaquiles** 18.95  
Tortilla chips tossed with homemade tomatillo salsa, onions, grilled chopped chicken breast, cilantro, queso fresco and two organic sunny side up eggs
- French Toast Plate** 18.95  
Brioche toast dusted with powdered sugar and served with sausage links, three organic scrambled eggs and fresh fruit
- Steak and Eggs** 24.00  
7oz. Midwest ribeye steak, served with pasture-raised scrambled eggs, toasted bread, potatoes and fresh fruit

## Alla Carta

- Maddalena Salad** 5.00  
Homemade Italian dressing
- French Fries** 6.50
- Tater Tots** 8.00
- Minestrone Soup** 9.00

## Fresh Salads

- Grilled Chicken Salad** *GF* 21.95  
Chopped grilled organic chicken breast, romaine lettuce, feta cheese, apples, cucumbers, toasted almonds, cranberries with poppy seed dressing
- Grilled Shrimp Salad** 21.95  
Grilled shrimp, romaine lettuce, parmigiano, tomatoes, cucumbers, red onions, croutons with cilantro lime dressing
- Ahi Tuna Salad** *GF* 23.95  
Seared ahi tuna, mixed field greens, cucumbers, tomatoes, almonds, edamame, tangerines, rice noodles, with miso dressing, soy sauce and wasabi
- Seared Atlantic Salmon Salad** *GF* 23.95  
Seared fresh Atlantic salmon, mixed greens, California tomatoes, cabbage, shredded carrots with balsamic vinaigrette

## Sandwiches

- Mesquite Wood Smoked Turkey Melt** 18.50  
Boar's Head mesquite turkey breast, mozzarella cheese, chipotle mayonnaise, lettuce, California tomato on toasted sourdough, served with coleslaw
- Grilled Pastrami** 20.00  
Lean grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with coleslaw

## Pastas

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

## Specialties

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

## Desserts

- Maddalena Tiramisu** 9.00
- Chocolate Cake** 10.00
- Blueberry Bread Pudding** 12.00

## Beverages

- Italian Spritz** 10.00
- Stella Rosa Brandy Shot** 10.00
- Curated Wine Flights** 22-25
- Mimosa** 35.00  
(with bottle of Stella Rosa Prosecco and bottle of Sparkling Blood Orange Juice, or carafe of Orange Juice)

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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*V* Vegetarian • *GF* Gluten Free

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# Special Events *Coming Soon...*



**\$85**

sunday  
may 19  
10AM-12PM



## Soulful Sunday Brunch

Los Angeles: Join us in our private Vintage Cellar as Cheryl and her team from Taste with Grace Catering prepare a delicious southern cuisine buffet. The full menu is provided below. Live Music will be performed throughout by JSaundi.

For full menu and important event details scan the code.

## Wine & Paella Soirée

Experience exquisite Spanish food and wine pairings at our Wine and Paella Soirée. This event promises a delightful fusion of live music and culinary delights by guest chef, Chef Fabrizio Giorgi.

For full menu and important event details scan the code.



**\$85**

saturday  
june 1  
6-9pm



**SAN ANTONIO  
WINERY**  
LOS ANGELES