

# Maddalena

## Brunch Menu

10am until 2pm

<b>French Toast</b> Served with sausage and scrambled eggs	19.00
<b>Classic Breakfast</b> 3 slices of bacon, toast, seasonal fruit, scrambled eggs, country potatoes	19.00
<b>Veggie Omelette</b> Zucchini, onion, bell peppers, carrot, mushrooms, garlic, and cheese. Served with country potatoes and seasonal fruit, toast	20.00
<b>Italian Sausage Omelette</b> Italian sausage, tomatoes, mushrooms, green onion, spinach, and cheese. Served with country potatoes and seasonal fruit, toast	20.00
<b>Ranchero Scramble</b> Egg scrambled with bacon, cheddar cheese, topped with avocado our in-house ranchero sauce, fruit, toast	20.00
<b>Chicken Chilaquiles</b> Tortilla chips tossed with our homemade salsa verde, grilled chopped chicken breast, onions, cilantro, queso fresco and sunny side up eggs, queso fresco	20.00

## Appetizers

<b>Crispy French Fries</b>	8.75
<b>Assorted Bread Basket</b> Served with Balsamic Vinegar and Garlic infused olive oil	10.00
<b>Bruschetta</b> Tomato, garlic, olive oil, basil and fresh mozzarella	17.00
<b>Mozzarella Sticks</b> Served with Marinara Sauce	17.00
<b>Chicken Tenders</b> Breaded chicken served with a generous portion of french fries served with ranch dressing	17.00
<b>Calamari Fritti</b> With french fries	20.00
<b>Charcuterie Plate</b> Assortment of cheeses and cured meats, nuts, fig jam, dried fruits, crostini	40.00

## Artisan Thin Crust Pizza

Extra toppings \$4.00  
Customized half & half \$6.00 extra  
Substitute Gluten Free Crust \$4.00

<b>Three Cheese Pizza</b> Combination of parmesan, fresh and aged mozzarella	20.00
<b>Roasted Vegetable Pizza</b> Spinach artichoke sauce, topped with brussels sprouts, onion, mushrooms and bell peppers	22.00
<b>Pepperoni Pizza</b> Specialty sauce topped with premium pepperoni	22.00
<b>Sausage Pizza</b> Specialty sauce topped with roasted and sliced Italian sausage	22.00
<b>Combination Pizza</b> Pepperoni, Italian sausage, mushrooms, onions, and bell peppers	25.00
<b>Rustic Margherita</b> Pomodoro sauce, with fresh burrata cheese, tomatoes and sweet basil. Topped with a balsamic reduction	25.00

## Fresh Salad & Soup

<b>Maddalena Garden Salad</b> Country greens, ripe tomatoes, cucumbers, and Italian dressing	9.00
<b>Soup of the Day</b> Made fresh	9.50
<b>Burrata Salad</b> Beets, cherry tomatoes, candied walnuts, orange and balsamic vinaigrette	22.00
<b>Cobb Salad</b> Grilled chicken breast, romaine lettuce, chopped bacon, sliced eggs, blue cheese crumble, and blue cheese dressing	22.00
<b>Chicken Teriyaki Salad</b> Spring mix, cabbage, carrots, mandarin oranges, cilantro, teriyaki glazed chicken, sliced almonds, crispy wonton strips, and sesame seeds. Served with our in-house teriyaki sesame dressing	22.00
<b>Chicken Caesar Salad</b> Grilled chicken breast, parmesan cheese, toasted croutons and served with our in-house Caesar dressing	22.00
<b>Seared Shrimp Citrus Salad</b> Grilled shrimp, romaine, fresh pineapple, cherry tomatoes, cucumbers, orange and balsamic vinaigrette	23.00

*Please ask about our vegan, vegetarian, and gluten free options!  
\$2.50 Split Plate Charge on Pasta, Salads, and Entrees.*

## Paso Specialties

<b>Shrimp Tacos (3)</b> Fried shrimp, pico de gallo, corn tortilla, rice and beans topped with chipotle aioli	20.00
<b>Fish and Chips</b> Fresh Battered Cod served with French Fries	20.00
<b>Maddalena Homemade Meat Lasagna</b> Served with chef's choice of sautéed vegetables	22.00
<b>7oz Seared Salmon Plate</b> Seared fresh salmon with lemon butter sauce, served with rice and vegetable of the day	26.00
<b>Filetto al Pepe</b> Linguine pasta tossed with Midwest feathered filet mignon in a creamy peppercorn sauce topped with parmesan cheese and parsley	28.00
<b>Pastas</b> All entrees served with sliced baguette & butter Substitute Gluten Free Pasta \$3.00	25.00

<b>Maddalena Spaghetti</b> With homemade meatballs or sausage	19.00
<b>Chicken Marsala</b> Linguini pasta tossed with shallots, garlic, butter and mushrooms, marsala wine, topped with a braised chicken breast	22.00
<b>Chicken Alfredo Fettuccine</b> Fettuccine pasta noodles tossed with a creamy alfredo sauce, chicken and sautéed mushrooms	22.00

<b>Pasta Primavera</b> Garden vegetables sautéed in olive oil and garlic over bed of pasta	22.00
<b>Lobster Ravioli</b> Roasted bell pepper sauce with two jumbo shrimp	26.00
<b>Filet Mignon Stir Fry</b> Sautéed red tomatoes, serrano chili's and onions with tender filet mignon, linguini pasta stir fried in light soy fusion	27.00

<b>Linguini with Scampi</b> Linguini with sautéed shrimp tossed with peppers, green onions, garlic, white wine, and olive oil	27.00
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*Menu subject to change without notice.  
All menu items are subject to local sales tax.*

*Food Allergy Notice: Please be advised that food prepared here may contain milk, eggs, wheat, soybean, tree nuts, fish and/or shellfish.*

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

## Signature Sandwiches

Sandwiches include soup or salad  
Upgrade to fries for \$2.00

<b>Bacon Lettuce Sandwich</b> Bacon, lettuce, tomato, and mayonnaise, served on grilled sourdough bread	18.00
<b>Chipotle Chicken Sandwich</b> Natural chicken breast, grilled onions, mushrooms, mozzarella cheese and sriracha chipotle aioli, served on a toasted baguette	18.00
<b>Meatball or Italian Sausage Sandwich</b> Homemade Meatballs or Italian Sausage in a hearty marinara sauce topped with parmesan cheese, served on a toasted baguette	19.00
<b>Roasted Turkey</b> Oven roasted turkey, bacon, lettuce, tomatoes, fresh avocado, mayo, served on a toasted baguette	20.00
<b>Pastrami Sandwich</b> Premium grilled pastrami, provolone cheese, sautéed pepperoncinis, with our in-house special tangy wine mustard, served on a signature bread and a side of Kosher pickles	20.00
<b>Tri-Tip Sandwich</b> Oak-smoked angus beef with caramelized onions, horseradish aioli, topped with mozzarella cheese, and served on a toasted baguette	21.00

## Desserts

<b>Homestyle Cheesecake</b> with Stella Rosa Infused Fruit Topping	12.00
<b>Maddalena Cannoli (4 minis)</b> Ricotta and Mascarpone cheese, pistachio topping	12.00
<b>Tiramisu</b> A house specialty made with lady fingers, mascarpone, and Stella Rosa Black Brandy	14.00

## Add-Ons

<b>Extra Crostini</b>	3.00
<b>Side of Scrambled Eggs (2)</b>	4.00
<b>Grilled Jumbo Shrimp</b>	4.00 ea.
<b>Rice, Seasonal Vegetables or Homestyle Beans</b>	4.00
<b>Grilled Chicken Breast 6oz</b>	9.00
<b>Grilled Salmon Filet 7oz</b>	13.00

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