# Maddalena

Extra toppings \$4.00

Three Cheese Pizza

mushrooms and bell peppers

Pepperoni Pizza

Sausage Pizza

Combination Pizza

Rustic Margherita

basil. Topped with a balsamic reduction

Maddalena Garden Salad

Fresh Salad & Soup

Customized half & half \$6.00 extra

Substitute Gluten Free Crust \$4.00

Roasted Vegetable Pizza

# Brunch Menu

10am until 2pm	
French Toast Served with sausage and scrabmled eggs	19.00
Classic Breakfast 3 slices of bacon, toast, seasonal fruit, scrambled eggs, country potatoes	19.00
Veggie Omelette Zucchini, onion, bell peppers, carrot, mushrooms, garlic, and cheese. Served with country potatoes and seasonal fruit, toast	20.00
Italian Sausage Omelette Italian sausage, tomatoes, mushrooms, green onion, spinach, and cheese. Served with country potatoes and seasonal fruit, toast	20.00
Ranchero Scramble Egg scrambled with bacon, cheddar cheese, topped with avocado our in-house ranchero sauce, fruit, toast	20.00
Chicken Chilaquiles 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
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Appetizers	
Crispy French Fries	8.75
Assorted Bread Basket Served with Balsamic Vinegar and Garlic infused olive oil	10.00
<b>Bruschetta</b> Tomato, garlic, olive oil, basil and fresh mozzarella	17.00
Mozzarella Sticks	17.00

Mozzarella Sticks Served with Marinara Sauce Chicken Tenders Breaded chicken served with a generous portion of french fries served with ranch dressing

Calamari Fritti	
With french fries	

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#### Charcuterie Plate Assortment of cheeses and cured meats, nuts, fig jam, dried fruits, crostini

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.00

17.00

20.00

40.00

### Soup of the Day Made fresh Burrata Salad

Beets, cherry tomatoes, candied walnuts, orange and balsamic vinaigrette

Artisan Thin Crust Pizza

Combination of parmesan, fresh and aged mozzarella

Specialty sauce topped with premium pepperoni

Spinach artichoke sauce, topped with brussels sprouts, onion,

Specialty sauce topped with roasted and sliced Italian sausage

Pepperoni, Italian sausage, mushrooms, onions, and bell peppers

Pomodoro sauce, with fresh burrata cheese, tomatoes and sweet

Country greens, ripe tomatoes, cucumbers, and Italian dressing

Cobb Salad Grilled chicken breast, romaine lettuce, chopped bacon, sliced eggs, blue cheese crumble, and blue cheese dressing

#### Chicken Terivaki Salad

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

#### Chicken Caesar Salad

Grilled chicken breast, parmesan cheese, toasted croutons and served with our in-house Ceasar dressing

Seared Shrimp Citrus Salad Grilled shrimp, romaine, fresh pineapple, cherry tomatoes, cucumbers, orange and balsamic vinaigrette

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

## Paso Specialties

## Shrimp Tacos (3)

Fried shrimp, pico de gallo, corn tortilla, rice and beans topped with chipotle aioli

Fish and Chips Fresh Battered Cod served with French Fries

Maddalena Homemade Meat Lasagna

Served with chef's choice of sautéed vegetables

#### 7oz Seared Salmon Plate 20.00

Seared fresh salmon with lemon butter sauce, served with rice and vegetable of the day

#### Filetto al Pepe

22.00

22.00

22.00

25.00

9.00

9.50

22.00

22.00

22.00

22.00

Linguine pasta tossed with Midwest feathered filet mignon in a creamy peppercorn sauce topped with parmesan cheese and parsley

## Pastas

All entrees served with sliced baguette & butter Substitute Gluten Free Pasta \$3.00

#### Maddalena Spaghetti 25.00

With homemade meatballs or sausage

#### Chicken Marsala

Linguini pasta tossed with shallots, garlic, butter and mushrooms, marsala wine, topped with a braised chicken breast

#### Chicken Alfredo Fettuccine

Fettucine pasta noodles tossed with a creamy alfredo sauce, chicken and sautéed mushrooms

#### Pasta Primavera

Garden vegetables sautéed in olive oil and garlic over bed of pasta

#### Lobster Ravioli

Roasted bell pepper sauce with two jumbo shrimp

#### Filet Mignon Stir Fry

Sauteed red tomatoes, serrano chili's and onions with tender filet mignon, linguini pasta stir fried in light soy fusion

#### Linguini with Scampi

Linguini with sautéed shrimp tossed with peppers, mushrooms, green onions, garlic, white wine, and olive oil

23.00 Menu subject to change without notice. All menu items are subject to local sales tax.

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

An automatic 20% gratuity will be applied to gr 8 or more

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	20.00	Signature Sandwiches Sandwiches include soup or salad Upgrade to fries for \$2.00	¥ 4 (	ی لیالک ج <b>ہ</b>
	20.00	Bacon Lettuce Tomato Sandwich Bacon, lettuce, tomato, and mayonnaise, served on grilled sourdough bread	18.00	
	22.00	Chipotle Chicken Sandwich Natural chicken breast, grilled onions, mushrooms, mozzarella cheese and sriracha chipotle aioli, served on a toasted baguette	18.00	\$
	26.00	Meatball or Italian Sausage Sandwich Homemade Meatballs or Italian Sausage in a hearty marinara sauce topped with parmesan cheese, served on a toasted baguette	19.00	
t	28.00	Roasted Turkey Oven roasted turkey, bacon, lettuce, tomatoes, fresh avocado, mayo, served on a toasted baguette	20.00	
er		Pastrami Sandwich 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	
	19.00	Tri-Tip Sandwich Oak-smoked angus beef with caramelized onions, horseradish aioli, topped with mozzarella cheese, and served on a toasted baguette	21.00	
h	22.00	Desserts		
		Homestyle Cheesecake with Stella Rosa Infused Fruit Topping	12.00	
	22.00	Maddalena Cannoli (4 minis) Ricotta and Mascarpone cheese, pistachio topping	12.00	
	22.00	<b>Tiramisu</b> A house specialty made with lady fingers, mascarpone, and Stella Rosa Black Brandy	14.00	
p	26.00			
	27.00	Add-Ons Extra Crostini		
		Side of Scrambled Eggs (2)	3.00 4.00	
5,	27.00	Grilled Jumbo Shrimp	4.00 ea.	\$
ł		Rice, Seasonal Vegetables or Homestyle Beans	4.00	Ī
		Grilled Chicken Breast 6oz	9.00	
		Grilled Salmon Filet 7oz	13.00	
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