

M A D D A L E N A

Los Angeles Landmark for 108 Years

RESTAURANT

APPETIZERS

- BREAD BASKET 3.00

MARINATED KALAMATA OLIVES & ARTICHOKE 7.50
- BAMBINO 9.50

Assorted Cheeses + Salumi
- SOUP OF THE DAY 9.50
- CHICKEN TENDERS 19.50

6 tenders served with french fries
- BUFFALO WINGS 19.50
- ★ CALAMARI FRITTI 20.00

Served with marinara sauce and lemon wedges

FRESH SALADS

Includes freshly baked baguette bread

- ★ GRILLED SHRIMP SALAD 23.95

Grilled shrimp, romaine lettuce, parmigiano, tomatoes, cucumbers, red onions, croutons with cilantro lime dressing
- GRILLED CHICKEN SALAD GF 23.95

Chopped grilled organic chicken breast, romaine lettuce, feta cheese, apples, cucumbers, toasted almonds, cranberries with poppy seed dressing
- COBB SALAD GF 23.95

Chopped chicken, bacon, romaine lettuce, tomatoes, sliced eggs, blue cheese, avocado with blue cheese dressing
- SEARED ATLANTIC SALMON SALAD GF 23.95

Seared fresh Atlantic salmon, mixed greens, California tomatoes, cabbage, shredded carrots, onions, cucumbers, with balsamic dressing
- AHI TUNA SALAD GF 26.50

Seared imported ahi tuna, mixed field greens, cucumbers, tomatoes, almonds, edamame, tangerines, rice noodles, with miso dressing, soy sauce and wasabi

DESSERT

- ★ BLUEBERRY BRIOCHE BREAD PUDDING 12
- ★ MADDALENA'S HOMEMADE TIRAMISU 10
- CHOCOLATE CAKE 10
- CARROT CAKE 10
- CANNOLI 10
- CRÈME BRÛLÉE 10
- NY CHEESECAKE 10

OUR HOURS OF OPERATION

MONDAY - THURSDAY: 9:30 AM - 5:00 PM
(LAST SEATING)
FRIDAY: 9:30 AM - 6:00 PM (LAST SEATING)
SATURDAY & SUNDAY • 9:00 AM - 6:00 PM
CLOSED THANKSGIVING, CHRISTMAS DAY & NEW YEARS DAY

OUR INSTAGRAM:

@MADDALENARESTAURANTLA

BREAKFAST

SERVED DAILY UNTIL 1:30PM

- FRENCH TOAST PLATE 19.95

Brioche toast dusted with powdered sugar served with sausage links, pasture-raised organic scrambled eggs & fresh fruit
- VEGETABLE OR ITALIAN SAUSAGE OMELETTE 19.95

Made with pasture-raised organic eggs served with hash browns, toasted bread & fresh fruit
- ★ CHICKEN CHILAQUILES 19.95

Tortilla chips tossed with homemade tomatillo salsa, onions, grilled chopped chicken breast, cilantro, queso fresco & two pasture-raised organic sunny side up eggs
- WESTERN OMELETTE 20.95

Eggs, diced ham, diced green peppers, diced onions, shredded cheese served with hash browns, toasted bread & fresh fruit
- RIBEYE STEAK CHILAQUILES 25.95

Ribeye steak, tortilla chips tossed with homemade tomatillo salsa, onions, cilantro, queso fresco & two pasture-raised organic sunny side up eggs
- ★ STEAK AND EGGS 26.95

7oz. Midwest ribeye steak served with pasture-raised organic scrambled eggs, toasted bread, hash browns & fresh fruit

“Buon cibo, buon vino,
buon compagnia.”

Maddalena Ribali

PASTAS

Served with our house side salad
GLUTEN-FREE PASTA AVAILABLE

- SPAGHETTI WITH MADDALENA MEATBALLS OR ITALIAN SAUSAGE 19.50

Imported spaghetti, marinara sauce, & parmigiano with choice of Maddalena meatballs or grilled Italian sausage
- MUSHROOM RAVIOLI V 19.95

With mushroom shiitake sauce
- NEW PESTO PASTA 19.95

ADD CHICKEN +\$7

Mostaccioli pasta, pine nuts, garlic, basil, parsley, parmesan, olive oil
- BUTTERNUT SQUASH RAVIOLI 19.95

Butter & sage sauce, heavy cream
- EGGPLANT PASTA ALLA NORMA V 19.98

Imported Linguine pasta, eggplant, garlic, onion, Roma tomatoes, olive oil, fresh basil
- CHICKEN ALFREDO 22.98

Fettuccine pasta, diced grilled organic chicken breast, creamy alfredo sauce, parmigiano
- SUBSTITUTE SHRIMP +\$7
- MEAT LASAGNA ALLA BOLOGNESE 23.98

Handmade lasagna layered with lean beef & Italian sausage ragu, mozzarella, parmigiano, creamy bechamel, marinara sauce & basil
- GOURMET LOBSTER RAVIOLI 25.98

Roasted bell pepper sauce & topped with grilled shrimp
- ★ LINGUINE WITH SCAMPI 27.95

ADD SHRIMP (3 PIECES) \$12

Sautéed shrimp over linguine, green onions, bell peppers, mushrooms, garlic, white wine and olive oil
- PASTA PESCATORE 28.95

Linguine pasta, pink vodka sauce, scallops, shrimp, clams and olive oil
- ★ FILET MIGNON STIR FRY SPICY 28.95

Tender filet mignon over linguine, California tomatoes, onions, garlic, serrano chili, house marinade, garnished with cilantro

KIDS MENU

AGES 10 & UNDER

- KIDS FRENCH TOAST 10.00

Served with cup of fruit.
Available till 1:30pm
- KIDS SPAGHETTI WITH MEATBALL 12.98
- CHICKEN TENDERS 12.98

3 tenders served with fries
- KIDS BUTTER PASTA 12.98
- CHOCOLATE MILK 3.00
- APPLE JUICE 3.00



SANDWICHES

- ★ FAMOUS MEATBALL OR SAUSAGE SANDWICH 16.95

Handmade meatballs or sausage, marinara sauce, shredded mozzarella cheese, french roll, served with coleslaw
- CHICKEN TARRAGON SANDWICH 16.95

Served with fries and toasted cranberry walnut bread
- MESQUITE WOOD SMOKED TURKEY MELT 18.95

COLD OPTION AVAILABLE

Boar's Head mesquite turkey breast, mozzarella cheese, chipotle mayonnaise, lettuce, California tomato on toasted sourdough, served with fries
- ★ GRILLED PASTRAMI 20.95

Lean grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with housemade coleslaw
- RIBEYE SANDWICH 22.50

Grilled midwest ribeye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a french roll served with french fries

SPECIALTIES

Served with our house side salad

- CHICKEN OF THE DAY 24.50

Chicken breast served with pasta & seasonal vegetables
- ATLANTIC SEARED SALMON 29.00

7oz. seared Canadian salmon topped with creamy dill sauce served with rice medley & seasonal vegetables
- PACIFIC SEA BASS 38.00

7oz. seared imported sea bass topped with lemon butter sauce served with mashed potatoes & seasonal vegetables
- MIDWEST BONE-IN SHORT RIBS 39.00

Cabernet reduction sauce served with polenta & seasonal vegetables
- ★ NEW ZEALAND RACK OF LAMB 42.00

Four marinated and seared lamb chops, drizzled with a balsamic glaze served with yukon gold mashed potatoes & seasonal vegetables
- CREEKSTONE MIDWEST PRIME RIB 45.00

AVAILABLE FRIDAY-SUNDAY

Served with yukon gold mashed potatoes & seasonal vegetables

THE STORY BEHIND MADDALENA RESTAURANT AT SAN ANTONIO WINERY

Founded in 1974, the Maddalena Restaurant is a heartfelt extension of San Antonio Winery's family legacy—brought to life by the incredible vision of Maddalena Riboli. Born in Piedmont, Italy, in 1922, Maddalena immigrated to the U.S. in 1929 at the age of 7 years old. After marrying Stefano Riboli in 1946, she became an essential force behind the winery's growth, championing the idea of pairing fine wine with authentic, home-style Italian cuisine.



MADDALENA'S DREAM BECAME A REALITY

with the opening of the restaurant inside the winery—one of California's first winery restaurant. Her menu featured traditional dishes inspired by her Italian roots, such as Maddalena's homemade tiramisu, hearty lasagna, and her signature sauces, all made with love and traditional Italian ingredients.



Bringing her mother's culinary vision to the next generation, Cathy Riboli-Colombatti, Maddalena's daughter, played a vital role in developing and expanding the restaurant and hospitality division. Cathy helped bring her mother's passion and beloved recipes to life, ensuring that guests not only enjoy a meal but experience the warmth and heritage of the Riboli family.



VISIT THE WINE SHOP TO
PURCHASE MADDALENA'S
COOKBOOK!

Together, Maddalena and Cathy created more than just a restaurant—they built a destination where family, food, and wine come together. Today, the Maddalena Restaurant remains a cherished part of the San Antonio Winery. A cultural and historical landmark in LA where guests are invited to share in the family's tradition of hospitality, Italian cooking, and award-winning wines.

Sempre Avanti THE RIBOLI FAMILY

