

CALIPASO

WINERY AND VILLA

Appetizer

Fried Chili's and Calamari Steak	18
Sweet chili peppers fried with fresh calamari steak. Lemon basil Aioli and House Marinara garnished with pickled cherry peppers and lemon	
Daily Bruschetta	10
(Changes Daily/Weekly) Heirloom Tomato, Garlic, Basil, Burrata	
Daily Grilled Flatbread Pizza	13
(Changes Daily/Weekly)	
Grilled Half Artichoke	13
Marinated with Shallots, Garlic, Fresh Rosemary, Fresh Parsley, lemon zest and balsamic vinegar then Grilled on red oak and served with lemon, basil, and garlic aioli.	
Daily Cheese & Charcuterie Board.	22
Selection of artisan Cheese. locally made charcuterie, House olives and Marinated Mushrooms, assorted crackers, please ask your server for the daily offerings. Serves 2-4	
Fried Mozzarella Pearls	8
Small fresh marinated mozzarella pearls breaded in seasoning and panko fried with marinara on the side	
Spinach Stuffed portobello	8
Portobello mushroom top stuffed with mushroom, Spinach, Parmigiano Reggiano, Mascarpone, CaliPaso port wine, garlic, shallots, and topped with an aged artisan cheese blend	

Salads

Caprese Salad	12
Heirloom tomato, skinned and marinated heirloom cherry tomatoes, Burrata, Fresh Basil, EVOO, Aceto Balsamico Tradizionale di Modena	
Tuscan Leafy Green Salad (House)	14
Seasonal Vegetables, Crispy Shallot, Champagne Vinaigrette	
Tuscan Kale and Spinach Salad	14
Toasted Almonds, Wine Blessed Golden Raisins, Pecorino Romano, Crispy Shallots, Creamy Citrus Vinaigrette	
Baby Spinach, Red romaine	14
Wine poached pears, prosciutto DI Parma, Gorgonzola, pistachio crisp, Light balsamic vinaigrette.	

Grilled Hanger Steak Salad	23
Baby Spinach, Baby Arugula, Red Romain, Roasted Fingerling Potato, Cabernet Sautéed Cremini Mushrooms, Caramelized Onions, Artisan Bleu Cheese, Crispy Shallots, Balsamic Ranch Dressing	
Add to Any Salad:	
Rosemary, lemon Grilled Chicken Breast	7
Pan Roasted Atlantic Salmon	12

Burgers and Panini

CaliPaso Burger	16
Served with house salad, or House Fries. A Choice Aged Angus and Ground Veal Hamburger, American and Fontina Cheese, Crisp Iceberg lettuce, tomato, Cut Pickles, Crispy Fried Shallots, and House made ketchup and mayonnaise sauce, served on a potato bun.	
Pesto Portobello Burger	18
Choice Aged Angus and Ground Veal Burger, Topped with a Roasted marinated portobello, basil pesto, Lemon basil Aioli, sliced tomato, and Aged Fontina	
Chicken Parmesan Sandwich	18
CaliPaso Signature Chicken Parmesan, Grilled Ciabatta, with Basil, Lemon Aioli, Fresh Mozzarella, Chefs Marinara, Parmigiano Reggiano.	
Daily Panini	14
Grilled pressed panini of the day on fresh rosemary sour dough bread	

Entrée

Grilled Flat Iron Steak	30
8oz PRIME cut Flat Iron Steak with mashed purple potatoes, seasonal vegetables and a cabernet veal demi glaze	
Hanger Steak	32
10 oz. PRIME, Grilled hanger steak, Mashed Purple Potatoes, Roasted Seasonal Vegetables, Rosemary and Fried Parsnip chips.	
Spaghetti Bolognese	24
Steak, Ground beef and pork Slowly cooked with Pino Noir and San Manzano marinara and Fresh Herbs	
14oz Prime Bone-in Ribeye Steak	50
CaliPaso Hand-Cut Prime Bone-in Ribeye, Mashed Purple Potato, Roasted Heirloom cauliflower, Caramelized onion & Rosemary	
Pan Seared Salmon with Braised Vegetables	28
CaliPaso Cabernet Braised blend of fennel, carrot, parsnip, and peppers, with asparagus and a Pan Seared salmon.	
Chicken Parmesan	24
CaliPaso Chicken Parmesan, Chefs Marinara, Capellini Pasta, Garlic, Artichoke, fresh Basil, roasted tomato, and Parmigiano Reggiano.	

Alfredo	16
Roasted garlic Alfredo pasta with Parmigiana Reggiano and fettuccine pasta	
Daily Pasta	12
Rotini Pasta with Roasted Red Pepper Zinfandel Cream Sauce, Burrata, Crispy parmigiana Reggiano	
Cioppino	40
Seasonal Sea food soup braised in CaliPaso Chardonnay, Garlic, fresh basil, and San Manzano Marinara	
Butter Poached Halibut ala Parma Polenta	30
Fresh marinated halibut poached in clarified butter, Parma polenta, topped with lemon zest and a fresh tomato basil and Roasted Garlic Blend, with EVO and basil oil	
Muscles linguini	28
Muscles cooked with CP chardonnay, finished with marinara and chili flakes for spice. Fresh basil and Linguini pasta.	

Desserts

Local Vanilla Bean Gelato or Pistachio with Italian Pizzelle Cookie	8
Zinfandel Poached Pears with Vanilla Bean Gelato	9
Cannoli	8
Tiramisu	10
Biscotti di Mandorlas and coffee	8

Kids Menu

Cheese Pizza	8
House pasta	10
Grilled cheese w/Fries	12

Beverages

Filtered water served upon request / San Pellegrino Sparkling **5** / Aqua Panna Still **5** / Assorted San Pellegrino Flavored Sparkling waters **3**/ Soft Drinks **2** / Espresso **3.5** / Cappuccino/café latte **4** / Café Americano **3** /Hot tea **3**

Corkage fee \$15 / A 20% service fee will be added to Parties of 6 or more / Split Plate Charge 5