

# CALIPASO

WINERY AND VILLA

## Appetizer

<b>Fried Chili's and Calamari Steak</b>	<b>18</b>
Sweet chili peppers fried with fresh calamari steak. Lemon basil Aioli and House Marinara garnished with pickled cherry peppers and lemon	
<b>Daily Bruschetta</b>	<b>10</b>
(Changes Daily/Weekly) Heirloom Tomato, Garlic, Basil, Burrata	
<b>Daily Grilled Flatbread Pizza</b>	<b>13</b>
(Changes Daily/Weekly)	
<b>Grilled Half Artichoke</b>	<b>13</b>
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.	
<b>Daily Cheese &amp; Charcuterie Board.</b>	<b>22</b>
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	
<b>Fried Mozzarella Pearls</b>	<b>8</b>
Small fresh marinated mozzarella pearls breaded in seasoning and panko fried with marinara on the side	
<b>Spinach Stuffed portobello</b>	<b>8</b>
Portobello mushroom top stuffed with mushroom, Spinach, Parmigiano Reggiano, Mascarpone, CaliPaso port wine, garlic, shallots, and topped with an aged artisan cheese blend	

## Salads

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

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

## **Burgers and Panini**

<b>CaliPaso Burger</b>	<b>16</b>
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.	
<b>Pesto Portobello Burger</b>	<b>18</b>
Choice Aged Angus and Ground Veal Burger, Topped with a Roasted marinated portobello, basil pesto, Lemon basil Aioli, sliced tomato, and Aged Fontina	
<b>Chicken Parmesan Sandwich</b>	<b>18</b>
CaliPaso Signature Chicken Parmesan, Grilled Ciabatta, with Basil, Lemon Aioli, Fresh Mozzarella, Chefs Marinara, Parmigiano Reggiano.	
<b>Daily Panini</b>	<b>14</b>
Grilled pressed panini of the day on fresh rosemary sour dough bread	

## **Entrée**

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

<b>Alfredo</b>	16
Roasted garlic Alfredo pasta with Parmigiana Reggiano and fettuccine pasta	
<b>Daily Pasta</b>	12
Rotini Pasta with Roasted Red Pepper Zinfandel Cream Sauce, Burrata, Crispy parmigiana Reggiano	
<b>Cioppino</b>	40
Seasonal Sea food soup braised in CaliPaso Chardonnay, Garlic, fresh basil, and San Manzano Marinara	
<b>Butter Poached Halibut ala Parma Polenta</b>	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	
<b>Muscles linguini</b>	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**