

# CALIPASO

WINERY AND VILLA

## APERTIVO

### ***Daily Bruschetta***

Heirloom Tomato, Garlic, Basil, Burrata, Balsamic Reduction, Served on Rosemary Sourdough Toast Points **12**

### ***Grilled Local Artichoke (V/GF)***

Marinated with Shallots, Garlic, Fresh Rosemary, and Fresh Parsley, Lemon Zest and Balsamic Vinegar then Grilled on Red Oak and Served with Lemon, Basil, and Garlic Aioli **17**

### ***Daily Cheese & Charcuterie Board (GF)***

Selection of Artisan Cheese. Locally-made Charcuterie, House-made Pickled Vegetables, Fresh and Dried Fruit, Nuts, and Various Seasonal Offerings. Served with Grilled Bread and Crackers **35**

### ***Grilled Pesto Shrimp Bruschetta***

Fresh Argentine Shrimp Grilled with House-made Pesto Sauce, Meyer Lemon Mascarpone and Sundried Tomatoes Served on Local Sourdough **22**

### ***Spinach and Artichoke Florentine Dip***

Our Signature House-made Creamy Artichoke Dip Served with Grilled Rosemary Toast Points **12**

### ***Chèvre and Herb Stuffed Squash Blossoms***

6 Local Goat Chèvre, Gruyere Cheese, Fine Herbs, Caramelized Onion Stuffed, Dredged in a Light Batter and Fried Golden Brown. Served with Chef's Marinara **18**

## INSALATA

### ***Harvest Salad (GF)***

Fresh Sliced Apples, Market Greens, Toasted Walnuts, Dried Cranberries, Pickled Red Onions, Blueberries, Uncured Bacon Lardons and Apricot Thyme Chevrè Tossed a Citrus Vinaigrette **16**

### ***Tomato, Burrata and Avocado Salad (V)***

Heirloom Tomato, Avocado, Micro Basil, Mixed Olives, Capers, Sundried Tomatoes with a Grain Mustard Vinaigrette and Fresh Burrata Cheese **18**

### ***Tuscan Caesar Salad***

Crisp Local Romaine, Shaved Red Onions, Heirloom Cherry Tomatoes, Herb and Garlic Croutons Finished with House-made Caesar Vinaigrette and Shaved Pecorino **16**

***Add to Any Salad:***

Rosemary Lemon Grilled Chicken Breast **8**

Pan Roasted Atlantic Salmon **10**

Grilled New York Steak **15**

## BISTECA

### ***Grilled New York Strip Steak***

PRIME 10oz New York Strip Steak with Seasonal Vegetables, Four Cheese, Bacon and Spinach Au Gratin, and a CaliPaso Cabernet Veal Demi Glaze **45**

### ***Filet Mignon***

Prime 6oz Filet Served with Roasted Garlic and Chive Mashed Potatoes and Seasonal Vegetables **45**

### ***Prime 10oz Ribeye***

10oz Grilled Prime Ribeye with House-made Chimichurri, Crushed Potatoes, Balsamic Red Onions and Seasonal Vegetables **48**

### ***CaliPaso Burger***

Classic Hamburger with Veal and Ground Chuck, Secret Sauce, Pickles, Tomato, Lettuce, Fontina and American Cheese, Caramelized Onion. Served with Fries or Side Salad **20**

***Add Gorgonzola or Veal Demi 4***

## ANTIPASTO

### ***Traditional Chicken Parmesan***

Double Dredged, Rosemary Bread Crumb Crusted Chicken over a Bed of Rotini Pasta with Artichoke hearts, Sundried Tomatoes and Torn Basil. With house Marinara and Parmigiano Reggiano **26**

### ***Pan Seared Salmon and Orzo Pasta***

Pan Seared Citrus Salmon on a Bed of Orzo Pasta, Tossed in House-made Pesto, Three Olive Blend, Blistered Heirloom Cherry Tomatoes, Meyer Lemon Zest and Grilled Seasonal Vegetables **34**

***Lobster, Shrimp and Scallop Scampi***

Pasta with Lobster Meat, Shrimp, Diver Scallops, Capers, Confit Tomatoes, and Fresh Spinach in a CaliPaso Chardonnay Beurre Blanc **48**

## FIERA FRESCA

### ***Roasted Garlic and Herb Cauliflower Steak (V/GF)***

Whole, Herb Rubbed Cauliflower Steak with Roasted Garlic, Caramelized Onions, Spicy Romesco Sauce, Butter Poached Swiss Chard and Balsamic Braised Red Onions Topped with Fresh Chèvre and Rosemary Thyme Breadcrumbs **27**

### ***Farmers Market Vegetable Stack (V/GF)***

Marinated, Panko Crusted Eggplant, Lemon and Herb Ricotta, Grilled Squash and Zucchini, Roasted Red Peppers, and Sautéed Spinach Stacked High on a Bed of House-made Marinara **25**

### ***Portabella Burger (V/GF)***

Balsamic Marinated, Whole Portabella Cap Grilled to Perfection with Roasted Garlic Aioli, Pickles, Tomato, Lettuce, Feta Cheese, and Caramelized Onion. Served with Fries or Side Salad **20**

## KIDS MENU

### ***Cheese/Pepperoni Pizza 8***

### ***Kids Chicken Tender and Fries 12***

### ***Kids Spaghetti 12***

## DOLCE

### ***Seasonal Crème Brûlée 14***

### ***Fresh Seasonal Cobbler 12***

### ***Tiramisu 14***

### ***Vanilla Bean, Raspberry or Pistachio Gelato 10***

V= Vegan Option Available

GF= Gluten Free Option Available

\*Parties of 6 or More Will Automatically Be Charged a 20% Gratuity. \*