

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**

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**

CALIPASO

WINERY AND VILLA

Pan Roasted Atlantic Salmon **10**

Grilled Flat Iron **15**

BISTECCA

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**

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. *