



IN-ROOM DINING

1 - 2	BREAKFAST 7:30 AM - 10:30 AM
3 - 4	LUNCH 11:30 AM - 5:00 PM
5 - 6	DINNER 5:00 PM - 9:00 PM
7	DESSERT
8	KID'S
9	BEVERAGES
10	PET
11	ALLEGRETTO WINES

PLEASE DIAL EXT 104
TO PLACE YOUR ORDER

EXECUTIVE CHEF
JEREMY D FIKE

BREAKFAST

DAILY 7:30 AM - 10:30 AM

PLEASE DIAL EXT 104 TO PLACE YOUR ORDER

QUICK START

FRUIT SMOOTHIE (**) GLUTEN FREE ** VEGETARIAN Greek Yogurt, Fresh Fruit, Honey	\$10	STEEL CUT CERTIFIED ORGANIC & GLUTEN FREE IRISH OATMEAL (§) GLUTEN FREE	\$12
		Flax Seed, Chia Seed, Fresh Berries, Candied Paso	
MIXED BERRY GREEK YOGURT PARFAIT	\$12	Walnuts, Almond Milk, Natural Palm Sugar	
Plain Greek Yogurt, Fresh Berries, Toasted Multigr	ain		
Granola with Dried Fruit, Nuts & Seed, Granulated Honey		FRESH FRUIT PLATE	\$14
		Selection of Seasonal Fresh Fruit including Berries	
PASTRY BASKET	\$12		
Assortment of Five Fresh Baked Breakfast Pastries	5,		
House-Made Jam			

HEARTY PLATES

BREAKFAST BURRITO

Cello Salsa, Sour Cream

Locally made Flour Tortilla, Scrambled Free Range Eggs,

Tillamook Cheddar Cheese, Applewood Smoked Bacon,

Breakfast Potatoes, Sautéed Bell Peppers & Onions,

\$34

PASO COUNTRY BREAKFAST

Two Local Los Osos Eggs any style, Chicken-Apple

Sausage, Ham Steak or Applewood Smoked Bacon,

Breakfast Potatoes, Choice of Toast with House Made

Mixed Berries, Limoncello Chantilly Cream, 100% Pure

Vermont Maple Syrup

Preserves. Includes choice of Juice and "Sofia" blend

Coffee or Dammann Organic Tea		,	
Coffee or Dammann Organic Tea BAGELS & LOX Served with a Plain Bagel, Santa Barbara Smoked Salmon, Red Onion, Parsley, Cream Cheese, Capers	\$22	CELLO BREAKFAST SANDWICH \$2 N.Y. Style-Plain Bagel or English Muffin, Eggs Any Style Rosemary Ham or Applewood Smoked Bacon, Tillamoo Cheddar Cheese, Baby Spinach	
BISCUITS AND GRAVY VINEYARD STYLE House-Made Country Sausage Gravy, Buttermilk Ho Baked Savory Biscuits, Two Eggs Any Style	\$18 ouse	ITALIAN FRITTATA \$2 Italian Sausage, Applewood Smoked Bacon, Roasted Roma Tomato, Sweet Bell Peppers, Imported Mozzarel Cheese, Served with Breakfast Potatoes	24 Ila
VEGETARIAN OMELETTE Three Eggs, Assorted Seasonal Vegetables, Served w Breakfast Potatoes	\$22 vith	CHITCHICDE	22
WAFFLE	es &	PANCAKES	
BUTTERMILK BANANA WALNUT PANCAKES Candied Walnuts, Seasonal Mixed Berries, 100% Pure Vermont Maple Syrup, Sweet Butter	\$18 e	CLASSIC FRENCH TOAST \$2 Edna's Bakery Cinnamon Swirl Bread, Powdered Sugar Fresh Berries, Toasted Almonds	
BELGIAN WAFFLES	\$18		

\$22

BREAKFAST

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SIDES

APPLEWOOD SMOKED BACON		
CHICKEN APPLE SAUSAGE		
ROSEMARY HAM STEAK	\$10	
BAGEL AND WHIPPED CREAM CHEESE	\$12	
TOAST SCHUTEN FREE BY REQUEST Wheat, Sourdough, English Muffin (Gluten-Free upon request - additional fees apply)		
TWO FARM FRESH EGGS ANY STYLE	\$12	
HOUSE-MADE BISCUITS AND COUNTRY GRAVY	\$10	
BEVERAGES "SOFIA" COFFEE BLEND Regular or Decaffeinated Large Pot (4 - 5 cups)		
DAMMANN TEA	\$8	
FRESHLY SQUEEZED ORANGE JUICE AND GRAPEFRUIT JUICE	\$10	
CRANBERRY JUICE AND PINEAPPLE JUICE		
"ART OF DARKNESS" LOCAL BLEND: \$8 LATTE, ESPRESSO, CAPPUCCINO Sourced from Ethiopia, Guatemala, Brazil ~ 3rd Place Winner National Coffee Roasters Competition		
CELLO SPICY BLOODY MARY Contains Shellfish		
PROSECCO MIMOSA	\$14	

LUNCH

DAILY 11:30 AM - 5:00 PM

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LA INSALATA & ZUPPA

Add: Chicken \$12 / Shrimp \$16 / Fish \$18 / Steak \$18

FORK AND KNIFE CAESAR 🐉 BY REQUEST	\$16	
Local Baby Romaine, House Made Caesar Dressing,		L
Focaccia Croutons, Hard-Boiled Egg, Shaved Asiago),	1
Fried Capers, White Anchovy, Charred Lemon, Pand	etta	1
GELLO GALAD A GLUTEN FREE	da /	_

CELLO SALAD BY REQUEST WEGETARIAN Local Baby Greens, Granny Smith Apples, Golden Raisins, Gorgonzola, Candied Walnuts, Heirloom Tomatoes, Walnut Vinaigrette

CHARCUTERIE "SALUMI" 🐉 BY REQUEST \$38 Locally Sourced Provisions, Fig Marmalade, Marcona Almonds, Dried and Fresh Fruits, Trio of Cheeses and Meats, Artisanal Cracker, Pickled Cornichons

ZUPPA DEL GIORNO \$18 Soup of the Day served with House-made Garlic Bread

SANDWICHES

Accompanied by French Fried Potatoes or Demi-Salad with Choice of Dressing Add: Truffle Fries \$2

MUFFULETTA, TUSCAN STYLE	\$22
Basil Pesto, Pistachio Mortadella, Prosciutto, Salami	
Toscana, Mozzarella Cheese, Roasted Tomatoes, Bal	ЭУ
Arugula, Cello Olive Tapenade, House-Made Ciabatt	a Roll

TUSCAN PORK MELT \$24 Slow-Braised Pork, Mascarpone Horseradish, Shaved Asiago, Fried Onions, House-Made Ciabatta Roll, Au Jus

Pickled Red Onion, Marinated Tomato, Fresh Mozzarella,

Baby Arugula, Chef's Garden Infused Olive Oil

IL POLLO PESTO SANDWICH

Oaked Smoked Chicken, House-Made Basil Pesto, Grilled Red Pepper, Heirloom Tomato, Baby Arugula,

Mozzarella Cheese, House-Made Herb Focaccia PIPPIN BURGER \$28

½ LB. Freshly Ground Beef, Aged Cheddar Cheese, Fried Onions, Dijonnaise, Bacon Jam, Marinated Tomatoes, House-Made Bun, Cornichons, Baby Arugula

PIZZA

All pizzas are made with Italian Caputo "00" flour. Gluten-Free Crust \$6

MARGHERITA	\$24	GIARDINO VEGETARIAN Mushroom Marcala Croom Source Confit Carlin	\$28
Whole Milk Italian Mozzarella, Marinated Heirloom		Mushroom Marsala Cream Sauce, Confit Garlic,	
Tomatoes, Garden Basil, Chef's Garden Infused Oliv	ve Oil	Butternut Squash, Cauliflower, Roasted Heirloom	
		Tomatoes, Baby Beets, Crispy Basil	
CAMPAGNOLA VEGETARIAN	\$28		
Basil Pesto, Roasted Chicken, Yukon Gold Potatoes	S,	CLASSICO	\$28

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\$24

Pomodoro Sauce, Pepperoni, Italian Sausage, Crispy

Prosciutto, Salami, Pancetta, Fresh Mozzarella

LUNCH

DAILY 11:30 AM - 5:00 PM

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OTHER SELECTIONS AVOCADO TOAST VEGETARIAN \$24 House-Made Herb Focaccia, California Avocado, Pesto, Italian Cannellini Beans, Micro Greens, Radish, Balsamic VINEYARD CARBONARA 🐉 GLUTEN FREE BY REQUEST Linguine, Grilled Organic Chicken, Local Egg & AVR Cream Sauce, Roasted Pancetta, Fresh Basil, Asiago, House-Made Garlic Bread PASTA & MEATBALLS BY REQUEST \$30 Fresh Pappardelle Pasta, Ricotta Cheese, Pomodoro

CHEF'S WINTER PASTA

Garlic Bread

Fresh Pappardelle Pasta, Roasted Butternut Squash, Toasted Pumpkin Seeds, Heirloom Tomatoes, Baby Spinach, Roasted Cauliflower, Chef's Garden Infused Olive Oil, House-Made Garlic Bread

Sauce, Oven Baked Meatballs, Basil Pesto, House-Made

BUTTERNUT SQUASH RAVIOLI VEGETARIAN

\$32

Brown Butter, Fried Sage, Fire Roasted Butternut Squash, Toasted Pumpkin Seeds, Lemon Crème Fraiche, House-Made Garlic Bread

CHICKEN SALTIMBOCCA

\$36

Organic Bone-in Chicken Breast, Crispy Prosciutto, Fried Sage, Mushroom Marsala Cream Sauce, Melted Fresh Mozzarella, Potato Gnocchi, House-Made Garlic Bread

BEVERAGES

SEASONAL HOUSE-MADE LEMONADE	\$8
COKE, DIET COKE, DR. PEPPER, SPRITE	\$6
SELECTION OF TEA Black, Green & Herbal	\$8
FRESHLY BREWED ICED TEA	\$8
SELECTION OF LOCAL DRAFT BEERS	\$10

FULL WINE LIST AVAILABLE UPON REQUEST

20% GRATUITY AND A \$8 DELIVERY FEE WILL BE ADDED TO YOUR ORDER

DINNER

DAILY 5:00 PM - 9:00 PM

PLEASE DIAL EXT 104 TO PLACE YOUR ORDER

APERITIVO "SMALL PLATES"

CHARCUTERIE "SALUMI"

GLUTEN FREE BY REQUEST

\$38

MEZZE PLATTER VEGETARIAN (*) GLUTEN FREE Roasted Garlic Whipped Ricotta, Local Olive Tapenade,

\$30

Local Sourced Provisions, Fig Marmalade, Marcona Almonds, Dried and Fresh Fruits, Trio of Cheese, Meats, Artisanal Cracker, Pickled Cornichons

Cannellini Bean Calabrian Pepper Hummus, House Made Zaatar Flatbread

AVR MEATBALLS

\$34

Local Beef, Pork Sausage, Garden Herbs, Pomodoro, Italian Ricotta

LA INSALATA & ZUPPA

Add: Chicken \$12 / Shrimp \$17 / Fish \$18 / Steak \$18

FORK AND KNIFE CAESAR BY REQUEST

\$16

CELLO SALAD VEGETARIAN (*) GLUTEN FREE

\$14

Local Baby Romaine, House-Made Caesar Dressing, Focaccia Croutons, Hard-Boiled Egg, Shaved Asiago, Fried Capers, White Anchovy, Charred Lemon, Pancetta

Local Baby Greens, Granny Smith Apples, Golden Raisins, Gorgonzola, Candied Walnuts, Heirloom Tomatoes, Walnut Vinaigrette

ZUPPA DEL GIORNO

\$18

Soup of the Day Served with House-Made Garlic Bread

PIZZA

All pizzas are made with Italian Caputo "00" flour.

Gluten-Free Crust \$6

MARGHERITA VEGETARIAN

\$24

GIARDINO VEGETARIAN

\$28

Whole Milk Italian Mozzarella, Marinated Heirloom Tomatoes, Garden Basil, Chef's Garden Infused Olive Oil Mushroom Marsala Cream Sauce, Confit Garlic, Butternut Squash, Cauliflower, Roasted Heirloom Tomatoes, Baby Beets, Crispy Basil

CLASSICO

CAMPAGNOLO

\$28

\$28

Basil Pesto, Roasted Chicken, Yukon Gold Potatoes, Pickled Red Onion, Marinated Tomato, Fresh Mozzarella, Baby Arugula, Chef's Garden Infused Olive Oil

Pomodoro Sauce, Pepperoni, Italian Sausage, Crispy Prosciutto, Salami, Pancetta, Fresh Mozzarella

SEAFOOD "PESCE"

FRUTTI DI MARE / \$48

Fish is sourced from Harford Seafood Company, Prepared with Locally Grown Seasonal Vegetables *Ask about the fresh catch of the day*

SELECT ONE:

Roasted Red Pepper Polenta, Basil Pesto, Preserved Lemon, Beurre Blanc (*) GLUTEN FREE

Fresh Pappardelle Pasta, Butternut Squash, Toasted Pumpkin Seeds, Heirloom Tomatoes, Baby Spinach, Cauliflower, Chef's Garden Infused Olive Oil

Continued to next page

DINNER

DAILY 5:00 PM - 9:00 PM

PLEASE DIAL EXT 104 TO PLACE YOUR ORDER



FROM THE OAK PIT "FOSSA DI QUERCIA"

Our Prime Beef, Lamb & Pork are all locally sourced from Niman Ranch. Our Poultry is all organically raised with no additives.

ORGANIC OAK GRILLED CHICKEN BREAST

Garlic & Herb Marinated Bone-in Chicken. Yukon Buttermilk Mashed Potatoes, Roasted Garlic Spinach,

Pan Sauce (g) GLUTEN FREE

VINEYARD CARBONARA BY REQUEST

\$36

\$38

Linguine, Grilled Organic Chicken, Local Egg & AVR Cream Sauce, Roasted Pancetta, Fresh Basil, Aged Parmesan, House-Made Garlic Bread

PIPPIN DINNER BURGER 🐉 GLUTEN FREE BY REQUEST

\$32

½ LB. Freshly Ground Beef, Aged Cheddar Cheese, Fried Onions, Dijonnaise, Bacon Jam, Marinated Tomatoes, House Made Bun, Cornichons, Baby Arugula, Truffle Fries

PASTA & MEATBALLS

\$38

Fresh Pappardelle Pasta, Ricotta Cheese, Pomodoro Sauce, Oven Baked Meatballs, Basil Pesto, House-Made Garlic Bread

TUSCAN ROASTED PORK (*) GLUTEN FREE

Roasted Red Pepper Polenta, Roasted Vegetables, Wild Berry Demi-Glace

BUTTERNUT SQUASH RAVIOLI VEGETARIAN

\$42

\$52

Brown Butter, Fried Sage, Fire Roasted Butternut Squash, Toasted Pumpkin Seeds, Lemon Crème Fraiche, House-Made Garlic Bread

CARNE

Served with Buttermilk & Confit Garlic Mash, Chef's Grilled Local Vegetables, Tannat Demi-Glace Add: Grilled Shrimp \$18

> 6 OZ BEEF FILET / \$68 18 OZ HAND CUT RIBEYE / \$80 LAMB OSSO BUCO / \$64

DESSERT

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TIRAMISU Dark Chocolate Cocoa Nibs, Chocolate Glaze	\$14
VANILLA BEAN CRÈME BRÛLÉE Lavender, Seasonal Berry	\$14
CELLO LEMON CAKE Light Lemon Cake, Lemon Curd, Limoncello Crème Anglaise, Organic Blueberries	\$14
SEASONAL BREAD PUDDING À LA MODE Ask about the daily flavor	\$12
TRIPLE CHOCOLATE BOMB (*) GLUTEN FREE Chocolate Mousse Cake, Raspberry Dark Chocolate Mousse, Framboise Scented Ganache	\$16
SELECTION OF LEO LEO SORBETS & GELATOS	\$12
BEVERAGES	
"SOFIA" COFFEE BLEND Small Dot /2 7 curs)	l ¢o

"SOFIA" COFFEE BLEND	Small Pot (2 - 3 cups)	\$8
Regular or Decaffeinated	Large Pot (4 - 5 cups)	\$12
"ART OF DARKNESS" BLEND	ESPRESSO SHOT	\$6
LATTE, CAPPUCCINO, MOCH	HA .	\$8
DAMMANN ORGANIC HOT T	EA	\$8

KID'S

FOR CHILDREN 10 AND UNDER

PLEASE DIAL EXT 104 TO PLACE YOUR ORDER



BREAKFAST

7:30 AM - 10:30 AM

CHOCOLATE CHIP PANCAKES \$12 Buttermilk Pancakes, Chocolate Chips, Butter, Maple Syrup **COUNTRY BREAKFAST** \$14 One Egg, One Sausage or Bacon, Fruit or Potatoes WAFFLE \$14 Strawberries, Whipped Cream, Maple Syrup **FRENCH TOAST** \$14 Edna Bakery Cinnamon Bread, Butter, Maple Syrup KIDS STRAWBERRY-BANANA SMOOTHIE \$8 Strawberries, Banana, Greek Yogurt, Apple Juice

LUNCH & DINNER

11:30 AM - 9:00 PM

HAMBURGER
French Fries and Fresh Fruit

CRISPY CHICKEN TENDERS
French Fries and Fresh Fruit

CHEESE PIZZA
Marinara, Fresh Mozzarella

KID'S PASTA
Linguini, Parmesan Cheese, Butter, Artisan Garlic Bread

GRILLED CHEESE
French Fries and Fresh Fruit

BEVERAGES

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LIQUOR

ABSOLUT VODKA 375ml \$46

PATRON SILVER TEQUILA 375ml \$68

MAKERS MARK BOURBON 375ml \$52

JOHNNIE WALKER BLACK LABEL SCOTCH 375ml \$60

BOMBAY SAPPHIRE GIN 375ml \$42

WINE

JUSTIN CABERNET SAUVIGNON 375ml \$38

SANTA MARGHERITA PINOT GRIGIO 375ml \$38

DAOU DISCOVERY CHARDONNAY 375ml \$32

VEUVE CLICQUOT CHAMPAGNE 375ml \$60

BEER

ASK ABOUT THE DRAFT & BOTTLED BEER SELECTIONS

NON-ALCOHOLIC MIXERS

ASSORTED SODAS \$6

FEVER TREE TONIC \$7

FEVER TREE CLUB SODA \$7

FEVER TREE GINGER BEER \$7

SAN PELLEGRINO \$5

RED BULL \$8

FOR OUR FURRY FRIENDS

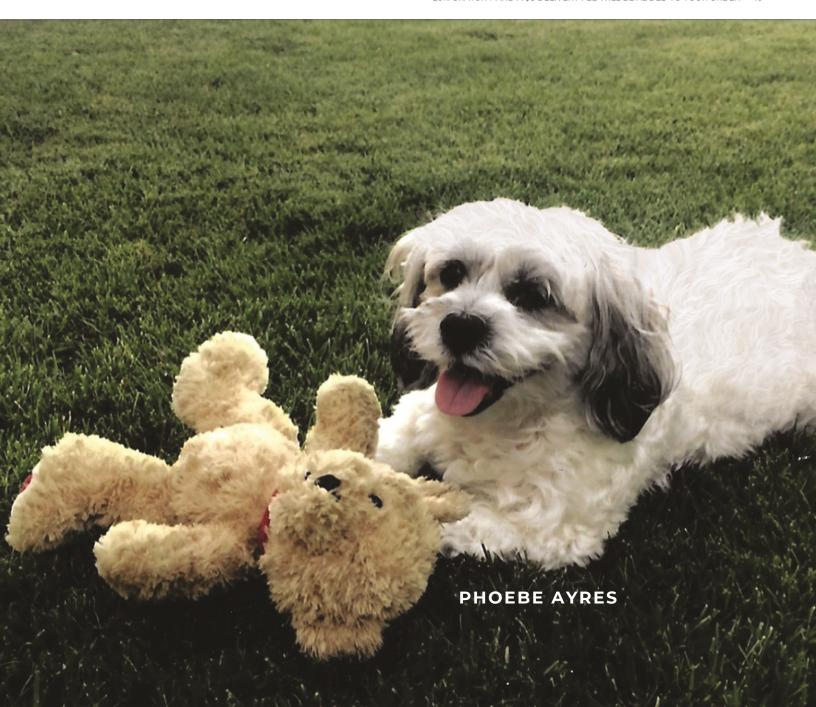
PLEASE DIAL EXT 104 TO PLACE YOUR ORDER

MAIN

Prepared without seasoning & Allegretto Virgin Olive Oil only

SCRAMBLED EGG \$12 **GRILLED ANGUS BEEF PATTY** \$18 \$16 GRILLED CHOPPED FILET MIGNON GRILLED CHOPPED CHICKEN \$56

20% GRATUITY AND A \$8 DELIVERY FEE WILL BE ADDED TO YOUR ORDER 10





VISIT OUR TASTING ROOM AND DISCOVER OUR ESTATE-GROWN PASO ROBLES WINES. PROVIDE THE WINE HOST WITH YOUR NAME AND ROOM NUMBER TO RECEIVE THIS SPECIAL OFFER.

CHEERS, DOUGLAS AYRES 10% OFF



CLASSIC WINE TASTING

Join us for a wine flight of our current releases with tableside service. We are located inside the picturesque Allegretto Vineyard Resort and we offer al fresco patio seating. Open daily.



VINEYARD TOUR & TASTING

Available Friday - Monday mornings by reservation. The walking tour and tasting experience takes approximately 1.5 hours, and ends with a wine tasting in the Allegretto Wines Tasting Room.

ABOUT ALLEGRETTO WINES

Allegretto Wines encompasses two vineyards within two different sub-appellations of Paso Robles. Our estate and single vineyard wines are sourced from the vineyards that surround the Allegretto Resort in the Estrella District, as well as our westside vineyard in the Willow Creek District.

Allegretto Wines practices biodynamic farming, using the biodynamic calendar to indicate optimal times for sowing, transplanting, cultivation, and harvesting. Biodynamic practices promote the enlivening forces that work dynamically within the soil, compost, and plants to ultimately provide us with healthier bodies, and a healthier planet.

