



# IN-ROOM DINING

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5 - 6	<b>DINNER</b> 5:00 PM - 9:00 PM
7	DESSERT
8	KID'S
9	BEVERAGES
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11	ALLEGRETTO WINES

PLEASE DIAL EXT 104
TO PLACE YOUR ORDER

# BREAKFAST

DAILY 7:30 AM - 10:30 AM

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### QUICK START

FRUIT SMOOTHIE ( ) GLUTEN FREE VEGETARIAN \$10 Greek Yogurt, Fresh Fruit, Honey

MIXED BERRY GREEK YOGURT PARFAIT \$12 Plain Greek Yogurt, Maple Granola, Blueberry & Brown Sugar Jam 💜 VEGETARIAN 🏈 GLUTEN FREE

PASTRY BASKET VEGETARIAN \$12 Assortment of Five Fresh Baked Breakfast Pastries, Seasonal Jam

FRESH FRUIT PLATE (3) GLUTEN FREE VEGETARIAN \$18 Selection of Seasonal Sliced Fruit topped with Berries

### PLATES

PASO COUNTRY BREAKFAST BY REQUEST

\$32 Two Eggs Your Way, Choice of Chicken Apple Sausage, Rosemary Ham, Applewood Bacon. Breakfast Potatoes

\$17

\$22

and Toast with Seasonal Jam. Includes Choice of Juice, Coffee or Tea

**DENVER OMELET** \$22 Rosemary Ham, Cheddar Cheese, Bell Pepper, Onion

served with Breakfast Potatoes

#### CELLO BREAKFAST SANDWICH

Croissant, Scrambled Eggs, Cheddar Cheese, Bacon, Garlic Aioli served with Breakfast Potatoes

AVOCADO TOAST 🐉 GLUTEN FREE BY REQUEST \$18 Citrus Avocado Spread, Scrambled Eggs, Hemp Seed, Sliced Radish, Arugula, Balsamic Glaze, Sourdough Bread

### **BREAKFAST BURRITO**

Locally made Flour Tortilla, Scrambled Free Range Eggs, Breakfast Potatoes, Sautéed Bell Peppers & Onions, Tillamook Cheddar Cheese, Applewood Smoked Bacon,

Pinto Beans, Cello Salsa, Sour Cream

LOX SANDWICH \$22

Everything Bagel, Smoked Salmon, Sliced Tomato, Red Onion, Caper Herb Cream Cheese, Side of Fruit \$5 Add Egg Cooked Your Way

# BREAKFAST

DAILY 7:30 AM - 10:30 AM

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### WAFFLES & PANCAKES

BELGIAN WAFFLES VEGETARIAN \$18 Lemon and Blueberry, Limoncello Chantilly Cream, Maple Syrup

BUTTERMILK PANCAKES vegetarian \$18
Fresh Strawberry, Strawberry Cream, Maple Syrup,
Powdered Sugar

### SIDES

TOAST, ENGLISH MUFFIN	\$6
TWO EGGS ANY STYLE	\$10
APPLEWOOD SMOKED BACON	\$10
CHICKEN APPLE SAUSAGE	\$10
ROSEMARY HAM	\$10
BAGEL WITH CREAM CHEESE Choice of Plain or Everything	\$10

### BEVERAGES

"SOFIA" COFFEE BLEND Small Pot (2 - 3 cups) | \$8
Regular or Decaffeinated Large Pot (4 - 5 cups) | \$12

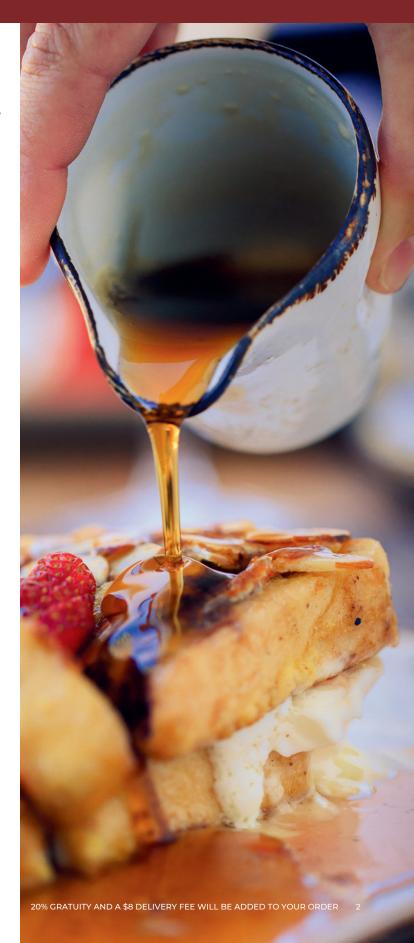
DAMMANN TEA \$7

Gunpowder Green, Jasmin, Earl Grey, English Breakfast, Chamomile, Peppermint

"ART OF DARKNESS" LOCAL BLEND
DOUBLE SHOT ESPRESSO \$7
LATTE, ESPRESSO, CAPPUCCINO \$8
Sourced from Ethiopia, Guatemala, Brazil ~ 3rd Place
Winner National Coffee Roasters Competition

SPICY BLOODY MARY \$18
Contains Shellfish

PROSECCO MIMOSA \$14



# LUNCH

DAILY 11:30 AM - 2:30 PM

#### PLEASE DIAL EXT 104 TO PLACE YOUR ORDER



### APERITIVO

#### **ZUPPA DEL GIORNO**

\$12

Soup of The Day Served with House Made Focaccia

CHEESE & CHARCUTERIE & GLUTEN FREE BY REQUEST

\$38

Trio of Cheeses and Meats, Seasonal Jam, Marinated Olives, Pickled Veggies, Marcona Almonds, Dried and Fresh Fruit, Crostini

### INSALATA

Add: Chicken \$12 / Shrimp \$16 / Fish \$18 / Steak \$22

ALLEGRETTO CAESAR SALAD 🐉 GLUTEN FREE BY REQUEST

\$15

Chopped Romaine, Parmesan Cheese, Focaccia Croutons, Fried Capers, Anchovy, House-Made Caesar Dressing

#### ANTIPASTI SALAD

\$22

Mixed Greens, Sliced Salami, Sliced Pepperoni, Sliced Mortadella, Pepperoncini, Raw Red Onion, Marinated White Beans, Black Olives, House-Made Balsamic Dressing

## SANDWICHES

Accompanied by Fries or Side Salad with Choice of Dressing Sub Garlic Fries \$3

#### **CELLO HERO**

\$24

Salami, Pepperoni, Ham, Mortadella, Fresh Mozzarella, Pepperoncini, Tomato, Pickled Onion, Pesto, Italian Dressing, House-Made Ciabatta

#### CAPRESE SANDWICH VEGETARIAN

\$20

Tomato, Mozzarella, Basil, Arugula, Balsamic Glaze, House-Made Ciabatta

#### PIPPIN BURGER

\$25

Two 1/4 Pound Ground Beef Patties, Dijonnaise, Caramelized Onions, Bacon, Arugula, Swiss Cheese, House-Made Brioche Bun Add Extra Patty \$7

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# LUNCH

DAILY 11:30 AM - 2:30 PM

#### PLEASE DIAL EXT 104 TO PLACE YOUR ORDER

### PIZZA

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

MARGHERITA VEGETARIAN

\$24

Pomodoro Sauce, Tomato, Imported Mozzarella, Fresh Basil, Garlic Herb Olive Oil

CLASSICO \$28

Pomodoro Sauce, Pepperoni, Italian Sausage, Crispy Prosciutto, Salami, Shredded Mozzarella, Garlic Herb Olive Oil

### PLATES

KALE AND MUSHROOM RAVIOLI

Kale, Roasted Mushrooms, Olive Oil, House Made Focaccia Bread

\$28

GLUTEN FREE BY REQUEST

VEGAN

Add Chicken 12 / Shrimp (5 Pieces) 16 / Steak 22

VINEYARD CARBONARA SUBTREQUEST

House Made Linguine, Guanciale, Onion, Grilled Chicken, Pecorino Romano, Egg Yolk and Cream Sauce, Housemade Focaccia Bread

### SIDES

**SALAD** \$8

**FRIES** \$8

**GARLIC FRIES** 

Garlic, Parmesan Cheese, Parsley \$12



# DINNER

DAILY 5:00 PM - 9:00 PM

PLEASE DIAL EXT 104 TO PLACE YOUR ORDER



### APERITIVO

**ZUPPA DEL GIORNO** 

\$12

Soup of The Day Served with House Made Focaccia

**GARLIC BREAD** 

\$14

French Roll, Garlic Cheese Spread

ARANCINI S GLUTEN FREE VEGETARIAN

\$18

Mushroom Risotto, Thyme, Guajillo Almond Romesco

CHEESE AND CHARCUTERIE & GLUTEN FREE BY REQUEST

\$38

Trio of Cheeses And Meats, Seasonal Jam, Marinated Olives, Pickled Veggies, Marcona Almonds, Dried And Fresh Fruit, Crostini

### LA INSALATA & ZUPPA

Add: Chicken \$12 / Shrimp \$16 / Fish \$18 / Steak \$22

CAESAR SALAD S GLUTEN FREE BY REQUEST

\$15

Chopped Romaine, Parmesan Cheese, Focaccia Croutons, Fried Capers, Anchovy, House-Made Caesar Dressing

GARDEN SALAD VEGETARIAN (\*) GLUTEN FREE \$15 Mixed Greens, Cherry Tomato, Red Onion, Carrot, Cucumber, House-Made Balsamic Dressing

### PIZZA

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

MARGHERITA VEGETARIAN

\$24

\$28

Pomodoro Sauce, Tomato, Imported Mozzarella, Fresh Basil, Garlic Herb Olive Oil

**CLASSICO** 

Pomodoro Sauce, Pepperoni, Italian Sausage, Crispy Prosciutto, Salami, Shredded Mozzarella, Garlic Herb Olive Oil

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# DINNER

DAILY 5:00 PM - 9:00 PM

#### PLEASE DIAL EXT 104 TO PLACE YOUR ORDER

### PLATES KALE AND MUSHROOM RAVIOLI \$28 Kale, Roasted Mushrooms, Olive Oil Add Chicken \$12 / Shrimp \$16 / Steak \$22 **PEA RISOTTO** \$28 Pea Puree, Whole Pea, Shallot, Meyer Lemon, Parmesan Add Chicken \$12 / Shrimp \$16 / Steak \$22 GLUTEN FREE BY REQUEST VINEYARD CARBONARA \$36 House Made Linguine, Guanciale, Onion, Grilled Chicken, Pecorino Romano, Egg Yolk And Cream Sauce CHICKEN PICATTA \$38

### FROM THE GRILL

House Made Linguine, Artichoke Hearts, Spinach,

Lemon, White Wine Pan Gravy

PIPPIN DINNER BURGER	\$30	
Two ¼ Pound Ground Beef Patties, Dijonnaise,		
Caramelized Onions, Bacon, Arugula, Swiss Cheese,		
House-Made Brioche Bun served with Garlic Fries		
Add Extra Patty \$7		

12 oz SNAKE RIVER FARMS NEW YORK STEAK \$68 Juniper Red Wine Demi And Your Choice Of Two Sides

8 oz BEEF FILET \$75

Juniper Red Wine Demi And Your Choice Of Two Sides

### SIDES

SALAD	фО
FRENCH FRIES	\$8
ROASTED GARLIC MASHED POTATOES	\$8
GARLIC FRIES Garlic, Parmesan Cheese, Parsley	\$12
WILTED SPINACH Guanciale, Garlic, Shallot, White Wine	\$12



# DESSERT

#### PLEASE DIAL EXT 104 TO PLACE YOUR ORDER



TIRAMISU	\$14
Dark Chocolate Cocoa Nibs, Chocolate Glaze	
CELLO LEMON CAKE	\$14

Lemon Cake, Lemon Curd, Limoncello Crème Anglaise, Organic Blueberries

TRIPLE CHOCOLATE BOMB (\*\*) GLUTEN FREE \$16
Chocolate Mousse Cake, Raspberry Dark Chocolate
Mousse, Framboise Scented Ganache

SELECTION OF LEO LEO SORBETS & GELATOS \$12

### BEVERAGES

"SOFIA" COFFEE BLEND Small Pot (2 - 3 cups) | \$8 Regular or Decaffeinated Large Pot (4 - 5 cups) | \$12

DAMMANN TEA \$7
Gunpowder Green, Jasmin, Earl Grey, English Breakfast,
Chamomile, Peppermint

"ART OF DARKNESS" LOCAL BLEND

DOUBLE SHOT ESPRESSO \$7

LATTE, ESPRESSO, CAPPUCCINO \$8

Sourced from Ethiopia, Guatemala, Brazil ~ 3rd Place

Winner National Coffee Roasters Competition

# 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

KIDS STRAWBERRY-BANANA SMOOTHIE \$8

Strawberries, Banana, Greek Yogurt, Apple Juice

### LUNCH & DINNER

11:30 AM - 9:00 PM

HAMBURGER
Served with French Fries or Fresh Fruit

CRISPY CHICKEN TENDERS
Served with French Fries or Fresh Fruit

CHEESE PIZZA
Marinara, Fresh Mozzarella

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

GRILLED CHEESE
Served with French Fries or Fresh Fruit

\$14

# BEVERAGES

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READY-TO DRINK COCK	TAIL
by Batch & Bottle 375 ml  GLENFIDDICH SCOTCH MANHATTAN  HENDRICK'S GIN MARTINI  MILAGRO MARGARITA	\$30 \$30 \$30
REYKA RHUBARB COSMOPOLITAN	\$30
WINE CHANDON BRUT 187ml	\$18
WHISPERING ANGEL ROSE 375ml	\$28
DAOU CHARDONNAY 375ml	\$32
SANTA MARGARITA PINOT GRIGIO 375ml	\$32
JUSTIN CABERNET SAUVIGNON 375ml	\$38
DIERBERG PINOT NOIR 375ml	\$42
VUEVE CLICQUOT 375ml	\$60
LIQUOR 300 ml	
ABSOLUT	\$35
MAKER'S MARK	\$40
JOHNNIE WALKER BLACK	\$45
PATRON	\$60
BOTTLED BEER	
COORS LITE	\$8
STELLA ARTOIS	\$8
CORONA	\$8
FIGUEROA MTN. HOPPY POPPY IPA	\$8
FIRESTONE WALKER 805	\$8
NON-ALCOHOLIC	
ASSORTED SODAS	\$6
FEVER TREE TONIC	\$7
FEVER TREE CLUB SODA	\$7
FEVER TREE GINGER BEER	\$7
SAN PELLEGRINO	\$5
RED BULL	\$8

### PET

### 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

GRILLED CHOPPED CHICKEN \$16 GRILLED CHOPPED FILET MIGNON \$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.

