

Magnone's

ITALIAN KITCHEN

Example Menu Option 1

APPETIZERS

(a choice of)

ZUPPA

chef's daily selection

MISTICANZA VERDE

oak leaf lettuce, roasted shallot vinaigrette, marinated olives, shaved pecorino

MAINS

(a choice of)

POMODORO

linguine, house-made san marzano tomato sauce, fresh basil, parmesan

PRIMAVERA

penne, roasted red peppers, charred cherry tomato, goat cheese, rapini, basil, light rose sauce

CARBONARA

linguine, pancetta, onion soffrito, egg yolk, italian parsley, cracked black pepper, parmesan

POLLO PESTO

penne, marinated chicken breast, red onions, pesto cream sauce, parmesan

PENNE SALSICCIA

spicy italian sausage, sliced red onion, gorgonzola, basil, garlic, olive oil

MAGNONE'S BOLOGNESE

pappardelle, tossed in our house ragù alla bolognese, parmesan

DESSERTS

(a choice of)

TIRAMISU DI MAGNONE'S

Espresso, Frangelico & Kahlua Soaked Lady Fingers,
Vanilla & Mascarpone Mousse

VANILLA GELATO

Grappa Maple Syrup

Executive Chef Francis Bermejo would be happy to customize this menu to suit your event.

Menu selections and prices are subject to change without notice.

20% gratuity plus applicable taxes will be added to your final bill. 2022-08-25

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Example Menu Option 2


APPETIZERS (choice of 2 to appear on menu)


ZUPPA
chef's daily selection

MISTICANZA VERDE 
oak leaf lettuce, roasted shallot vinaigrette,
marinated olives, shaved pecorino

MAGNONE'S CAESAR 
herb croutons, garlic anchovy dressing,
pancetta, grana padano parmigiano


MAINS (choice of 4 to appear on menu)


POMODORO 
linguine, house-made san marzano tomato sauce,
fresh basil, parmesan

CARBONARA 
linguine, pancetta, onion soffrito, egg yolk, italian
parsley, cracked black pepper, parmesan

MAGNONE'S BOLOGNESE 
pappardelle, tossed in our house ragù alla
bolognese, parmesan

POLLO PESTO
penne, marinated chicken breast, red onions,
pesto cream sauce, parmesan

PENNE SALSICCIA 
spicy italian sausage, sliced red onion,
gorgonzola, basil, garlic, olive oil

PRIMAVERA 
penne, roasted red peppers, charred cherry
tomato, goat cheese, rapini, basil, light rose sauce

CHICKEN PARMIGIANA
panko crusted chicken breast, mozzarella,
parmesan, linguine, house-made san marzano
tomato sauce

SALMONE ALLA PUTTANESCA
atlantic salmon, zucchini, cherry tomatoes,
olives, capers

DESSERTS (choice 2 to appear on menu)

TIRAMISU DI MAGNONE'S
Espresso, Frangelico & Kahlua Soaked Lady
Fingers, Vanilla & Mascarpone Mousse

VANILLA GELATO
Grappa Maple Syrup

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Example Menu Option 3

APPETIZERS

(choice of 2 to appear on menu)

MAGNONE'S CAESAR

herb croutons, garlic anchovy dressing, pancetta,
grana padano parmigiano

MISTICANZA VERDE

oak leaf lettuce, roasted shallot vinaigrette,
marinated olives, shaved pecorino

ROSEMARY FOCACCIA

roasted garlic butter, mozzarella

CALAMARI FRITTI

Lightly Dusted, Creamy Garlic Aioli

MAINS

(choice of 4 to appear on menu)

POMODORO

linguine, house-made san marzano tomato sauce,
fresh basil, parmesan

GAMBERI FRA DIAVOLO

linguine, shrimp, charred cherry tomatoes, spicy
rose sauce, burrata, pesto

CARBONARA

linguine, pancetta, onion soffrito, egg yolk, italian
parsley, cracked black pepper, parmesan

PRIMAVERA

penne, roasted red peppers, charred cherry
tomato, goat cheese, rapini, basil, light rose sauce

MAGNONE'S BOLOGNESE

pappardelle, tossed in our house ragù alla
bolognese, parmesan

CHICKEN PARMIGIANA

Panko Crusted Chicken Breast, Parmesan,
Mozzarella, Linguine, House-Made San Marzano
Tomato Sauce

POLLO PESTO

penne, marinated chicken breast, red onions,
pesto cream sauce, parmesan

SALMONE ALLA PUTTANESCA

Atlantic Salmon, Zucchini, Cherry Tomatoes,
Olives, Capers

PENNE SALSICCIA

penne, spicy italian sausage, sliced red onion,
gorgonzola, basil, garlic, olive oil

BISTECCA ALLA CALABRESE

8oz california cut marinated striploin, spicy
sauteed rapini, tuscan fries

DESSERTS

(choice of 2 to appear on menu)

TIRAMISU DI MAGNONE'S

Espresso, Frangelico & Kahlua Soaked Lady
Fingers, Vanilla & Mascarpone Mousse

*VANILLA GELATO

Grappa Maple Syrup

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2022-08.25