

# Magnone's | ITALIAN KITCHEN

## DINNER

### ANTIPASTI

ZUPPA 14.00

*chef's daily selection*

PANE, OLIVE CALDE 8.00

*focaccia, mixed warm olives*

ROSEMARY FOCACCIA 15.00

*roasted garlic butter, mozzarella*

BRUSCHETTA 17.00

*focaccia, fresh roma tomato, mozzarella, parmesan*

CALAMARI 23.00

*lightly dusted, lemon wedge*

TUSCAN FRIES 14.00

*creamy garlic aioli \* add grana padano parmesan + 3.00*

TAGLIERE DI FORMAGGI 18.00

*selection of cheeses served with truffle honey, jam, crostini*

TAGLIERE DI SALUMIERE 17.00

*local selection of cured meats served with mixed olives*

TAGLIERE MEZZO E MEZZO 30.00

*selection of previous two*

### INSALATA

MISTICANZA VERDE 14.00

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

RUCOLA E GORGONZOLA 19.00

*baby arugula, fire roasted red peppers, pink honey, candied pecans, citrus dressing*

MAGNONE'S CAESAR 18.00

*herb croutons, garlic anchovy dressing, pancetta, grana padano parmigiano \*add chicken + 9.00*

CAPRESE 20.00

*seasonal tomatoes, fior di latte, fresh basil, balsamic reduction, extra virgin olive oil*

*\*add san daniele prosciutto + 12.00*

### STONE BAKED PIZZA

MARGHERITA PIZZA 23.00

*san marzano tomato sauce, fior di latte, basil, olive oil*

CLASSIC PEPPERONI PIZZA 25.00

*pepperoni, san marzano tomato sauce, mozzarella*

SALSICCIA PICCANTE ITALIANO PIZZA 26.00

*san marzano tomato sauce, spicy italian sausage, gorgonzola, mozzarella, pickled shallots*

PROSCIUTTO E RUCOLA 26.00

*san marzano tomato sauce, san daniele prosciutto, mozzarella, arugula, basil*

### PASTA

POMODORO 20.00

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

PRIMAVERA 25.00

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

CARBONARA 27.00

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

MAGNONE'S BOLOGNESE 26.00

*pappardelle, tossed in our house ragù alla bolognese, parmesan*

POLLO PESTO 27.00

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

GAMBERI FRA DIAVOLO 32.00

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

PENNE SALSICCIA 26.00

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

PAPPARDELLE ALFREDO 23.00

*a classic, creamy alfredo sauce, parmesan*

*\*add chicken, sausage or shrimp + 9.00*

### SECONDI

CHICKEN PARMIGIANA 34.00

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

SALMONE ALLA PUTTANESCA 36.00

*atlantic salmon, zucchini, cherry tomatoes, olives, capers*

COSTOLETTE BRASATE 38.00

*4hr braised beef short ribs, tuscan marinara sauce, gorgonzola polenta, rapini pepperoncini*

 - Contains Pork  Vegetarian

 Gluten Free Pasta Available

AUTOMATIC GRATUITY OF 18% MAY APPLY TO TABLES OF 6 OR MORE

ALL OUR DRESSINGS, VINAIGRETTES, SAUCES & DESSERTS ARE MADE IN HOUSE, WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFICATIONS ARE NOT ENCOURAGED

prices do not include taxes, fees\* and gratuity.

\*please note a 1% Village Amenity Fee will apply to your total pre-tax bill.

credit cards will incur a 2% transaction processing fee.

updated 2022-12-20

## WINE BY THE GLASS

<b>BUBBLES</b>	5oz / 8oz / btl
PROSECCO BRUT <i>Antica Vigna, Puglia, Italy</i>	16 / n/a / 69
<b>ROSÉ WINE</b>	
ROSÉ <i>Cazal Viel Rose, Saint Chinian, France</i>	14 / 19 / 56
<b>WHITE WINE</b>	
PINOT GRIGIO <i>Tenuta Santome, Treviso, Italy</i>	15 / 20 / 60
SAUVIGNON BLANC <i>Bruce Jack, South Africa</i>	14 / 19 / 56
CHARDONNAY <i>Baywood Cellars, Lodi, California</i>	15 / 20 / 60
<b>RED WINE</b>	
PRIMITIVO <i>Caleo, Salento, Italy</i>	14 / 19 / 56
CHIANTI <i>Casalbosco, DOCG, Tuscany, Italy</i>	16 / 23 / 69
CABERNET SAUVIGNON <i>Baywood Cellars, Lodi, California</i>	15 / 20 / 60

## SIGNATURE COCKTAILS 17 each

<b>APEROL SPRITZ</b> <i>aperol, prosecco, soda, orange</i>
<b>NEGRONI</b> <i>tanqueray, campari, guerra vermouth</i>
<b>SBAGLIATO ROSA</b> <i>campari, cocchi americana rosa, prosecco</i>
<b>BLOOD ORANGE ITALIAN SODA</b> <i>vodka, galliano, blood orange, soda</i>
<b>LIMONI</b> <i>limoncello, gin, lemon, orange bitters</i>
<b>ITALIAN MARGARITA</b> <i>tequila, aperol, grapefruit, diavolo salt</i>
<b>ESPRESSOTINI</b> <i>ketel one, kahlua, fresh espresso</i>
<b>AMARO OLD FASHIONED</b> <i>bourbon, amaro montenegro, amarena cherry</i>

## BEER

### BEER ON TAP

MAGNONE'S LAGER (16oz) <i>light lager, ontario, 4.2%</i>	10.00
MAGNONE'S ALE (16oz) <i>blonde ale, ontario, 4.8%</i>	10.00
PERONI NASTRO AZZURRO (16oz) <i>Lager, Lombardy, Italy 5.1 %</i>	10.00

### BOTTLES & CANS

BIRRA MORETTI (330ml) <i>Pale Lager, Italy 4.6%</i>	9.25
SOL (330ml) <i>Lager, Mexico 4.6%</i>	9.00
THORNBURY CIDER, <i>thornbury, ontario, 5.3%</i>	9.50

## SOFT

HOMEMADE ORANGINA <i>orange juice, lemon, tonic</i>	10.00
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