


Magnone's | ITALIAN KITCHEN

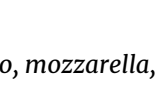
LUNCH

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

FOCACCIA SANDWICHES

with fries or side misticanza verde

CHICKEN PARMIGIANA 23.00
panko crusted chicken breast, mozzarella, house-made san marzano tomato sauce, basil

PROSCIUTTO E PEPPERONCINO 22.00
san daniele prosciutto, anaheim chili, onion pickle, aioli

CAPRESE 20.00
seasonal tomatoes, fresh mozzarella, pesto vinaigrette
*add san daniele prosciutto + 12.00

 - 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

BUBBLES	5oz / 8oz / btl
PROSECCO BRUT <i>Antica Vigna, Puglia, Italy</i>	16 / n/a / 69
ROSÉ WINE	
ROSÉ <i>Cazal Viel Rose, Saint Chinian, France</i>	14 / 19 / 56
WHITE WINE	
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
RED WINE	
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

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