

Magnone's | ITALIAN KITCHEN


DINNER

ANTIPASTI

POLPETTE 22.00 
beef & pork meatballs, pistachio, pomodoro sauce

PANE, OLIVE CALDE 9.00
focaccia, mixed warm olives

CALAMARI 23.00
lightly dusted, lemon wedge

BRUSCHETTA 17.00 
ciabatta, fresh roma tomato, mozzarella, parmesan

BEEF CARPACCIO 19.00
hand cut raw ontario beef, lemon ricotta, mushroom conserva, parmigiano


COZZE ALL'ARRABBIATA 23.00
east coast mussels, spicy pomodoro, focaccia

INSALATA

MISTICANZA VERDE 17.00 
oak leaf lettuce, roasted shallot vinaigrette, marinated olives, shaved pecorino


BARBABIETOLE E ARANCE 22.00
heirloom beets, navel orange, goat cheese, citrus vinaigrette, candied walnuts


RUCOLA E GORGONZOLA 17.00 
baby arugula, fire roasted red peppers, pink honey, walnuts, citrus dressing


MAGNONE'S CAESAR 19.00 
herb croutons, garlic anchovy dressing, pancetta, grana padano parmigiano *add chicken + 9.00

BURRATA E POMODORO 26.00
heirloom tomatoes, honey balsamic dressing, basil

STONE BAKED PIZZA


MARGHERITA PIZZA 23.00 
san marzano tomato sauce, fior di latte, basil, olive oil
add prosciutto 6.00 add arugula 4.00


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


FUNGHI 27.00
mushrooms, pangrattato, mozzarella, truffle mascarpone, parmigiano

PASTA

POMODORO 23.00 
linguine, house-made san marzano tomato sauce, fresh basil, parmesan


PRIMAVERA 26.00 
penne, roasted red peppers, charred cherry tomato, goat cheese, rapini, basil, light rose sauce

CARBONARA 28.00 
linguine, pancetta, onion soffrito, egg yolk, italian parsley, cracked black pepper, parmesan

MAGNONE'S BOLOGNESE 27.00 
pappardelle, tossed in our house ragù alla bolognese, parmesan

POLLO PESTO 28.00
penne, marinated chicken breast, red onions, pesto cream sauce, parmesan

GAMBERI FRA DIAVOLO 33.00
linguine, shrimp, charred cherry tomatoes, spicy rose sauce, burrata, pesto

PENNE SALSICCIA 28.00 
penne, spicy italian sausage, sliced red onion, gorgonzola, basil, garlic, olive oil

PAPPARDELLE ALFREDO 24.00 
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 peperoncini

 Contains Pork  Vegetarian

 Gluten Free Pasta Available

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

CHEF DE CUISINE - PRATEEK BISHT

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 2023-06-28

WINE BY THE GLASS

BUBBLES	5oz / 8oz / btl
PROSECCO BRUT <i>Antica Vigna, Puglia, Italy</i>	16 / n/a / 69
PROSECCO ROSÈ <i>Mondo Luna, Italy</i>	17 / n/a / 72
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>Vecchia Cantina, DOCG, Tuscany, Italy</i>	16 / 23 / 69
CABERNET SAUVIGNON <i>Baywood Cellars, Lodi, California</i>	15 / 20 / 60

COCKTAILS

NEGRONI <i>tanqueray, campari, guerra vermouth 16 (3oz)</i>
APEROL SPRITZ <i>aperol, prosecco, soda, orange 17 (3oz)</i>
ROSSINI <i>whitley neill rhubarb & ginger gin, strawberry puree, prosecco 17 (3oz)</i>
BLOOD ORANGE ITALIAN SODA <i>vodka, galliano, blood orange soda 15 (1.25oz)</i>
LIMONI <i>gin, limoncello, lemon, orange bitters 16</i>
ITALIAN MARGARITA <i>tequila, aperol, grapefruit, diavolo salt 17 (1.5oz)</i>
ESPRESSOTINI <i>ketel one, kahlua, fresh espresso 18 (2oz)</i>
RED SANGRIA <i>red wine, brandy, juice blend, fresh fruit 16 (4oz)</i>
WHITE SANGRIA <i>white wine, triple sec, juice blend, fresh fruit 16 (4oz)</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>	11.00

BOTTLES & CANS

BIRRA MORETTI (330ml bottle) <i>Pale Lager, Italy 4.6%</i>	9.25
SOL (330ml bottle) <i>Lager, Mexico 4.6%</i>	9.00
THORNBURY CIDER (473ml can) <i>thornbury, ontario, 5.3%</i>	10.00

SOFT

HOMEMADE ORANGINA <i>orange juice, lemon, tonic</i>	9.00
PERONI NASTRO AZZURRO 0.0 ALCOHOL FREE <i>330ml can Lager, Lombardy, Italy</i>	9.00

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