

Magnone's | ITALIAN KITCHEN

LUNCH

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
- TUSCAN FRIES** 14.00 
creamy garlic aioli * add grana padano parmesan + 3.00
- 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, candied pecans, 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

SANDWICHES

with fries or side misticanza verde

- CHICKEN PARMIGIANA FOCACCIA** 23.00
panko crusted chicken breast, mozzarella, house-made san marzano tomato sauce, basil
- POLPETTE ITALIANE CIABATTA** 24.00
beef & pork meatballs, pomodoro sauce, mozzarella
- MORTADELLA E RICOTTA FOCACCIA** 20.00
san danielle mortadella, lemon ricotta, arugula, pink honey
- VERDURE FOCACCIA** 21.00
caramelized onions, fire roasted peppers, tomato, mozzarella, arugula

 - 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

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

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