

# Magnone's | ITALIAN KITCHEN

Option 1: \$55 per person

## 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*



Contains Pork



Vegetarian



Gluten Free Pasta Available

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

Updated 2023-01-20

Menu selection and pricing are valid until March 31, 2023 after which time a spring menu will replace it. Prices do not include taxes, fees\* and gratuity. Automatic gratuity of 18% may be applied to groups of 6 or more.

\*Please note a 1% + hst Village Amenity Fee will apply to your total pre tax, pre gratuity bill.

\*Credit card payments will incur a 2%+ hst processing fee on the total bill


# Magnone's | ITALIAN KITCHEN

Option 2: \$65 per person


## 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

 Contains Pork  Vegetarian  GF Gluten Free Pasta Available

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# Magnone's | ITALIAN KITCHEN

Option 3: \$75 per person

## APPETIZERS (choice of 2 to appear on menu)


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


**ROSEMARY FOCACCIA**   
roasted garlic butter, mozzarella

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

**CALAMARI**  
lightly dusted, lemon wedge

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

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

**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

**COSTOLETTE BRASATE**  
4hr braised beef short ribs, tuscan marinara sauce,  
gorgonzola polenta, rapini peperoncini

## 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

 Contains Pork  Vegetarian  Gluten Free Pasta Available

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