



# Magnone's | ITALIAN KITCHEN

## DINNER


### ANTIPASTI to start & share

CREAM OF MUSHROOM SOUP 14.00   
wild mushrooms, truffled mascarpone, parsley, croutons

FOCACCIA AGLIO E ROSMARINO 9.00   
roasted garlic butter, rosemary

BOCCONCINI FRITTI 16.00   
breaded and fried mozzarella balls, tomato and garlic aioli

BRUSCHETTA 17.00   
ciabatta, fresh roma tomato, mozzarella, parmigiano

POLPETTE 22.00   
beef & pork meatballs, lemon garlic parsley gremolata, pomodoro braised sauce

CALAMARI 23.00  
lightly dusted, lemon wedge, bomba aioli


BEEF CARPACCIO 19.00  
thinly sliced ontario raw beef, lemon ricotta, mushroom conserva, parmigiano, cipriani sauce


COZZE ALLA MARINARA 23.00  
east coast mussels, spicy pomodoro, focaccia


### INSALATE


add shrimp or chicken +9

PANZANELLA INVERNALE 23.00   
sun dried tomatoes and cherry tomatoes, red onions, carrots, fennel, radicchio, arugula, balsamic, basil, focaccia croutons

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

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


MAGNONE'S CAESAR 19.00   
herb croutons, garlic anchovy dressing, pancetta, grana padano

BURRATA 26.00   
heirloom tomatoes, basil, arugula, balsamic reduction


### STONE BAKED PIZZA

add prosciutto +6 add arugula +4


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 BIANCA 27.00   
sweet italian sausage, potato, mozzarella, rapin, pepperoncini


FUNGHI 29.00   
mushrooms, pangrattato, mozzarella, truffle mascarpone, parmigiano


### PASTA

POMODORO 23.00   
linguine, house-made san marzano tomato sauce, fresh basil, parmesan  
\*add chicken, or shrimp + 9, arugula +4

RIGATONI MAGNONE'S 26.00   
fresh rigatoni, spicy vodka sauce  
\*add chicken, or shrimp + 9, arugula +4


RAVIOLI VERDI 29.00   
fresh homemade ravioli stuffed with spinach, swiss chard, ricotta, butter and sage sauce, parmigiano

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

CARBONARA 28.00   
linguine, guanciale, onion soffritto, egg yolk, italian parsley, cracked black pepper, parmigiano

MAGNONE'S BOLOGNESE 28.00   
fresh potatoes gnocchi, house made ragu alla bolognese, parmigiano

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

PAPPARDELLE ALFREDO 24.00   
a classic, creamy alfredo sauce, parmesan  
\*add chicken, or shrimp + 9, arugula +4

### SECONDI

CHICKEN PARMIGIANA 34.00  
panko crusted chicken breast, mozzarella, parmesan, linguine, house-made san marzano tomato sauce

MERLUZZO ALL'ACQUA PAZZA 42.00  
black cod, acqua pazza style, cherry tomatoes, olives, capers, sauteed rapini, lemon scalloped potatoes

BRASATO AL BAROLO 42.00  
4hr red wine braised beef short ribs, polenta mascarpone & parmigiano, rapini and pepperoncini

 Contains Pork  Vegetarian  
 Gluten Free Pasta Available

All prices are subject to an additional 1% Village Amenity Fee\*.

automatic gratuity of 18% is automatically applied to tables of 6 or more

CHEF DE CUISINE - PRATEEK BISHT

EXECUTIVE CHEF - FEDERICO SELIGARDI

**TO MAINTAIN SERVICE TIMES AND THE INTEGRITY OF THE MENU, MODIFICATIONS & SUBSTITUTIONS MAY NOT BE ACCOMMODATED**

\*This fee is collected by us to contribute to our Blue Mountain Village Association sales royalty fees.

prices do not include taxes, fees\* and gratuity.  
credit cards will incur a 2% transaction processing fee. updated 2023-12-13