

Magnone's | ITALIAN KITCHEN

LUNCH


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 ragù 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

SANDWICHES

with fries or side mixed salad

- CHICKEN PARMIGIANA FOCACCIA 23.00**
panko crusted chicken breast, mozzarella, house-made san marzano tomato sauce, basil
- CIABATTA CON POLPETTE 22.00**
beef & pork meatballs, pomodoro sauce, mozzarella
- FOCACCIA MORTADELLA E RICOTTA 21.00**
san danielle mortadella, lemon ricotta, arugula, pink honey
- FOCACCIA ALLE VERDURE 21.00** 
caramelized onions, fire roasted peppers, tomato, mozzarella, arugula

 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