

Magnone's | ITALIAN KITCHEN

ANTIPASTI

to start & share

OLIVE E NODINI 10.00 

garlic knot rolls. marinated olives

FOCACCIA AI POMODORINI 11.00 


homemade focaccia barese. cherry tomatoes. Rosemary

BOCCONCINI FRITTI 16.00 

breaded and fried mozzarella balls. tomato. 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 E ZUCCHINI 23.00

lightly dusted. lemon wedge. zucchini spirals. bomba aioli.

BEEF CARPACCIO 23.00

thinly sliced ontario raw beef. lemon ricotta. mushroom conserva. parmigiano. cipriani sauce

BRANZINO CRUDO 24.00


raw sea bass marinated with prosecco and olive oil. citrus. peaches. pink peppercorn. sprouts

INSALATE

add chicken or shrimp +9

PANZANELLA ESTIVA 22.00 

cherry tomatoes. sweet corn. pickled shallots. cucumber. roasted peppers. mixed greens. focaccia croutons. basil. balsamic dressing

NIZZARDA 23.00 

arugula. Italian tuna. potatoes. eggs, red onion, tomatoes, olives with pits. green beans. anchovies. white wine vinaigrette

RUCOLA PESCHE E GORGONZOLA 18.00 

peaches. blue cheese. arugula. radishes. toasted walnut. raspberry vinaigrette

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 E FUNGHI 29.00 

sweet italian sausage. mixed mushrooms. san marzano tomato sauce. mozzarella. ricotta. pangrattato

VERDURE BIANCA 27.00 

zucchini. roasted peppers. eggplant. mozzarella. rapini. peperoncini. ricotta. garlic potatoes

credit cards will incur a 2% transaction processing fee. updated 2024-05-29

TO SHARE

TAGLIATA DI MANZO 65.00

cast iron 14oz NY striploin. fingerling potatoes. rapini. brown butter and herbs. arugula. balsamic reduction

BRANZINO ARROSTO 52.00

whole sea bass roasted. lemon. rapini. summer caponata with eggplant. zucchini. cherry tomatoes. fregola sarda

PASTA

POMODORO 23.00 

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

RIGATONI ALLA VODKA MAGNONE'S 26.00 

fresh rigatoni. spicy vodka sauce
*add chicken or shrimp + 9. arugula +4

RAVIOLI ESTIVI 31.00 

fresh homemade ravioli stuffed with burrata. summer caponata sauce with eggplant zucchini cherry tomatoes. pecorino romano

LINGUINE AL TONNO 28.00

linguine. tuna confit. capers. confit tomatoes. black olives. toasted breadcrumbs. white wine. Parsley

CARBONARA 28.00 

linguine. pancetta. onion soffritto. egg yolk. italian parsley. cracked black pepper. Parmigiano

MAGNONE'S BOLOGNESE 28.00 

potatoes gnocchi. house made ragu alla bolognese. parmigiano

GAMBERI E ZUCCHINI 33.00

bowtie pasta. shrimp. zucchini pesto cream. zucchini spirals

PAPPARDELLE ALFREDO 24.00 

a classic creamy alfredo sauce. parmesan
*add chicken or shrimp + 9. arugula +4

SECONDI

CHICKEN PARMIGIANA 36.00

panko crusted chicken breast. mozzarella. parmesan. linguine. house-made san marzano tomato sauce

MERLUZZO ALL' ACQUA PAZZA 35.00

cod. acqua pazza style. cherry tomatoes. olives. capers. sauteed rapini. lemon scalloped potatoes

BRASATO AL BAROLO 38.00

4hr red wine braised beef. polenta mascarpone & parmigiano. rapini. confit tomatoes and peperoncini



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 - EVARISTO CAJILI

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.

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SUMMER SPRITZ

APEROL SPRITZ aperol. prosecco. soda (3.0oz) 17.0

LIMONCELLO SPRITZ limoncello. prosecco. soda. lemon. mint 3oz 17.0

HUGO SPRITZ st. germain. prosecco. soda. seasonal citrus. mint. 3oz 17.0

AMALFI SPRITZ tanqueray gin. prosecco. homemade orangina. tonic. orange. 2.5oz 17.0

SBAGLIATO ROSA cocchi rosa. campari. orange liqueur. prosecco. 3.25oz 18.0

COCKTAILS

NEGRONI tanqueray. campari. sweet vermouth (3.0oz)	19.0
ITALIAN MARGARITA cazadores blanco tequila. aperol. grapefruit. diavolo salt (1.5oz)	18.0
ALL DAY CAESAR ketel one. clamato. pepperoncini. fennel salt (1.5oz)	16.0
ESPRESSOTINI ketel one. kahlua. fresh espresso (2.0oz)	19.0

ALCOHOL FREE COCKTAILS

HOMEMADE ORANGINA orange juice. lemon. tonic	9.0
ITALIAN GARDEN 'SPRITZ' sobrii 'non alcoholic gin'. soda. lemon. sugar. seasonal citrus. mint.	15.0
ALCOHOL FREE MARGARITA sobrii 'non alcoholic tequila'. lime. diavolo salt	14.0
ALCOHOL FREE CAESAR sobrii 'non alcoholic gin'. clamato. pepperoncini. fennel salt	14.0

WINE BY THE GLASS

BUBBLES	5oz/8oz/btl
PROSECCO BRUT col mesian. millesimato. italy	16/ - /63
ROSÉ WINE	
ROSÉ cazal viel rose. saint chinian. france	15/21.5/60
WHITE WINE	
PINOT GRIGIO tenuta santome. treviso. italy	15/21.5/60
SAUVIGNON BLANC bruce jack. south africa	15/21.5/60
CHARDONNAY baywood cellars. lodi. california	17/23.0/65
RED WINE	
PRIMITIVO pirovano. salento. Italy	16/22.5/63
CHIANTI vecchia cantina. docg. tuscan. italy	16/22.5/63
CABERNET SAUVIGNON baywood cellars. lodi. california	17/23.0/65

BEER

BEER ON TAP	
PERONI NASTRO AZZURRO lager. lombardy. Italy 5.1 % (16oz)	11.0
MADRI excepcional golden lager 4.6% (16oz)	11.0
BOTTLES & CANS	
BIRRA MORETTI pale lager. Italy 4.6% (330ml bottle)	10.0
SOL lager. mexico 4.6% (330ml bottle)	9.0
MACLEANS farmhouse blonde ale 4.8% (473ml can)	10.0
MACLEANS lazy hazy ipa 4.8% (473ml can)	10.0
MACLEANS pale ale 5.2% (473ml can)	10.0
THORNBURY CIDER thornbury. ontario. 5.3% (473ml can)	11.0
ALCOHOL FREE BEER	
PERONI NASTRO AZZURRO 0.0 ALCOHOL FREE lager. lombardy. Italy (330ml can)	8.0