



Magnone's | ITALIAN KITCHEN


ANTIPASTI


to start & share

OLIVE E NODINI 10.0 
garlic knot rolls. marinated olives

CREAM OF MUSHROOM SOUP 14.0 
wild mushrooms. truffle mascarpone. parsley. croutons

BOCCONCINI FRITTI 16.0 
breaded and fried mozzarella balls. tomato. garlic aioli

BRUSCHETTA 17.0 
ciabatta. fresh roma tomato. mozzarella. grana padano


POLPETTE 22.0 
beef & pork meatballs. pomodoro braised sauce. lemon garlic
parsley gremolata. grana padano


CALAMARI 23.0
lightly dusted. squash spirals. bomba aioli. lemon

COZZE ALL'ARRABBIATA 25.0
1 lb pei mussels. spicy pomodoro sauce. parsley. ciabatta


INSALATE

add chicken or shrimp +9

PANZANELLA INVERNALE 23.0 
sun dried tomatoes. pickled shallots. arugula. fennel. radicchio.
carrots. focaccia croutons. basil. balsamic dressing

BARBABIETOLE ARANCE E FINOCCHIO 22.0 
artisan blend lettuce. heirloom beets. navel orange. fennel.
goat cheese. honey dijon vinaigrette. candied walnut


MAGNONE'S CAESAR 19.0
herb croutons. garlic anchovy dressing. pancetta.
grana padano


BURRATA 26.0 
roasted tomatoes. basil. arugula. balsamic reduction


STONE BAKED PIZZA

add prosciutto +6 add arugula +4

MARGHERITA PIZZA 23.0 
san marzano tomato sauce. fior di latte. basil. olive oil

CLASSIC PEPPERONI PIZZA 27.0 
pepperoni. san marzano tomato sauce. mozzarella


FUNGHI E TARTUFO 26.0 
mixed mushrooms. san marzano tomato sauce. mozzarella.
truffle mascarpone. pangrattato. grana padano


SALSICCIA 29.0 
sweet italian sausage. san marzano tomato sauce. rapini. fire
roasted pepper. red onions. mozzarella


 Contains Pork  Vegetarian
 Gluten Free Pasta Available

TO MAINTAIN SERVICE TIMES AND THE INTEGRITY OF THE MENU,
MODIFICATIONS & SUBSTITUTIONS MAY NOT BE ACCOMMODATED
EVERY DISH IS CAREFULLY SEASONED, WE USE GRANA PADANO
AGED 18 MONTHS, SHOULD YOU DESIRE MORE,
EXTRA CHEESE IS AVAILABLE FOR AN ADDITIONAL CHARGE


PASTA


POMODORO 23.0 
linguine. san marzano tomato sauce. fresh basil. grana padano
*add chicken or shrimp + 9. arugula +4


RIGATONI ALLA VODKA MAGNONE'S 26.0 
fresh rigatoni. spicy vodka sauce. grana padano
*add chicken or shrimp + 9. arugula +4


RAVIOLI CON BURRATA 31.0 
fresh ravioli. burrata filling. almond and sundried tomato pesto.
butter. pecorino romano. basil

LINGUINE SCOGLIO 39.0
linguine. lobster. mussels. shrimp. toasted breadcrumbs. confit
tomatoes. white wine. parsley

CARBONARA 28.0 
linguine. pancetta. onion soffritto. egg yolk. Italian parsley.
cracked black pepper. grana padano

MAGNONE'S BOLOGNESE 28.0 
fresh rigatoni. ragù alla bolognese. grana padano

PRIMAVERA 27.0 
penne. roasted red peppers. cherry tomatoes. red onions. rapini.
basil. light rose sauce. grana padano

PAPPARDELLE ALFREDO 24.0 
a classic creamy alfredo sauce. grana padano
*add chicken or shrimp + 9. arugula +4

SECONDI

CHICKEN PARMIGIANA 36.0
panko crusted chicken breast. mozzarella. grana padano.
linguine. house-made san marzano tomato sauce

MERLUZZO ALL' ACQUA PAZZA 35.0
cod loin. acqua pazza style. cherry tomatoes. olives. capers.
sauteed rapini. lemon whipped potato

BRASATO AL BAROLO 55.0
4hr red wine braised double bone in short rib. polenta
mascarpone & grana padano. rapini. confit tomatoes. braised jus

DOLCE

CHOCOLATE CAKE 10.0
fudge chocolate cake. espresso ganache. dulce de leche. icing
sugar. chantilly cream

TIRAMISU DI MAGNONE'S 12.0
espresso. kahlua. mascarpone mousse. cocoa powder. chantilly
cream

AFFOGATO 9.0
vanilla gelato. double espresso
*spiked with dark rum 14.0

GELATO 8.0
three scoops of vanilla, mango or chocolate

EXECUTIVE CHEF - FEDERICO SELIGARDI

All prices are subject to an additional 1% Village Amenity Fee.
This fee is collected by us to contribute to our Blue Mountain Village
Association sales royalty fees.

Credit cards will incur a 2% transaction processing fee.
Automatic gratuity of 18% is automatically applied to tables of 6 or more.

Updated 2024-10-23

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APERITIVI

APEROL SPRITZ aperol. prosecco. soda. 3.0oz	17.0
AMALFI MARTINI gin. limoncello. lemon. orange bitters. sugar rim. 2.0oz	17.0
ITALIAN MARGARITA cazadores blanco tequila. aperol. grapefruit. diavolo salt. 1.5oz	18.0
MAGNONE'S NEGRONI tanqueray. campari. sweet vermouth. 3.0oz	19.0
DOLOMITE OLD FASHIONED rye. amaro nonino. dolcetto syrup. angostura. amarena cherry. 2.0oz	19.0
ESPRESSOTINI ketel one. kahlua. fresh espresso. 2.0oz	19.0

ALCOHOL FREE APERITIVI

HOMEMADE ORANGINA orange juice. lemon. tonic	9.0
NO-ABV GREYHOUND sobrii 'non alcoholic gin'. grapefruit. rosemary.	14.0
ITALIAN SPRITZ non-alcoholic italian aperitivo. soda. tonic. orange.	15.0

COPA DI VINO

FRIZZANTI	5oz	8oz	btl
PROSECCO BRUT col mesian. millesimato. italy	16	-	63
ROSÉ			
ROSÉ cazal viel rose. saint chinian. france	15	21.5	60
BIANCHI			
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
ROSSI			
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

BIRRA

BIRRA ON TAP	
PERONI NASTRO AZZURRO lager. lombardy. Italy 5.1 % (473ml)	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 BIRRA	
PERONI NASTRO AZZURRO 0.0 ALCOHOL FREE lager. lombardy. Italy (330ml can)	8.0