

# Magnone's | ITALIAN KITCHEN

## NEW YEAR'S EVE 2024-2025

prix fixe menu

### APPETIZER

(choose one)

**TRUFFLED CREAM OF MUSHROOM SOUP** *roasted wild mushrooms, truffle mascarpone, focaccia croutons*

**BRUSCHETTA** *fresh roma tomato, garlic bread, shallots, mozzarella, grana padano*

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

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

**CALAMARI** *lightly dusted, bomba aioli, squash spirals*

### ENTREES

(choose one)

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

**RAVIOLI CON BURRATA** *fresh ravioli, burrata filling, sundried tomatoes and almond pesto, butter, pecorino romano*

**LOBSTER & SHRIMP GNOCCHI** *confit cherry tomatoes, spicy vodka rose sauce, stracciatella, basil*

**BRASATO AL BAROLO** *4hr red wine braised double bone in beef short ribs, polenta mascarpone and grana padano, rapini, confit tomatoes, braised jus*

### DESSERTS

(choose one)

**TORTA AL CIOCCOLATO** *chocolate cake, espresso ganache, dulce de leche, chantilly cream*

**TIRAMISU** *espresso, frangelico & kahlua soaked lady fingers, vanilla & mascarpone mousse*

**PANNA COTTA** *vanilla custard, berries sauce and fresh berries*

\$95pp, not including taxes, fees\* and automatic gratuity

\*Please note a 1% Village Amenity Fee will apply to your total pre-tax bill

All credit cards will incur a 2% transaction processing fee

Menus and pricing are subject to change without notice