

Magnone's | ITALIAN KITCHEN

Valentine's Five Course Chef's Tasting Menu

Five Course Chef's Tasting Menu 65\$pp / for two to share

Optional Wine Pairing Available: 50\$pp

FIRST COURSE

BRUSCHETTA & STRACCIATELLA

heirloom tomato, sundried tomato pesto, stracciatella, balsamic glaze, toasted ciabatta

SECOND COURSE

FRITTO MISTO

shrimp and calamari, lightly dusted, bomba aioli & lemon herb aioli, squash and zucchini

THIRD COURSE

GNOCCHI ROSA ALL'ASTICE

lobster and crab meat, confit cherry tomatoes, spicy vodka rose sauce, herb infused oil, toasted breadcrumbs

FOURTH COURSE

GUANCIA AL BAROLO

red wine braised beef cheek, mash potatoes, braised reduction, spicy rapini, honey glazed carrot, gremolata

FIFTH COURSE

PANNACOTTA ALLE FRAGOLE

strawberry and vanilla panna cotta, strawberries sauce, cookie crumble

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