

Magnone's | ITALIAN KITCHEN

SPRING PRIX FIXE

Three-Course Dinner \$39.95. Per Person
Choice Of Appetizer, Main, and Dessert

ANTIPASTI to start & share
choice of

VELLUTATA DI POMODORO 

slow roasted silky tomato soup, creamy stracciatella, basil oil

BARBABIETOLE ARANCE E FINOCCHIO 

artisan blend lettuce. heirloom beets. navel orange. fennel. goat cheese. honey dijon vinaigrette. candied walnut

BOCCONCINI FRITTI 


breaded and fried mozzarella balls, tomato and garlic aioli

STONE BAKED PIZZA & PASTA

Choice Of

MARGHERITA PIZZA 

san marzano tomato sauce, fior di latte, basil, olive oil

CLASSIC PEPPERONI PIZZA 

pepperoni, san marzano tomato sauce, mozzarella

PAPPARDELLE ALFREDO 

a classic, creamy alfredo sauce, parmesan

*add chicken, or shrimp + 9, arugula +4

POMODORO 

linguine, house-made san marzano tomato sauce, fresh basil, parmesan

*add chicken, or shrimp + 9, arugula +4

DESSERT

Choice Of

TIRAMISU

GELATO

CHOCOLATE CAKE

**Not valid for groups of 7 or more - not to be combined with any other offer.
available 7 days a week**

Updated 2026-03-18 Prices Do Not Include Taxes, Fees* And Gratuity.

Automatic Gratuity Of 18% May Be Applied To Groups Of 6 Or More.

*Please Note A 1% + Hst Village Amenity Fee Will Apply To Your Total Pre Tax, Pre Gratuity Bill.

*Credit Card Payments Will Incur A 2%+ Hst Processing Fee On The Total Bill.