

Magnone's | ITALIAN KITCHEN

ANTIPASTI

to start & share

OLIVE E NODINI 11.0 
garlic knot rolls. marinated olives

BOCCONCINI FRITTI 17.0 
breaded and fried mozzarella balls. tomato. garlic aioli

BRUSCHETTA 18.0 
ciabatta. fresh roma tomato. mozzarella. grana padano

POLPETTE 23.0 
beef & pork meatballs. pomodoro braised sauce. lemon garlic
parsley gremolata. grana padano

CALAMARI 26.0
lightly dusted. squash spirals. bomba aioli. lemon

COZZE ALL'ARRABBIATA 27.0
1 lb pei mussels. spicy pomodoro sauce. parsley. ciabatta

INSALATE

add chicken or shrimp +9

PANZANELLA INVERNALE 25.0 
sun dried tomatoes. pickled shallots. arugula. fennel. radicchio.
carrots. focaccia croutons. basil. balsamic dressing

BARBABIETOLE ARANCE E FINOCCHIO 23.0 
artisan blend lettuce. heirloom beets. navel orange. fennel.
goat cheese. honey dijon vinaigrette. candied walnut

MAGNONE'S CAESAR 20.0
herb croutons. garlic anchovy dressing. pancetta.
grana padano

BURRATA 27.0 
roasted tomatoes. basil. arugula. balsamic reduction

STONE BAKED PIZZA

add arugula +4

MARGHERITA PIZZA 25.0 
san marzano tomato sauce. fior di latte. basil. olive oil

CLASSIC PEPPERONI PIZZA 28.0 
pepperoni. san marzano tomato sauce. mozzarella

FUNGHI E TARTUFO 29.0 
mixed mushrooms. san marzano tomato sauce. mozzarella.
truffle mascarpone. pangrattato. grana padano

SALSICCIA 30.0 
sweet italian sausage. san marzano tomato sauce. rapini. fire
roasted pepper. red onions. mozzarella

PASTA

POMODORO 24.0 
linguine. san marzano tomato sauce. fresh basil. grana padano
*add chicken or shrimp +9. arugula +4

RIGATONI ALLA VODKA MAGNONE'S 27.0 
rigatoni. spicy vodka sauce. grana padano
*add chicken or shrimp +9. arugula +4

RAVIOLI 32.0 
ricotta. parmigiana. mozzarella. pecorino romano. almond and
sun dried tomato pesto. butter. basil

LINGUINE SCOGLIO 40.0
linguine. lobster. mussels. shrimp. toasted breadcrumbs. confit
tomatoes. white wine. parsley

CARBONARA 29.0 
linguine. pancetta. onion soffritto. egg yolk. Italian parsley.
cracked black pepper. grana padano

MAGNONE'S BOLOGNESE 29.0 
rigatoni. ragù alla bolognese. grana padano

PRIMAVERA 28.0 
penne. roasted red peppers. goat cheese. cherry tomatoes. red
onions. rapini. basil. light rose sauce. grana padano

PAPPARDELLE ALFREDO 25.0 
a classic creamy alfredo sauce. grana padano
*add chicken or shrimp +9. arugula +4

SECONDI

CHICKEN PARMIGIANA 37.0
panko crusted chicken breast. mozzarella. grana padano.
linguine. house-made san marzano tomato sauce

MERLUZZO ALL' ACQUA PAZZA 36.0
cod loin. acqua pazza style. cherry tomatoes. olives. capers.
sauteed rapini. lemon whipped potato

BRASATO AL BAROLO 56.0
4hr red wine braised double bone in short rib. polenta
mascarpone & grana padano. rapini. confit tomatoes. braised jus

DOLCE

CHOCOLATE CAKE 15.0
fudge chocolate cake. espresso ganache. dulce de leche. icing
sugar. chantilly cream

TIRAMISU DI MAGNONE'S 15.0
espresso. kahlua. mascarpone mousse. cocoa powder. chantilly
cream

AFFOGATO 11.0
vanilla gelato. double espresso
*spiked with dark rum 17.0

GELATO 9.0
three scoops of vanilla, mango or chocolate



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

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 2026-08-06

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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	19.0
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	20.0
ESPRESSOTINI ketel one. kahlua. fresh espresso. 2.0oz	21.0

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	17	-	67
ROSÉ			
CINSAULT GRENACHE château de mus. pays d’oc. france	18	24.5	69
BIANCHI			
PINOT GRIGIO tenuta santome. treviso. italy	16	23	64
SAUVIGNON BLANC bruce jack. south africa	16	23	64
CHARDONNAY punti ferrer. curico valley. chile	18	24.5	69
ROSSI			
PRIMITIVO pirovano. salento. Italy	17	24	67
CHIANTI vecchia cantina. docg. tuscan. italy	17	24	67
CABERNET SAUVIGNON punti ferrer. curico valley. chile	18	24.5	69

BIRRA

BIRRA ON TAP	
PERONI NASTRO AZZURRO lager. lombardy. Italy 5.1 % (473ml)	12.0
SIDE LAUNCH anyday light ipa, Canada 4.0% (473ml)	12.0
SIDE LAUNCH original wheat, Canada 5.3% (473ml)	12.0
BOTTLES & CANS	
BIRRA MORETTI pale lager. Italy 4.6% (330ml bottle)	10.0
THORNBURY CIDER thornbury. ontario. 5.3% (473ml can)	12.0
ALCOHOL FREE BIRRA	
PERONI NASTRO AZZURRO 0.0 ALCOHOL FREE lager. lombardy. Italy (330ml can)	9.0