Magnone's | ITALIAN KITCHEN

LA FESTA DI CAPODANNO

Three-Course Italian Feast

NEW YEAR'S EVE 2026–2027

Celebrating the New Year and the Next 20 Years of Hospitality.

ANTIPASTI

Choice of One

Zuppa di Funghi al Tartufo
Roasted Wild Mushroom Cream Soup, Truffle Mascarpone, Focaccia Croutons

Stracciatella & Pomodorini
Creamy Stracciatella, Roasted Cherry Tomatoes, Basil, Aged Balsamic, Grilled Focaccia

Polpette
Beef & Pork Meatballs, San Marzano Pomodoro, Lemon, Garlic & Parsley Gremolata

Magnone's Caesar
Pancetta, Herb Croutons, Grana Padano, Garlic & Anchovy Dressing

Calamari Fritti
Crispy Calamari, Squash Spirals, Bomba Aioli

PRIMI & SECONDI

Choice of One

Chicken Parmigiana
Crispy Chicken Breast, Mozzarella, Parmigiano, Linguine, San Marzano Pomodoro

Ravioli ai Quattro Formaggi
Four Cheese Ravioli, Sun-Dried Tomato & Almond Pesto, Butter, Basil

Gnocchi all'Aragosta
Lobster & Shrimp, Spicy Vodka Rosé Sauce, Confit Cherry Tomatoes, Stracciatella, Basil

Brasato al Vino Rosso
Slow-Braised Beef, Mascarpone & Grana Padano Polenta, Rapini, Confit Tomatoes, Red Wine Jus

Tagliata di Manzo · +30
14 oz New York Striploin, Rosemary Roasted Potatoes, Rapini, Parmigiano, Red Wine Jus

DOLCI

Choice of One

Torta al Cioccolato
Chocolate Cake, Espresso Ganache, Dulce de Leche, Chantilly Cream

Tiramisù
Espresso, Frangelico & Kahlúa-Soaked Savoiardi, Mascarpone Cream

Panna Cotta
Vanilla Bean Panna Cotta, Berry Compote, Fresh Berries

L'ESPERIENZA DEL VINO

Il Classico · 85
A Three-Course Journey Through Italy's Classic Wine Regions. Gavi, Langhe Arneis or Verdicchio;

La Riserva · 135
An Exceptional Selection of Prestigious Italian Wines, Celebrating Distinguished Producers and Iconic Appellations.

Three Curated Wine Pairings, Selected to Complement Your Dinner.
5 oz / 5 oz / 3 oz