

# Magnone's | ITALIAN KITCHEN

## ANTIPASTI

### SOUP 8.95

Chefs Creation of the Day

### CHARITY BREAD 5.95

Extra Virgin Olive Oil, Aged Balsamic

**A Portion of The Proceeds Are Donated to Local Charities.**

### PARMESAN GARLIC BREAD 9.95

Grana Padano Parmesan, Mozzarella

### BRUSCHETTA 12.95

Fresh Roma Tomato, Goat Cheese, Mozzarella

### CALAMARI 16.95

Lightly Dusted, Creamy Garlic Aioli

### TUSCAN FRIES 8.95

Creamy Garlic Aioli

### ANTIPASTO PLATTER 26.95

Selection of Cured Meats, Cheese, Condiments and Crostini

## INSALATA

### MAGNONE'S CAESAR 13.95

Herb Croutons, Garlic Anchovy Dressing, Pancetta, Grana Padano Parmigiano \*Add Chicken 5.95

### BEET SALAD 15.45

Mixed Beets, Goat Cheese, Fresh Greens, Red Wine Vinaigrette. \*Add Chicken 5.95

### CAPRESE 15.95

Seasonal Tomatoes, Fior Di Latte, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil

\*Add San Danielle Prosciutto 5.95

## STONE BAKED PIZZA

### MARGHERITA 18.85

San Marzano Tomato Sauce, Fior Di Latte, Fresh Herbs

### PROSCIUTTO E ARUGULA 22.45

San Marzano Tomato Sauce, San Danielle Prosciutto, Mozzarella, Arugula, Basil

### POLLO PIZZA 22.85

San Marzano Tomato Sauce, Oven Roasted Chicken, Caramelized Onion, Mozzarella, Grana Padano Parmigiano

### SALSICCIA PICCANTE ITALIANO 21.95

San Marzano Tomato Sauce, Spicy Italian Sausage, Gorgonzola, Mozzarella, Caramelized Onion, Garlic

## PASTA

### POMODORO 17.95

Linguine, House-Made San Marzano Tomato Sauce, Fresh Basil, Parmesan

### PRIMAVERA 19.95

Penne, Roasted Red Peppers, Caramelized Onion, Mushrooms in a Rosé Sauce

### CARBONARA 20.95

Linguine, Pancetta, Green Peas, Red Onion, Garlic, Egg Yolk, Grana Padano Parmigiano

### MAGNONE'S BOLOGNESE 22.95

Pappardelle, Tossed In Our House Ragù Alla Bolognese, Grana Padano Parmigiano

### POLLO PESTO 23.95

Penne, Oven Roasted Chicken, Mushrooms, Red Onion, Pesto Cream Sauce

### GAMBERI 26.95

Linguine, Shrimp, Roasted Cherry Tomatoes, Shallots, Herb Infused Olive Oil, White Wine, Crumbled Goat Cheese

### PENNE SALSICCIA 21.95

Penne, Spicy Italian Sausage, Caramelized Onion, Gorgonzola, Garlic, Olive Oil

### PAPPARDELLE ALFREDO 19.95

A Classic, Creamy Alfredo Sauce

\*Add Chicken, Sausage or Shrimp 5.95

Please ask your server about our gluten free options

## SECONDI

### MODENA STEAK 28.95

8oz Flat Iron, Tuscan Fries, Garlic Butter

### CHICKEN PARMIGIANA 27.95

Panko Crusted Chicken Breast, Parmesan, Mozzarella, Linguine, House-Made San Marzano Tomato Sauce

### BAKED SALMONE 28.95

Atlantic Salmon, Fresh Beet Salad

**ALL OUR DRESSINGS, VINAIGRETTES, SAUCES & DESSERTS ARE MADE IN HOUSE, WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED.**

**PLUS APPLICABLE TAXES AND GRATUITY.**

**AUTOMATIC GRATUITY OF 18% MAY APPLY TO TABLES OF 6 OR MORE**

# WINE BY THE GLASS

## BUBBLES

### PROSECCO BRUT

Treviso Brut, DOC, Cimdolmo, Italy NV  
5oz 10.00/750ml Bottle 57.00

## WHITE WINE

### PINOT GRIGIO

Tenuta Santome, Treviso, Italy 2014  
5oz 10.00/8oz 14.50/750ml Bottle 47.00

### SAUVIGNON BLANC

Woolshed, Victoria, Australia 2015  
5oz 10.00/8oz 14.50/750ml Bottle 47.00

### CHARDONNAY

Camelot, Sierra Foothills, California, USA 2014  
5oz 10.50/8oz 15.00/750ml Bottle 48.00

## RED WINE

### PRIMITIVO

Caleo, Salento, Italy 2014  
5oz 9.50/8oz 14.00/750ml Bottle 42.00

### CHIANTI

Casabolsco, DOCG, Tuscany, Italy 2014  
5oz 10.00/8oz 14.50/750ml Bottle 47.00

### VALPOLICELLA CLASSICO

Antica Vigna, Puglia, Italy 2014  
5oz 11.00/8oz 16.00/750ml Bottle 49.00

### CABERNET SAUVIGNON

Punti Ferrer, Cachapoal Valley, Chile 2015  
5oz 11.00/8oz 16.00/750 ml Bottle 49.00

**OVER 150 WINES TO CHOOSE FROM OUR  
WINE SPECTATOR AWARD WINNING WINE LIST**

# COCKTAILS

### SANGRIA DELLA CASA

(4oz) 12.50 | PITCHER (12oz) 34.50

White or Red Wine, Brandy, Triple Sec, Juice, Fresh Fruit, Soda

### ROSÉ & APEROL SANGRIA

(4oz) 12.50 | PITCHER (12oz) 34.50

Rosé, Aperol, Fresh Lemon Juice, Fresh Fruit, Soda

### LIMONCELLO COLLINS (2oz) 10.50 | PITCHER (6oz) 29.50

Limoncello, Gin, Fresh Lemon Juice, Simple Syrup, Soda

### APEROL SPRITZ (5oz) 11.50

Prosecco, Aperol, Soda

### NEGRONI SBAGLIATO (3oz) 11.00

Sweet Vermouth, Campari, Prosecco

### NEGRONI CLASSICO (3oz) 11.50

Sweet Vermouth, Campari, Gin

### THE HUGO (5oz) 11.50

Elderflower Liqueur, Prosecco, Citrus and Herbs

### ITALIAN MARGARITA (2oz) 10.50

Tequila, Triple sec, Aperol, Fresh Lime Juice, Red Grapefruit Juice

### GODFATHER (3oz) 13.50

Scotch, Amaretto

### AMARETTO SOUR (1.5oz) 11.00

Amaretto, Lemon Juice, Simple Syrup, Egg White

### ALFIES INFERNO (2oz) 13.00

Gin, Aperol, Fresh Lemon Juice, Habanero Syrup

### OLD FASHIONED 11.50 (1.5oz)

Bulleit Bourbon, Simple Syrup, Angostura Bitters, Orange Zest

# MARTINI'S

Brought to You by Twist Martini

### THE LYCHEE (2oz)12

Vodka, Lychee Liqueur, Triple Sec, White Cranberry Juice

### THE TART (2oz)12

Vodka, Raspberry Liqueur, Blue Curacao,  
Fresh Lemon Juice, Cranberry Juice

### CLASSIC COSMO (2oz)12

Vodka, Triple Sec, Cranberry Juice

### VODKA QUINTESSENTIAL (2oz)12

With Olives or a Lemon Twist  
Your choice of Belvedere or Ciroc

# BEERS

## DRAUGHT BEER

### MACLEANS FARMHOUSE BLONDE 8 (16oz)

Ale, Macleans Ales Inc., Hanover, Ontario 4.8%

### MACLEANS PALE ALE 8 (16oz)

English Ale, Macleans Ales Inc., Hanover, Ontario 5.2%

### PERONI NASTRO AZZURRO 8.50 (16oz)

Lager, Lombardy, Italy 5.1 %

### MILL STREET ORGANIC 8 (16oz)

Lager, Toronto, Canada 4.2%

## BOTTLED BEER & CIDER

### BIRRA MORETTI (330ml) 7.50

Pale Lager, Italy 4.6%

### BUDWEISER (341ml) 6.50

Lager, USA 5.0%

### BUDWEISER LIGHT (341ml) 6.50

Light Lager, USA 4.2%

### CARLSBERG LIGHT (341ml) 7.50

Light Pilsner, Denmark 4.0%

### CORONA EXTRA (330ml) 7.50

Lager, Mexico 4.6%

### THORNBURY CIDER (473ml) 8.50

Cider, Thornbury, Ontario 5.3%

PLUS APPLICABLE TAXES AND GRATUITY  
DECEMBER 2017