

# Magnone's | ITALIAN KITCHEN

## ANTIPASTI

### CHARITY BREAD 4.95

Extra Virgin Olive Oil, Aged Balsamic

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

### PARMESAN GARLIC BREAD 8.95

Grana Padano Parmesan, Mozzarella

### BRUSCHETTA 10.95

Fresh Roma Tomato, Goat Cheese, Mozzarella

### MUSHROOM BRUSCHETTA 10.95

Mushroom Medley, Goat Cheese, Mozzarella

### CALAMARI 15.95

Lightly Dusted, Creamy Garlic Aioli

### TUSCAN FRIES 7.95

Creamy Garlic Aioli

### ANTIPASTO PLATTER 25.95

Selection of Cured Meats, Cheese, Condiments and Crostini

## INSALATA

### MAGNONE'S CAESAR 11.95

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

### BEET SALAD 13.45

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

### CAPRESE 14.95

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

\*Add San Danielle Prosciutto 5.95

## STONE BAKED PIZZA

### MARGHERITA 17.85

San Marzano Tomato Sauce, Fior Di Latte, Fresh Herbs

### PROSCIUTTO E ARUGULA 21.45

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

### POLLO PIZZA 21.85

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

### SALSICCIA PICCANTE ITALIANO 20.95

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

## PASTA

### POMODORO 16.95

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

### PRIMAVERA 18.95

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

### CARBONARA 19.95

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

### MAGNONE'S BOLOGNESE 21.95

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

### POLLO PESTO 22.95

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

### GAMBERI 25.95

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

### PENNE SALSICCIA 20.95

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

### PAPPARDELLE ALFREDO 18.95

A Classic, Creamy Alfredo Sauce

\*Add Chicken, Sausage or Shrimp 5.95

Please ask your server about our gluten free options

## SECONDI

### MODENA STEAK 27.95

8oz Flat Iron, Tuscan Fries, Garlic Butter

### CHICKEN PARMIGIANA 26.95

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

### BAKED SALMONE 27.95

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

## ROSÉ

### PINOT GRIGIO BLUSH

Pirovano, Veneto, Italy  
5oz 10.00/8oz 14.50/750ml Bottle 47.00

## 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

### MALBEC

Humberto Canale, Black River, Argentina 2016  
5oz 10.00/8oz 14.50/750ml Bottle 47.00

### 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 11.50 (2oz)

Vodka, Lychee Liqueur, Triple Sec, White Cranberry Juice

### THE TART 11.50 (2oz)

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

### CLASSIC COSMO 11.50 (2oz)

Vodka, Triple Sec, Cranberry Juice

### VODKA QUINTESSENTIAL 15.00 (2oz)

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

# BEERS

## DRAUGHT BEER

### MACLEANS FARMHOUSE BLONDE 7.08 (16oz)

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

### COLLINGWOOD DOWNHILL PALE ALE 7.98 (16oz)

Ale, Collingwood Brewery, Collingwood, Ontario 5.8%

### PERONI NASTRO AZZURRO 7.98 (16oz)

Lager, Lombardy, Italy 5.1 %

### MILL STREET ORGANIC 7.98 (16oz)

Lager, Toronto, Canada 4.2%

## BOTTLED BEER & CIDER

### BUDWEISER 6.20 (341ml)

Lager, USA 5.0%

### BUDWEISER LIGHT 6.20 (341ml)

Light Lager, USA 4.2%

### CARLSBERG LIGHT 7.08 (341 ml)

Light Pilsner, Denmark 4.0%

### CORONA EXTRA 7.30 (330ml)

Lager, Mexico 4.6%

### THORNBURY CIDER 8.41 (473ml)

Cider, Thornbury, Ontario 5.3%

PLUS APPLICABLE TAXES AND GRATUITY  
2017.07.07