

SUNDAY BRUNCH

WIFI

NETWORK | MagWine Guest
PASSWORD | Magnanini (Capital M, the rest lowercase)

TWO WAYS TO ORDER

SCAN THE QR CODE TO ORDER ONLINE,
OR SEE US AT THE BAR TO START A
TAB WITH YOUR TABLE NUMBER.
BEVERAGES MUST BE ORDERED AT THE BAR.

STARTERS

ARTISAN ANTIPASTO BOARD 32

AN ARTISANAL BOARD FEATURING OUR HOUSE-MADE SALAMI AND COPPA, PAIRED WITH PROSCIUTTO DI PARMA, SMOKED GOUDA, FONTINA, AND LOCALLY CRAFTED PROVOLONE. ACCOMPANIED BY FRESH SEASONAL FRUIT, MARINATED OLIVES, SAVORY MUSHROOMS, AND SWEET PEPPER STRIPS. SERVED WITH TOASTED CROSTINI.

HOUSE-MADE MEATBALLS 15

THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.

SHRIMP SCAMPI 18

COLOSSAL SHRIMP SAUTÉED IN A RICH BLEND OF BUTTER, FRESH LEMON JUICE, AND WHITE WINE, FINISHED WITH CRISP GOLDEN GARLIC BREAD CRUMBS. SIDE OF CROSTINI.

SEASONAL BURRATA 16

BURRATA SERVED WITH ROASTED BUTTERNUT SQUASH, SLICED PEARS, AND HOUSE-MADE SALAMI. FINISHED WITH CHERRY TOMATO RELISH, A DRIZZLE OF BALSAMIC GLAZE, AND A SIDE OF TOASTED CROSTINI.

BUTTERMILK FRIED CALAMARI 18

LIGHTLY FRIED BUTTERMILK-MARINATED CALAMARI, SERVED WITH CHIPOTLE AIOLI AND HOUSE-MADE MARINARA. GARNISHED WITH BABY ARUGULA, AND A VIBRANT BELL PEPPER & MANGO RELISH.

CHICKEN WINGS 12

EIGHT, CRISPY GOLDEN FRIED JUMBO WINGS TOSSED IN YOUR CHOICE OF TANGY BUFFALO OR SAVORY TERIYAKI SAUCE, SERVED WITH FRESH CARROT AND CELERY STICKS, AND A SIDE OF CREAMY BLUE CHEESE DRESSING.

TRUFFLE FRIES 11

CRISPY FRIES TOSSED IN WHITE TRUFFLE OIL, FRESHLY GRATED PARMIGIANO REGGIANO, & A SPRINKLE OF FINE HERBS

PORK CHICHARRONES 17

TENDER CHUNKS OF PORK SLOW-COOKED IN THEIR OWN JUICES UNTIL PERFECTLY CRISPY. SERVED WITH HOMEMADE GUACAMOLE, WARM CORN TORTILLAS, AND FRESHLY MADE PICO DE GALLO.

SALADS

BELGIUM ENDIVE SALAD 13

CRISP BELGIAN ENDIVE AND MIXED BABY GREENS TOSSED WITH WALNUTS, DRIED CRANBERRIES, SHAVED PARMESAN, AND SLICED GREEN APPLE. FINISHED WITH A HOUSE-MADE BALSAMIC VINAIGRETE.

WINTER SALAD 13

A REFRESHING BLEND OF BABY ARUGULA, BALSAMIC GLAZED BEETS, HEART OF PALM, RADICCHIO, SLICED RED APPLE, AND SHAVED PARMESAN. FINISHED WITH WINTER CITRUS VINAIGRETTE.

TRADITIONAL CAESAR SALAD 13

CRISP ROMAINE LETTUCE TOSSED WITH OUR HOMEMADE CAESAR DRESSING, EXTRA VIRGIN OLIVE OIL, FRESH LIME JUICE, GARLIC, AND SHAVED PARMIGIANO REGGIANO.

SALAD ADDITIONS

CHICKEN	7
SHRIMP	8
SALMON	10

ALL FOOD ITEMS ARE SUBJECT TO 18% GRATUITY.

A 3% PROCESSING FEE IS APPLIED TO ALL CREDIT CARD PAYMENTS.

TO AVOID THIS FEE, YOU MAY USE A DEBIT CARD AT THE TABLE OR PAY CASH AT THE BAR.

SUNDAY BRUNCH

MAINS

FRENCH TOAST	14
GOLDEN BROWN FRENCH TOAST SERVED WITH WARM APPLE COMPOTE, A DRIZZLE OF MAPLE SYRUP, FRESH WHIPPED CREAM, AND BERRIES.	
EGGS BENEDICT	16
TOASTED ENGLISH MUFFIN TOPPED WITH CANADIAN BACON, PROSCIUTTO, AND PERFECTLY POACHED EGGS, FINISHED RICH HOLLANDAISE SAUCE. SERVED WITH HOMEFRIES AND A SIDE OF MIXED FRUIT.	
STEAK AND EGGS	21
6OZ PAN-SEARED NEW YORK STRIP STEAK SEASONED WITH FINE HERBS, SERVED WITH TWO EGGS ANY STYLE, A FRESH SIDE SALAD, AND HOMEFRIES.	
BREAKFAST PLATTER	21
THE PERFECT COMBINATION OF SWEET SAUSAGE, APPLEWOOD-SMOKED BACON, HOMEFRIES, AND EGGS COOKED ANY STYLE, SERVED ALONGSIDE BREAD PUDDING FRENCH TOAST WITH MAPLE SYRUP.	
SAUSAGE AND CHEESE OMELETTE	16
A FLUFFY OMELETTE FILLED WITH SAVORY SWEET ITALIAN SAUSAGE AND CREAMY FONTINA CHEESE. SERVED WITH SALAD AND HOMEFRIES.	
CAPRESE OMELETTE	16
A FLUFFY OMELETTE FILLED WITH CREAMY MOZZARELLA, JUICY CHERRY TOMATOES, AND FRESH BASIL.	
GRILLED CHICKEN SANDWICH	22
HERB-MARINATED GRILLED CHICKEN TOPPED WITH LETTUCE, TOMATO, CARAMELIZED ONIONS, MELTED MOZZARELLA, APPLEWOOD-SMOKED BACON, AND CHIPOTLE AIOLI. SERVED ON A TOASTED BROCHE BUN WITH A SIDE OF FRIES.	
TAGLIATELLE WITH MEATBALLS	24
HOMEMADE TAGLIATELLE PASTA TOSSED IN OUR SIGNATURE MARINARA SAUCE, SERVED WITH TENDER, HOUSE-MADE MEATBALLS.	
GNOCCHI ALFREDO	21
LIGHT AND FLUFFY HAND-ROLLED ITALIAN POTATO DUMPLINGS TOSSED IN A RICH AND CREAMY ALFREDO SAUCE.	

SIDES

HOMEFRIES	5
BACON	6
SIDE OF EGGS	4
MIXED FRUIT	6
CROSTINI	4

DESSERT

CLASSIC CRÈME BRÛLÉE	13
A CREAMY CUSTARD WITH FRESH VANILLA BEAN, TOPPED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.	
NEW YORK-STYLE CHEESECAKE	12
NEW YORK-STYLE CHEESECAKE ON A BUTTERY GRAHAM CRACKER CRUST. TOPPED WITH STRAWBERRY SAUCE.	
FLOURLESS CHOCOLATE CAKE	11
DECADENTLY RICH TRIPLE CHOCOLATE FUDGE CAKE — DENSE, SMOOTH, AND NATURALLY GLUTEN-FREE.	
GIANT CHOCOLATE CHIP COOKIE	11
A WARM, LARGE CHOCOLATE CHIP COOKIE BAKED TO GOLDEN PERFECTION, SERVED WITH VANILLA ICECREAM	
TIRAMISU	13
CLASSIC TIRAMISU LAYERED WITH CREAMY MASCARPONE AND FINISHED WITH COCOA.	