

SATURDAY MENU

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.

STEAMED CLAMS 17

FRESH STEAMED CLAMS WITH SHALLOTS, GARLIC BUTTER, WHITE WINE, AND A SPLASH OF LEMON JUICE. SERVED WITH 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.

GARLIC BREAD 7

FRESHLY TOASTED ITALIAN BREAD TOPPED WITH SLOW-ROASTED GARLIC IN BUTTER, AND CRUSTED WITH PARMIGIANO REGGIANO

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.

LUNCH

SERVED FROM 11AM - 4PM

GRILLED CHICKEN PANINI	16	BREADED STEAK SANDWICH	18
GRILLED CHICKEN BREAST LAYERED WITH PROSCIUTTO DI PARMA, ROASTED RED PEPPERS, FRESH HOUSE-MADE PESTO, AND MOZZARELLA CHEESE. SERVED WITH A SIDE SALAD.		CRISPY BREADED STEAK ON A BROCHE BUN WITH ROMAINE LETTUCE, TOMATO, PROVOLONE, CARAMELIZED ONIONS, AND DIJON MUSTARD AIOLI. SERVED WITH A SIDE OF FRIES.	
THE CLASSICO FLATBREAD	16	MARGHERITA FLATBREAD	16
FLATBREAD TOPPED WITH PROSCIUTTO DI PARMA, FONTINA CHEESE, FRESH ARUGULA, AND A RICH BALSAMIC GLAZE, FINISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.		HOMEMADE FLATBREAD TOPPED WITH MOZZARELLA CHEESE, OUR HOMEMADE TOMATO SAUCE, AND FRESH BASIL.	

DINNER

SERVED FROM 4PM - 8PM

STEAK MAGNANINI	34
CERTIFIED PRIME ANGUS BEEF — PAN SEARED 12OZ NEW YORK STRIP SEASONED WITH FINE HERBS, SERVED WITH RICH PEPPERCORN SAUCE. SERVED WITH A SIDE OF TRUFFLE FRIES AND A FRESH BABY ARUGULA SALAD.	
CLASSIC CHICKEN PARMIGIANA	28
CRISPY BREADED CHICKEN BREAST TOPPED WITH OUR HOUSE-MADE MARINARA SAUCE AND MELTED MOZZARELLA CHEESE, SERVED OVER A BED OF TAGLIATELLE PASTA TOSSED IN OUR SIGNATURE MARINARA SAUCE.	
CHICKEN FRANCESE	29
PAN-FRIED CHICKEN CUTLET SERVED OVER SAUTÉED BROCCOLI RABE AND HOMEMADE TAGLIATELLE, FINISHED WITH A VELVETY LEMON BUTTER AND WHITE WINE SAUCE.	
CHICKEN CAPRESE	29
CRISP CHICKEN CUTLET TOPPED WITH MARINARA, PESTO, BALSAMIC GLAZE, BEEF TOMATOES, AND MELTED MOZZARELLA. SERVED OVER FRESH HOMEMADE TAGLIATELLE IN A TOMATO BASIL CREAM SAUCE.	
GNOCCHI ALFREDO	24
LIGHT AND FLUFFY HAND-ROLLED ITALIAN POTATO DUMPLINGS TOSSED IN A RICH AND CREAMY ALFREDO SAUCE.	
PESTO SALMON	29
PAN SEARED ATLANTIC SALMON TOPPED WITH FRESH BASIL PESTO, SERVED WITH ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS.	
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.	
CHICKEN MARSALA	28
PAN-SEARED CHICKEN CUTLETS WITH SAUTÉED MUSHROOMS IN A RICH MARSALA WINE SAUCE, SERVED OVER TAGLIATELLE.	
HOMEMADE PERSONAL PIZZA	16
HANDCRAFTED PERSONAL PIZZA WITH YOUR CHOICE OF CLASSIC CHEESE, FRESH VEGGIE, OR MEAT LOVERS.	

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.	