

# THURSDAY DINNER

## STARTERS

<b>ARTISAN ANTIPASTO BOARD</b>	32	<b>CHICKEN WINGS</b>	12
AN ARTISANAL SPREAD 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.		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.	
<b>HOUSE-MADE MEATBALLS</b>	15	<b>TRUFFLE FRIES</b>	11
THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.		CRSIPY FRIES TOSSED IN WHITE TRUFFLE OIL, FRESHLY GRATED PARMIGIANO REGGIANO, & A SPRINKLE OF FINE HERBS	
<b>SHRIMP SCAMPI</b>	18	<b>PORK CHICHARRÓN</b>	17
COLOSSAL SHRIMP SAUTÉED IN A RICH BLEND OF BUTTER, FRESH LEMON JUICE, AND WHITE WINE, FINISHED WITH CRISP GOLDEN GARLIC BREAD CRUMPS. SIDE OF CROSTINI.		TENDER CHUNKS OF PORK SLOW-COOKED IN THEIR OWN JUICES UNTIL PERFECTLY CRISPY. SERVED WITH HOMEMADE GUACAMOLE, WARM CORN TORTILLAS, AND FRESHLY MADE PICODE GALLO.	
<b>SEASONAL BURRATA</b>	16	<b>STEAMED CLAMS</b>	17
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.		FRESH STEAMED CLAMS WITH SHALLOTS, GARLIC BUTTER, WHITE WINE, AND A SPLASH OF LEMON JUICE. SERVED WITH TOASTED CROSTINI	
<b>BUTTERMILK FRIED CALAMARI</b>	18	<b>GARLIC BREAD</b>	7
LIGHTLY FRIED BUTTERMILK-MARINATED CALAMARI, SERVED WITH CHIPOTLE AIOLI AND HOUSE-MADE MARINARA. GARNISHED WITH BABY ARUGULA, ROASTED BELL PEPPERS, AND A VIBRANT MANGO RELSIH		FRESHLY TOASTED ITALIAN BREAD TOPPED WITH SLOW-ROASTED GARLIC, AND CRUSTED WITH PARMIGIANO REGGIANO	

## SALADS

<b>BELGIUM ENDIVE SALAD</b>	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.	
<b>WINTER SALAD</b>	13
A REFRESHING BLEND OF BABY ARUGULA, BALSAMIC GLAZED BEETS, HEART OF PALM, RADICCHIO, SLICED RED APPLE, AND PARMESAN CHIPS. FINISHED WITH WINTER CITRUS VINAIGRETTE.	
<b>TRADITIONAL CAESAR SALAD</b>	13
CRISP ROMAINE LETTUCE TOSSED WITH OUR HOMEMADE CAESAR DRESSING, EXTRA VIRGIN OLIVE OIL, FRESH LIME JUICE, GARLIC, AND SHAVED PARMIGIANO REGGIANO.	
<b>SALAD ADDITIONS</b>	
CHICKEN	7
SHRIMP	8
SALMON	10

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## HOW TO ORDER

SCAN THE QR CODE TO ACCESS THE MENU AND ORDER FOOD ONLINE,  
OR PLACE YOUR FOOD ORDER AT THE BAR BY GIVING YOUR TABLE NUMBER.  
ALL DRINKS ARE AVAILABLE AT THE BAR ONLY.

## WIFI | MAGWINE GUEST

PASSWORD | Magnanini (Capital M, the rest lowercase)

# THURSDAY DINNER

## DINNER

SERVED FROM 4PM - 8PM

<b>STEAK MAGNANINI</b>	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.	
<b>CLASSIC CHICKEN PARMIGIANA</b>	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.	
<b>CHICKEN FRANCESE</b>	29
PAN-FRIED CHICKEN CUTLET SERVED OVER SAUTÉED BROCCOLI RABE AND HOMEMADE TAGLIATELLE, FINISHED WITH A VELVETY LEMON BUTTER AND WHITE WINE SAUCE.	
<b>CHICKEN CAPRESE</b>	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.	
<b>GNOCCHI ALFREDO</b>	24
LIGHT AND FLUFFY HAND-ROLLED ITALIAN POTATO DUMPLINGS TOSSED IN A RICH AND CREAMY ALFREDO SAUCE.	
<b>PESTO SALMON</b>	29
PAN SEARED ATLANTIC SALMON TOPPED WITH FRESH BASIL PESTO, SERVED WITH ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS.	
<b>GRILLED CHICKEN SANDWICH</b>	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.	
<b>TAGLIATELLE WITH MEATBALLS</b>	24
HOMEMADE TAGLIATELLE PASTA TOSSED IN OUR SIGNATURE MARINARA SAUCE, SERVED WITH TENDER, HOUSE-MADE MEATBALLS.	
<b>CHICKEN MARSALA</b>	28
PAN FRIED CHICKEN CUTLETS, SAUTEED MUSHROOMS IN A MARSALA WINE GRAVY OVER TAGLIATELLE PASTA	

## DESSERT

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

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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.