

THURSDAY LUNCH

STARTERS

ARTISAN ANTIPASTO BOARD 32
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.

HOUSE-MADE MEATBALLS 15
THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.

SALADS

SUMMER SALAD 13
A REFRESHING BLEND OF BABY ARUGULA, MIXED GREENS, ROMAINE, AND RADICCHIO, TOSSED WITH RED ONIONS, GRAPE TOMATOES, CUCUMBERS, AND QUINOA. FINISHED WITH A DIJON HONEY MUSTARD 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

MAINS

MARGHERITA FLATBREAD 16
HOMEMADE FLATBREAD TOPPED WITH MOZZARELLA CHEESE, OUR HOMEMADE TOMATO SAUCE, AND FRESH BASIL

CLASSICO FLATBREAD 16
TOPPED WITH PROSCIUTTO DI PARMA, MELTED FONTINA CHEESE, FRESH ARUGULA, A DRIZZLE OF BALSAMIC GLAZE, AND EXTRA VIRGIN OLIVE OIL

BREADED STEAK SANDWICH 15
CRISPY BREADED STEAK ON A TOASTED BROCHE BUN WITH ROMAINE LETTUCE, TOMATO, PROVOLONE, CARAMELIZED ONIONS, AND DIJON MUSTARD AIOLI. SERVED WITH A SIDE OF FRIES.

GRILLED CHICKEN SANDWICH 16
GRILLED CHICKEN BREAST LAYERED WITH PROSCIUTTO DI PARMA, ROASTED RED PEPPERS, FRESH HOUSE-MADE PESTO, AND MOZZARELLA CHEESE, ON A BRIOCHE BUN. SERVED WITH A SIDE OF FRIES.

TAGLIATELLE & MEATBALLS 19
HOMEMADE TAGLIATELLE PASTA TOSSED IN OUR CLASSIC MARINARA SAUCE, TOPPED WITH TENDER HOUSE-MADE MEATBALLS AND FINISHED WITH FRESH PARSLEY AND PARMIGIANO-REGGIANO

GNOCCHI ALFREDO 19
HAND-ROLLED ITALIAN-STYLE POTATO DUMPLINGS SERVED IN A RICH, VELVETY ALFREDO SAUCE

PASTA ADDITIONS

CHICKEN 7
SHRIMP 8

DESSERTS

LIMONCELLO CAKE 12
LIGHT AND ZESTY LIMONCELLO INFUSED CAKE LAYERED WITH MASCARPONE CREAM AND TOPPED WITH SHAVED WHITE CHOCOLATE.

TARTUFO 13
A CLASSIC ITALIAN DESSERT OF CHOCOLATE AND VANILLA GELATO, DIPPED IN DARK CHOCOLATE WITH A CHERRY AND SLICED ALMOND CENTER.

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.

THURSDAY DINNER

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 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.

HOUSE-MADE MEATBALLS 15

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

SPANISH OCTOPUS & SHRIMP COCKTAIL 19

3 COLOSSAL SHRIMP AND TENDER SPANISH OCTOPUS, CHILLED AND SERVED WITH A ZESTY HORSERADISH-ORANGE COCKTAIL SAUCE. TOPPED WITH FRESH AVOCADO GARNISH.

SEASONAL BURRATA 16

BURRATA SERVED WITH FRESH BASIL, ROASTED CHERRY TOMATOES, SWEET MELON, AND HOUSE-MADE SALAMI. FINISHED WITH LEMON THYME OIL, 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, ROASTED BELL PEPPERS, AND A VIBRANT 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 CHICHARRÓN 17

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.

STEAMED CLAMS 17

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

GARLIC BREAD 7

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

MAINE CRAB CAKES 20

GOLDEN CRAB CAKES SERVED OVER A BED OF BABY ARUGULA, A SWEET MANGO RELISH AND CREAMY AVOCADO SAUCE.

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.

SUMMER SALAD 13

A REFRESHING BLEND OF BABY ARUGULA, MIXED GREENS, ROMAINE, AND RADICCHIO, TOSSED WITH RED ONIONS, GRAPE TOMATOES, CUCUMBERS, AND QUINOA. FINISHED WITH A DIJON HONEY MUSTARD 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

THURSDAY DINNER

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.	

DESSERT

CLASSIC CRÈME BRÛLÉE	13
A CREAMY CUSTARD WITH FRESH VANILLA BEAN, TOPPED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.	
LIMONCELLO CAKE	12
LIGHT AND ZESTY LIMONCELLO INFUSED CAKE LAYERED WITH MASCARPONE CREAM AND TOPPED WITH SHAVED WHITE CHOCOLATE.	
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	
TARTUFO	13
A DECADENT BALL OF CHOCOLATE AND VANILLA GELATO. DIPPED IN RICH DARK CHOCOLATE WITH A CHERRY AND SLICED ALMOND CENTER.	

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.