

# 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

<b>ARTISAN ANTIPASTO BOARD</b> 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.	32	<b>BUTTERMILK FRIED CALAMARI</b> LIGHTLY FRIED BUTTERMILK-MARINATED CALAMARI, SERVED WITH CHIPOTLE AIOLI AND HOUSE-MADE MARINARA. GARNISHED WITH BABY ARUGULA, AND A VIBRANT BELL PEPPER & MANGO RELISH.	18
<b>HOUSE-MADE MEATBALLS</b> THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.	15	<b>CHICKEN WINGS</b> 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.	12
<b>SPANISH OCTOPUS &amp; SHRIMP COCKTAIL</b> 3 COLOSSAL SHRIMP AND TENDER SPANISH OCTOPUS, CHILLED AND SERVED WITH A ZESTY HORSERADISH-ORANGE COCKTAIL SAUCE. TOPPED WITH FRESH AVOCADO GARNISH.	19	<b>TRUFFLE FRIES</b> CRISPY FRIES TOSSED IN WHITE TRUFFLE OIL, FRESHLY GRATED PARMIGIANO REGGIANO, & A SPRINKLE OF FINE HERBS	11
<b>SEASONAL BURRATA</b> 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.	16	<b>PORK CHICHARRONES</b> 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.	17
<b>STEAMED CLAMS</b> FRESH STEAMED CLAMS WITH SHALLOTS, GARLIC BUTTER, WHITE WINE, AND A SPLASH OF LEMON JUICE. SERVED WITH TOASTED CROSTINI.	17	<b>GARLIC BREAD</b> FRESHLY TOASTED ITALIAN BREAD TOPPED WITH SLOW-ROASTED GARLIC IN BUTTER, AND CRUSTED WITH PARMIGIANO REGGIANO	7
		<b>MAINE CRAB CAKES</b> GOLDEN CRAB CAKES SERVED OVER A BED OF BABY ARUGULA, A SWEET MANGO RELISH AND CREAMY AVOCADO SAUCE	20

## SALADS

<b>BELGIUM ENDIVE SALAD</b> 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.	13	<b>SALAD ADDITIONS</b> CHICKEN SHRIMP SALMON	7 8 10
<b>SUMMER SALAD</b> 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.	13		
<b>TRADITIONAL CAESAR SALAD</b> CRISP ROMAINE LETTUCE TOSSED WITH OUR HOMEMADE CAESAR DRESSING, EXTRA VIRGIN OLIVE OIL, FRESH LIME JUICE, GARLIC, AND SHAVED PARMIGIANO REGGIANO.	13		

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

<b>GRILLED CHICKEN PANINI</b>	16	<b>BREADED STEAK SANDWICH</b>	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.	
<b>THE CLASSICO FLATBREAD</b>	16	<b>MARGHERITA FLATBREAD</b>	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

<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.	

## DESSERT

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