

PASTA NIGHT 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.

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.

MAINE CRAB CAKES 20

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

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

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.

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

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.

PASTA NIGHT MENU

PASTA AVAILABLE STARTING AT 3PM

ALL OF OUR PASTAS AND SAUCES ARE HOMEMADE

PASTA FRESCA CHOOSE ONE SAUCE WITH YOUR PASTA

AGNOLOTTI HANDMADE PASTA FILLED WITH A BLEND OF BRAISED PRIME RIB, PORK BUTT, SPINACH, AND SAUTÉED ONIONS.	23
GNOCCHI HAND-ROLLED ITALIAN STYLE DUMPLINGS, SOFT AND PILLOWY WITH A DELICATE TEXTURE.	21
TAGLIATELLE HANDMADE FLAT ROLLED RIBBON PASTA	19
RAVIOLI HANDMADE RAVIOLI FILLED WITH A FIVE-CHEESE BLEND OF RICOTTA, MASCARPONE, FONTINA, MOZZARELLA, AND PARMIGIANO REGGIANO.	21

GLUTEN FREE PENNE PASTA AVAILABLE

ALL SAUCES ARE MADE GLUTEN FREE

SAUCE

SPICEY TOMATO GARLIC
TOMATO BASIL CREAM
CREAMY PESTO
MARINARA

DESSERT

CLASSIC CRÈME BRÛLÉE A CREAMY CUSTARD MADE WITH VANILLA BEANS, TOPPED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.	13
LIMONCELLO CAKE LIGHT AND ZESTY LIMONCELLO INFUSED CAKE LAYERED WITH MASCARPONE CREAM AND TOPPED WITH SHAVED WHITE CHOCOLATE.	12
FLOURLESS CHOCOLATE CAKE DECADENTLY RICH TRIPLE CHOCOLATE FUDGE CAKE — DENSE, SMOOTH, AND NATURALLY GLUTEN-FREE.	11
GIANT CHOCOLATE CHIP COOKIE A WARM, LARGE CHOCOLATE CHIP COOKIE BAKED TO GOLDEN PERFECTION, SERVED WITH VANILLA ICECREAM	11
TARTUFO A DECADENT BALL OF CHOCOLATE AND VANILLA GELATO, DIPPED IN RICH DARK CHOCOLATE WITH A CHERRY AND SLICED ALMOND CENTER.	13

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