

# SUNDAY BRUNCH

## 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>	32	<b>BUTTERMILK FRIED CALAMARI</b>	18
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.		LIGHTLY FRIED BUTTERMILK-MARINATED CALAMARI, SERVED WITH CHIPOTLE AIOLI AND HOUSE-MADE MARINARA. GARNISHED WITH BABY ARUGULA, AND A VIBRANT BELL PEPPER & MANGO RELISH.	
<b>HOUSE-MADE MEATBALLS</b>	15	<b>CHICKEN WINGS</b>	12
THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH 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>SPANISH OCTOPUS &amp; SHRIMP COCKTAIL</b>	19	<b>TRUFFLE FRIES</b>	11
3 COLOSSAL SHRIMP AND TENDER SPANISH OCTOPUS, CHILLED AND SERVED WITH A ZESTY HORSE RADISH-ORANGE COCKTAIL SAUCE. TOPPED WITH FRESH AVOCADO GARNISH.		CRISPY FRIES TOSSED IN WHITE TRUFFLE OIL, FRESHLY GRATED PARMIGIANO REGGIANO, & A SPRINKLE OF FINE HERBS	
<b>SEASONAL BURRATA</b>	16	<b>PORK CHICHARRONES</b>	17
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.		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.	
		<b>MAINE CRAB CAKES</b>	20
		GOLDEN CRAB CAKES SERVED OVER A BED OF BABY ARUGULA, A SWEET MANGO RELISH AND CREAMY AVOCADO SAUCE	

## SALADS

<b>BELGIUM ENDIVE SALAD</b>	13	<b>SALAD ADDITIONS</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.		CHICKEN	7
<b>SUMMER SALAD</b>	13	SHRIMP	8
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.		SALMON	10
<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.			

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.

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## MAINS

<b>FRENCH TOAST</b>	14
GOLDEN BROWN FRENCH TOAST SERVED WITH WARM APPLE COMPOTE, A DRIZZLE OF MAPLE SYRUP, FRESH WHIPPED CREAM, AND BERRIES.	
<b>STEAK AND EGGS</b>	21
6OZ PAN-SEARED NEW YORK STRIP STEAK SEASONED WITH FINE HERBS, SERVED WITH TWO EGGS ANY STYLE, A FRESH SIDE SALAD, AND HOMEFRIES.	
<b>BREAKFAST PLATTER</b>	21
THE PERFECT COMBINATION OF SWEET SAUSAGE, APPLEWOOD-SMOKED BACON, HOMEFRIES, AND EGGS COOKED ANY STYLE, SERVED ALONGSIDE BREAD PUDDING FRENCH TOAST WITH MAPLE SYRUP.	
<b>SAUSAGE AND CHEESE OMELETTE</b>	16
A FLUFFY OMELETTE FILLED WITH SAVORY SWEET ITALIAN SAUSAGE AND CREAMY FONTINA CHEESE. SERVED WITH SALAD AND HOMEFRIES.	
<b>CAPRESE OMELETTE</b>	16
A FLUFFY OMELETTE FILLED WITH CREAMY MOZZARELLA, JUICY CHERRY TOMATOES, AND FRESH BASIL.	
<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>GNOCCHI ALFREDO</b>	21
LIGHT AND FLUFFY HAND-ROLLED ITALIAN POTATO DUMPLINGS TOSSED IN A RICH AND CREAMY ALFREDO SAUCE.	

## SIDES

<b>HOMEFRIES</b>	5
<b>BACON</b>	6
<b>SIDE OF EGGS</b>	4
<b>MIXED FRUIT</b>	6
<b>CROSTINI</b>	4

## 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	