

SPRINGLICIOUS

SUNDAY - FRIDAY APRIL 7 - MAY 14

Magnone's

ITALIAN KITCHEN

THREE-COURSE PRIX FIXE \$39.95 Per Person

ANTIPASTI

To Start & Share Choice Of

VELLUTATA DI POMODORO

slow roasted silky tomato soup, creamy stracciatella, basil oil

BARBABIETOLE ARANCE E FINOCCHIO

artisan blend lettuce, heirloom beets, navel orange, fennel, goat cheese, honey dijon vinaigrette, candied walnut

BOCCONCINI FRITTI

breaded and fried mozzarella balls, tomato and garlic aioli

STONE BAKED PIZZA & PASTA

Choice Of

MARGHERITA PIZZA

san marzano tomato sauce, fior di latte, basil, olive oil

CLASSIC PEPPERONI PIZZA

pepperoni, san marzano tomato sauce, mozzarella

PAPPARDELLE ALFREDO

a classic, creamy alfredo sauce, parmesan

*add chicken, or shrimp +9, arugula +4

POMODORO

linguine, house-made san marzano tomato sauce, fresh basil, parmesan

*add chicken, or shrimp +9, arugula +4

DESSERT

Choice Of

TIRAMISU

GELATO

CHOCOLATE CAKE

Prices Do Not Include Taxes, Fees* And Gratuity. Automatic Gratuity Of 18% May Be Applied To Groups Of 6 Or More. *Please Note A 1% + Hst Village Amenity Fee Will Apply To Your Total Pre Tax, Pre Gratuity Bill. *Credit Card Payments Will Incur A 2%+ Hst Processing Fee On The Total Bill.