



Magic Flute

Large Group Reservations

The Magic Flute Garden Restaurant is a perfect spot to host your next event. Our space can accommodate events of various sizes; whether you are looking to host a Baby Shower, Bridal Shower, Birthday or celebrating a special occasion.

Large Group Reservations are for groups of 12 or more guests. And are given a maximum time of 2.5 hours.

SEATING TIMES

LUNCH MON-FRI	11AM OR 1PM
DINNER MON-SAT	5PM OR 7:30PM
BRUNCH SAT-SUN	10AM OR 1PM

**All reservations are a maximum time of 2.5 hours.*

PRICING

GROUPS OF 12 TO 15:

FOOD & BEVERAGE MINIMUM: \$1500

GROUPS OF 16 TO 20:

FOOD & BEVERAGE MINIMUM: \$2000

GROUPS OF 21 TO 25:

FOOD & BEVERAGE MINIMUM: \$2500

GROUPS OF 26 TO 30:

FOOD & BEVERAGE MINIMUM: \$3500

~

BUYOUTS:

GARDEN PATIO - SEATS UP TO 45 GUESTS
FOOD & BEVERAGE MINIMUM: \$4500

BACK DINING ROOM - SEATS UP TO 24 GUESTS
FOOD & BEVERAGE MINIMUM: \$2500

FULL RESTAURANT - SEATS UP TO 100 GUESTS
FOOD & BEVERAGE MINIMUM: \$9500

- Food & Beverage Minimums do NOT include 8.625% city tax or 20% service charge.
- Food & Beverage Minimums are for onsite consumption of food and beverages at the time of your event.
- If the minimum is not reached you will be charged for the remaining balance.



Magic Flute

MAKING A RESERVATION

Please contact Joe at sfmagicflute@yahoo.com or 415-922-1225

A deposit is required at time of booking. Deposits are 20% of your Food & Beverage minimum. Deposits are *nonrefundable*. Deposits will be applied against your final bill at the conclusion of your event. Prices are subject to change based on availability and time of service.

MENU

We ask that you select from our current menu:

GROUPS OF 10 TO 15: Please select up to 6 entree selections

GROUPS OF 16 TO 25: Please select up to 5 entree selections

GROUPS OF 26 AND UP: Please select up to 4 entree selections

- *Corkage fee \$40 per 750ml bottle, two bottle maximum*

- *Outside dessert fee \$5 per person*

GUEST COUNT

Confirmation of your guest count is required no later than 7 days prior to your event. Unconfirmed party sizes will be billed per the original guest count at time of booking.

CANCELLATION POLICY

Deposits are nonrefundable.

Cancellations within 2 weeks of the date of your event will incur charges for 50% of stated Food & Beverage minimum, including sales tax and service fee. Cancellations within one week of the event date will be charged the full Food & Beverage minimum, including sales tax and service fee.

Cancellations for events in *December*, will be extended to 30 days (50% of the Food & Beverage minimum, including sales tax and service fee) and two weeks (full Food & Beverage minimum, including sales tax and service fee).

PAYMENT

Payment is due upon conclusion of your event. Deposits will be applied to your final bill on the day of your event. The Magic Flute accepts Visa, MasterCard, American Express and cash.

Contact Joe LaCavera for inquiries or more information:
415-922-1225 | sfmagicflute@yahoo.com

SPUNTINI - BITES

- WARM FOCACCIA BREAD extra virgin olive oil 9
ROASTED GARLIC CHEESY BREAD 9
FRIED OLIVES anchovies, lemon zest 10
MARINATED OLIVES fennel, orange, garlic 10
CALAMARI FRITTI roasted red pepper aioli 18
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINISTRONE parmigiano 14

SWEET

- BEIGNETS 24
cinnamon mascarpone whipped cream,
housemade strawberry jam
- CLASSIC FRENCH TOAST 24
seasonal fruit, mascarpone whipped cream, maple syrup
- ORANGE BLUEBERRY FRENCH TOAST BAKE 24
blueberries, toasted pistachios,
whipped lemon-ricotta, honey

LUNCH

- CHICKEN SANDWICH 26
bell pepper, onion, tomato, basil, arugula,
fontina, red pepper aioli
- BLACKENED SALMON SALAD 34
arugula, watermelon radish, avocado,
fennel pollen, pine nuts, citrus vinaigrette
- PULLED SMOKED CHICKEN SALAD 28
baby greens, apples, feta, golden raisins,
candied pecans, poppy seed dressing
- COBB 26
butter lettuce, chicken breast, bacon, tomatoes, egg, chives,
pt. reyes blue cheese, avocado, herbed buttermilk dressing

SIDES

- APPLEWOOD SMOKED BACON 9
CHICKEN APPLE SAUSAGE 9
ROASTED BREAKFAST POTATOES rosemary salt 8
MARKET FRUIT 13

Magic Flute

BRUNCH MENU

SAVORY

- PROSCIUTTO COTTO BENEDICT 26
poached eggs, prosciutto cotto, spinach,
hollandaise, brioche, chives, seasonal greens
- AVOCADO TOAST BENEDICT 25
poached eggs, chili flakes, tomato,
hollandaise, brioche, chives, seasonal greens
- SMOKED SALMON LATKE BENEDICT 33
poached eggs, hollandaise, potato latke,
crispy capers, seasonal greens
- BREAKFAST SANDO 25
fried egg, prosciutto cotto, arugula, tomato, fontina,
basil pesto-mayo, focaccia bun, seasonal greens
- QUICHE 25
farm eggs, hickory bacon, caramelized onion,
swiss cheese, spinach, seasonal greens
- SALMON SCRAMBLE 32
farm eggs, wild salmon, artichoke, onion,
tomato, chive-cream, seasonal greens
- HUNTER'S SCRAMBLE 25
farm eggs, chicken apple sausage, mushroom,
fontina cheese, truffle oil, seasonal greens
- PRESIDIO SCRAMBLE 25
farm eggs, hickory bacon, brie,
mushroom, seasonal greens
- PULLED SMOKED CHICKEN HASH 26
poached eggs, bell peppers, onion, hollandaise,
hash brown potatoes
- CHORIZO CHILAQUILES 25
fried eggs, spicy chorizo, salsa roja, cotija cheese,
pickled onion, avocado, crema, tortilla chips
- GARDEN VEGETABLE SCRAMBLE 24
farm eggs, zucchini, tomato,
spinach, mozzarella, seasonal greens



ALWAYS MADE WITH LOVE

* ALL OF OUR SAUCES AND DRESSINGS ARE MADE FROM SCRATCH IN-HOUSE * WE USE FRESH LOCAL PRODUCE, SEAFOOD AND MEATS *
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *

LUNCH MENU



Magic Flute

SPUNTINI - BITES

- WARM FOCACCIA BREAD extra virgin olive oil 9
ROASTED GARLIC CHEESY BREAD 9
FRIED OLIVES anchovies, lemon zest 10
MARINATED OLIVES fennel, orange, garlic 10
CALAMARI FRITTI roasted red pepper aioli 18
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINISTRONE parmigiano 14
NEW ENGLAND CLAM CHOWDER 14
GRILLED DATES pt. reyes blue cheese, prosciutto 15
ROASTED BEETS lemon-ricotta, arugula, pistachio 15

PASTA

- PAPARDELLE ALLA BOLOGNESE 26
8 hour beef & pork ragu, parmigiano
- PESTO CHICKEN PENNE 26
spinach, onion, sun-dried tomatoes,
pesto cream, parmigiano
- SAFFRON PRAWN SCAMPI 34
asparagus, cherry tomato, garlic, chili flake,
saffron cream, tagliatini, parmigiano
- SPICY 'NDUJA RIGATONI ALLA VODKA SAUCE 25
garlic, onion, vodka, cream, tomato sauce, parmigiano
- CLAM VONGOLE 27
garlic, chili flake, olive oil, white wine, tagliatini

BREAKFAST

- QUICHE 25
hickory bacon, caramelized onions,
swiss cheese, spinach, green salad
- PRESIDIO SCRAMBLE 25
brie, hickory bacon,
mushrooms, green salad

PIZZA

- LAUREL HEIGHTS PIZZA 25
prosciutto di parma, mozzarella,
caramelized onion, honey, arugula

SALAD

- BLACKENED SALMON 34
arugula, watermelon radish, avocado,
fennel pollen, pine nuts, citrus vinaigrette
- COBB 26
butter lettuce, chicken breast, bacon, tomatoes, egg, chives,
point reyes blue cheese, avocado, herbed buttermilk dressing
- CLASSIC CAESAR 18
romaine, garlicky croutons,
parmigiano, caesar dressing
- PULLED SMOKED CHICKEN 28
baby greens, apple, feta, golden raisins,
candied pecans, poppy seed vinaigrette

- BAY SHRIMP LOUIE 27
romaine, hard boiled egg, potatoes, tomatoes,
celery, chives, louie dressing

- ITALIAN CHOP 25
romaine, radicchio, crispy fava beans,
salami, tomato, onion, pepperoncini,
olives, provolone, red wine vinaigrette

SANDWICH

- M.F. BURGER 25
aged cheddar, crispy prosciutto, butter lettuce, tomato,
M.F. sauce, sesame brioche bun, housemade pickle
- LAMB BURGER 26
jalapeño, cilantro, butter lettuce, tomato, cucumber yogurt sauce,
sesame brioche bun, housemade pickle

- MORTADELLA 25
stracciatella cheese, pistachio, arugula, pesto, focaccia bun

- GRILLED CHICKEN BREAST 26
bell pepper, onion, tomato, basil,
arugula, fontina, red pepper aioli, filone bun

- PAN SEARED SALMON 28
tomato, butter lettuce, tartar sauce, filone bun

- ANTIPASTO 24
salami, prosciutto cotto, tomato, pepperoncini,
butter lettuce, provolone, garlic aioli, focaccia bun

ALWAYS MADE WITH LOVE

* ALL OF OUR SAUCES AND DRESSINGS ARE MADE FROM SCRATCH IN-HOUSE * WE USE FRESH LOCAL PRODUCE, SEAFOOD AND MEATS *
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *



DINNER MENU



Magic Flute

SPUNTINI - BITES

- WARM FOCACCIA BREAD extra virgin olive oil 9
ROASTED GARLIC CHEESY BREAD 9
FRIED OLIVES anchovies, lemon zest 10
MARINATED OLIVES fennel, orange, garlic 10
CALAMARI FRITTI roasted red pepper aioli 18
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINESTRONE parmigiano 14
NEW ENGLAND CLAM CHOWDER 14

INSALATA

- ROASTED BEETS 16
whipped lemon-ricotta, arugula, pistachio
- GRILLED MEDJOL DATES 16
pt. reyes blue cheese, prosciutto,
arugula, olive oil, balsamic reduction
- ARUGULA & PROSCIUTTO DI PARMA 17
pine nuts, lemon, olive oil, parmigiano
- CLASSIC CAESAR 17
romaine, garlicky croutons, parmigiano, caesar dressing
- ITALIAN CHOP 17
romaine, radicchio, crispy fava beans,
salami, tomato, onion, pepperoncini,
olives, provvolone, red wine vinaigrette

PASTA

- PAPARDELLE ALLA BOLOGNESE 26
8 hour beef & pork ragu, parmigiano
- PESTO CHICKEN PENNE 26
spinach, onion, sun-dried tomatoes,
pesto cream, parmigiano
- FRUTTI DI MARE 35
salmon, prawns, calamari, garlic, basil,
white wine, marinara, tagliatini
- SAFFRON PRAWN SCAMPI 34
asparagus, cherry tomato, garlic, chili flake,
saffron cream, tagliatini, parmigiano
- SPICY 'NDUJA RIGATONI ALLA VODKA SAUCE 25
garlic, onion, vodka, cream, tomato sauce, parmigiano
- CLAM VONGOLE 27
garlic, chili flake, olive oil, white wine, tagliatini
- ITALIAN SAUSAGE PENNE 25
shallot, capers, chili flake, olive oil, parmigiano
- RAVIOLI 26
seasonally rotation

ENTREE

- LAUREL HEIGHTS PIZZA 25
prosciutto di parma, mozzarella,
caramelized onion, honey, arugula
- RISOTTO 26
forest mushroom, spinach, onion,
pine nut, pesto, parmigiano
- CHICKEN MARSALA 28
panko bread crumb, mushroom,
garlic, creamy potatoes
- SALMON PICATTA 35
lemon, shallot, caper, tomato,
spinach, fingerling potatoes
- GRILLED PORK CHOP 36
fig marmalade, fingerling potatoes,
brussel sprouts, bacon



LA DOLCE VITA



CINNAMON & SUGAR BEIGNETS (2) 16
mascarpone whipped cream, house made strawberry jam

SLICE OF PIE 14
mascarpone whipped cream, berries

GELATO 9
VANILLA
TIRAMISU

SALTED MAPLE BUTTER PECAN

AFFOGATO - ADD A SHOT OF ESPRESSO 3.5

SORBETO 9
CHERRY



HOT BEVERAGES

Drip Coffee 6

Lavazza Espresso 3.5

Espresso tonic 8

Cappuccino 7.5

Latte 7.5

Mocha 8

Hot Chocolate 7.5

Hot Tea 6

ENGLISH BREAKFAST - EARL GREY -
CHAMOMILE - GREEN - MINT

VIN DOLCE

Prosecco Float 18
serverd over Cherry Sorbeto

Grahams 20yr Port 18

Vin Santo Del Chianti Classico 15
Borgo Scopeto

Moscato d'Astia 26
Saraocco, 375ml

LA DOLCE VITA



CINNAMON & SUGAR BEIGNETS (2) 16
mascarpone whipped cream, house made strawberry jam

SLICE OF PIE 14
mascarpone whipped cream, berries

GELATO 9
VANILLA
TIRAMISU

SALTED MAPLE BUTTER PECAN

AFFOGATO - ADD A SHOT OF ESPRESSO 3.5

SORBETO 9
CHERRY



HOT BEVERAGES

Drip Coffee 6

Lavazza Espresso 3.5

Espresso tonic 8

Cappuccino 7.5

Latte 7.5

Mocha 8

Hot Chocolate 7.5

Hot Tea 6

ENGLISH BREAKFAST - EARL GREY -
CHAMOMILE - GREEN - MINT

VIN DOLCE

Prosecco Float 18
serverd over Cherry Sorbeto

Grahams 20yr Port 18

Vin Santo Del Chianti Classico 15
Borgo Scopeto

Moscato d'Astia 26
Saraocco, 375ml



COCKTAILS

MARGARITA 13
sweet, sour & salty

GREYHOUND 13
sour, sweet & citrus

PALOMA 13
sour, sweet & citrus

COSMO 13
citrus, tart & balanced

BLOODY MARY 13
spicy, vegetable, salty

CHAMPAGNE COCKTAIL 13
citrus, sweet, botanical

GENTIAN AMARO SPRITZ 13
citrus, herbal, floral

MIMOSAS

MIMOSA 13
citrus & sweet

BELLINI 13
sweet, acidic & floral

CRAN-MOSA 13
tart & fruity

POM-MOSA 13
sour, sweet & fruity

GRAPEFRUIT-MOSA
13
sour, sweet & citrus

JUICES

Fresh Orange 7
Fresh Grapefruit 7
Cranberry 6
Apple 6

NON-ALCHOLIC

House brewed Iced Tea 8
Arnold Palmer 8
S. Pellegrino Limonata 6
Fiuggi Sparkling Water 9
Coke 5
Diet Coke 5

STRONGWATER SODAS

Grapefruit Soda 5
Bitters + Soda 5
Ginger Beer 5
Spanish Tonic Water 5
Aperitif Spritz 5

HOT BEVERAGES

Drip Coffee 6
Lavazza Espresso 3.50
Espresso tonic 7
Cappuccino 7
Latte 7
Mocha 7.50
Hot Chocolate 6
Hot Tea 6

{English Breakfast, Earl Grey,
Chamomile, Green, Mint}



BY THE GLASS

BUBBLES

PROSECCO D.O.C. 14

Guinigi, Brut, Treviso, IT

CRÉMANT D'ALSACE 15

Helfrich, Brut, D'Alsace, FR

ROSÉ SEC 14

Veuve Devienne, FR

WHITE

PINOT GRIGIO 14

Lagaria, Delle Venezie, IT

VERMENTINO / VERDICCHIO 14

Falesco, Vitiano Bianco, IT

GRILLO 15

Tenuta Regaleali, DOC Sicily, IT

SICILIA BIANCO 14

Regaleali, DOC Sicily, IT

SAUVIGNON BLANC 15

Cantina Puiatti, Friuli, IT

CHARDONNAY 16

Cotarella, Ferentano, Lazio, IT

ROSÉ

ROSÉ 15

Campuget, Rhone, FR '23

RED

PINOT NOIR 16

Balleto, Russian River Valley, CA '20

BARBERA 16

Albera d'Asti, DOCG, Piedmont, IT '19

NERO D'AVOLA 15

Zabù, DOC, Sicily, IT '21

SANGIOVESE 16

Caparzo, Tuscany, IT '22

CHIANTI CLASSICO 16

Cecchi, DOCG, Tuscany, IT '22

RED BLEND 15

*Cabernet-Merlot-Sangiovese
Falesco, Vitiano Rosso, Lazio, IT '20*

BEER

AMERICAN LAGER 10

*Maize Runner, Original Pattern Brewing Co. -
Oakland CA, 5.3%*

PILSNER 10

*Country Doctor, Original Pattern Brewing Co. -
Oakland CA, 5.4%*

BLONDE ALE 10

Mastri Birrai Umbri - Italy, 5.6%

PALE ALE 10

*Quarter Time, Original Pattern Brewing Co. -
Oakland CA, 5.6%*

ITALIAN PALE ALE 10

Mastri Birrai Umbri - Italy, 6.5%

HAZY IPA 10

*Whatever Makes You Hazy, Original Pattern Brewing
Co. - Oakland CA, 7%*

BOTTLE LIST

HALF BOTTLES

CRÉMANT

Bailly Lapierre, Brut, Bourgogne, FR 30

MOSCATO D'ASTI

Saracco, Castiglione Tinella, IT 26

AMARONE della VALPOLICELLA

Giuseppe Campagnola, Veneto, IT '18 35

SPRITZ

MOMMENPOP

Blood Orange Spritz Pop, Napa, CA 30
Served over ice*

BUBBLES

ROSÉ SEC

Veuve Devienne, "the Widow", FR 55

PROSECCO D.O.C.

Guinigi, Brut, Treviso, IT 58

PROSECCO SUPERIORE D.O.C.G.

Bortolomiol, Brut, Valdobbiadene, IT 67

CRÉMANT D'ALSACE

Helfrich, D'Alsace, FR 60

BRUT

Roederer Estate, Anderson Valley, CA 50

CHAMPAGNE

Louis Roederer 244, Reims, FR 135

ROSÉ

Balleto, Russian River Valley, CA 63

PINOT GRIGIO

Lagaria, Delle Venezie, IT 56

VERDICCHIO

Umani Ronchi, Marche, IT 56

VERMENTINO / VERDICCHIO

Falesco, Vitiano Bianco, IT 56

GRILLO

Tenuta Regaleali, DOC, Sicily, IT 60

SICILIA BIANCO

Regaleali, DOC Sicily, IT 56

SAUVIGNON BLANC

Cantina Puiatti, Friuli, IT 60

ROSÉ

ROSÉ

Campuget Costières, Nîmes, FR 55

WHITE

FIANO

Feudi di Gregorio, Campania, IT 64

CHARDONNAY

Flowers, Sonoma Coast, CA 75

CHARDONNAY

Diatom, Santa Barbara, CA 66

CHARDONNAY

Cotarella, Ferentano, Lazio, CA 60

CHARDONNAY

Rombauer Vineyards, Carneros, CA 80



RED

BARBERA Albera d'Asti, DOCG, Piedmont, IT '21 // 64

LANGHE NEBBIOLO Borgogno, "NO NAME" - DOC, Barolo, IT '20 // 77

PINOT NOIR Admire, by Dan Kosta, Sonoma Coast, CA '23 // 55

PINOT NOIR Balleto, Russian River, CA '22 // 64

PINOT NOIR Twomey, Russian River Valley, CA '21 // 85

PINOT NOIR Flowers, Sonoma Coast, CA '22 // 80

MONTEPULCIANO Umani Ronchi, Campo San Giorgio, Conero Riserva, Marche, IT '17 // 137

ETNA ROSSO Giovanni Rosso, Sicily, IT '17 // 76

ETNA ROSSO Carranco, Sicily, IT '19 // 67

NERO D'AVOLA Zabù Sicily, IT '21 // 56

VALPOLICELLA Nicolis, DOC, Veneto, IT '20 // 64

SANGIOVESE Caparzo, Tuscany, IT '22 // 53

SANGIOVESE Il Poggione, Rosso di Montalcino, DOC, Tuscany, IT '22 // 63

SANGIOVESE Barbi, Brunello di Montalcino, DOCG, Tuscany, IT '17 // 96

CHIANTI CLASSICO Ruffino Riserva, Ducale Oro, DOCG, Tuscany, IT '19 // 67

CHIANTI CLASSICO Cecchi, DOCG, Tuscany, IT '22 // 64

CHIANTI CLASSICO Il Molino de Grace, Tuscany, IT '20 // 65

AGLIANICO Feudi di San Gregorio, "Rubrato", Campania, IT '21 // 63

CABERNET-MERLOT-SANGIOVESE BLEND Falesco, Vitiano Rosso, Umbria, IT '21 // 55

ZINFANDEL Rombauer Vineyard, Sonoma County, CA '20 // 63

MERLOT Cotarella, Sodale, Lazio, IT '20 // 61

SAGRANTINO Còlpetrone, Umbria, IT '11 // 54

CABERNET SAUVIGNON Mt. Brave, Mt. Veeder, Napa Valley, CA '19 // 270

CABERNET SAUVIGNON Quintessa, Rutherford, Napa Valley, CA '21 // 550

CABERNET SAUVIGNON Justin, Reserve, Paso Robles, CA '22 // 92