



KITCHEN76
BY TWO SISTERS

ANTIPASTI

| | |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| SALUMI FORMAGGI GF | 47 |
| Selection of cured meats & imported cheese, marinated olives & Estate fruit compote <i>Merlot / Margo Rosé</i> | |
| CARCIOFI GF* | 24 |
| Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives <i>LUSH Sparkling Rosé</i> | |
| HOUSE-MADE FOCACCIA | 10 |
| Baked to order with oregano & K76 olive oil <i>Add whipped herb & olive oil ricotta 5</i> <i>Unoaked Chardonnay</i> | |
| MARINATED OLIVES (add to any order) | 9 |
| ARANCINI ALLA MILANESE | 22 |
| Rice balls with saffron, smoked mozzarella, tomato sauce and basil <i>Unoaked Chardonnay / Eleventh Post</i> | |
| POLPETTE | 25 |
| House-made veal meatballs with tomato sauce <i>Eleventh Post</i> | |

PRIMI

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| BEEF CARPACCIO GF | 27 |
| Arugula, pecorino, pickled shallots, truffle oil & pine nuts <i>Add grilled bread 5</i> <i>Merlot</i> | |
| KITCHEN76 INSALATA | 20 |
| Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino <i>Sauvignon Blanc</i> | |
| MELANZANE | 24 |
| Breaded eggplant with house-made tomato sauce, whipped ricotta & fresh basil <i>Margo Rosé</i> | |
| POLENTA FRITTI GF* | 18 |
| Crispy polenta with Parmigiano-Reggiano & truffle oil <i>Barrel Fermented Chardonnay</i> | |
| POLPO GRIGLIATO | 31 |
| Grilled octopus with red pepper purée & roasted vegetable fregola <i>Margo Rosé</i> | |
| CHEF'S DAILY SOUP | 16 |

CENA

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| NDUJA PIZZA | 32 |
| Valoroso tomato sauce, Nduja sausage, mozzarella & basil <i>Eleventh Post</i> | |
| TRUFFLE PIZZA | 38 |
| Mascarpone, truffle sauce, Fior de latte, oyster & shiitake mushrooms topped with arugula, shaved Parmigiano-Reggiano & truffle oil <i>Barrel Fermented Chardonnay / Cabernet Franc</i> | |
| SPAGHETTI | 45 |
| Handmade pasta with shrimp, squid & roasted squash in a velvety butternut squash sauce <i>Barrel Fermented Chardonnay</i> | |
| RAVIOLI | 36 |
| Handmade provolone & ricotta stuffed ravioli with fresh tomato sauce, basil, heirloom cherry tomatoes & stracciatella <i>Merlot</i> | |
| RIGATONI BOLOGNESE | 38 |
| Fresh made pasta with traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Cabernet Sauvignon</i> | |

CARNE / PESCE

| | |
|---------------------------------------------------------------------------------------------------------------|----|
| POLLO GF | 42 |
| Roasted organic Quebec farm half chicken with sautéed vegetables <i>Barrel Fermented Chardonnay</i> | |
| PESCE (subject to availability) GF | 47 |
| Crispy Branzino with roasted endive & charred kale <i>Unoaked Chardonnay</i> | |
| GUANCIA DI MANZO GF | 60 |
| Braised beef with Parmigiano-Reggiano mashed potatoes & vegetables <i>Cabernet Sauvignon</i> | |
| AGNELLO GF | 72 |
| Grilled Ontario lamb with salsa verde, truffle roasted potatoes & sautéed vegetables <i>Cabernet Franc</i> | |

CONTORNI

| | |
|-----------------------|----|
| Rosemary Potatoes GF* | 14 |
| Sautéed Mushrooms GF | 14 |

GF Gluten Free (GF* -not celiac friendly)

18% gratuity will be added to parties of 8 or more
Vine Card is not accepted in Kitchen76