



KITCHEN76
BY TWO SISTERS

PRANZO

ANTIPASTI

SALUMI FORMAGGI ^{GF} 47
Selection of cured meats & imported cheese,
marinated olives & Estate fruit compote
Merlot / Margo Rosé

CARCIOFI ^{GF*} 24
Crispy artichokes with Parmigiano-Reggiano,
parsley gremolata & Calabrian olives
LUSH Sparkling Rosé

HOUSE-MADE FOCACCIA 10
Baked to order with oregano & K76 olive oil
Add whipped herb & olive oil ricotta 5
Unoaked Chardonnay

MARINATED OLIVES (add to any order) 9

ARANCINI ALLA MILANESE 22
Rice balls with saffron, smoked mozzarella,
tomato sauce & basil
Unoaked Chardonnay / Eleventh Post

POLPETTE 25
House-made veal meatballs with tomato sauce
Eleventh Post

PRIMI

BEEF CARPACCIO ^{GF} 27
Arugula, pecorino, pickled shallots, truffle oil &
pine nuts Add grilled bread 5
Merlot

KITCHEN76 INSALATA 20
Mixed greens, fennel & parsley with red wine
anchovy vinaigrette, crispy prosciutto,
Parmigiano-Reggiano & crostino
Sauvignon Blanc

CAPELANTE ^{GF} 36
Pan seared scallops with pumpkin purée, sage &
Roasted hazelnuts
Lush Sparkling Rosé

MELANZANE 24
Breaded eggplant with house-made tomato sauce,
whipped ricotta & fresh basil
Margo Rosé

POLENTA FRITTI ^{GF*} 18
Crispy polenta with Parmigiano-Reggiano & truffle oil
Barrel Fermented Chardonnay

CHEF'S DAILY SOUP 16

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

PIZZE

MARGHERITA PIZZA 27
Valoroso tomato sauce, Fior di Latte, basil &
Parmigiano-Reggiano
Merlot

TRUFFLE PIZZA 38
Mascarpone, truffle sauce, Fior de latte, oyster &
shiitake mushrooms topped with arugula, shaved
Parmigiano-Reggiano & truffle oil
Barrel Fermented Chardonnay / Cabernet Franc

NDUJA PIZZA 32
Valoroso tomato sauce, Nduja sausage,
mozzarella & basil
Eleventh Post

SECONDI

SPAGHETTI 45
Handmade pasta with shrimp, squid & roasted squash
in a velvety butternut squash sauce
Barrel Fermented Chardonnay

RIGATONI BOLOGNESE 38
Fresh made pasta with traditional house Bolognese
of veal, pork, beef & Parmigiano-Reggiano
Cabernet Sauvignon

RAVIOLI 36
Handmade provolone & ricotta stuffed ravioli with
fresh tomato sauce, basil, heirloom cherry tomatoes &
stracciatella
Merlot

POLLO ^{GF} 42
Roasted organic Quebec farm half chicken with
sautéed vegetables
Barrel Fermented Chardonnay

MANZO ^{GF} 48
Sliced bison ribeye with Estate red wine jus & sautéed
vegetables
Cabernet Franc

POLPO GRIGLIATO 48
Grilled octopus with red pepper purée & roasted
vegetable fregola
Margo Rosé

CONTORNI

Rosemary Potatoes ^{GF*} 14
Sautéed Mushrooms ^{GF} 14

GF Gluten Free (GF-not celiac friendly)*