



KITCHEN76
BY TWO SISTERS

ANTIPASTI

HOUSE-MADE FOCACCIA

Baked to order with oregano & K76 olive oil
Add whipped herb & olive oil ricotta 5

MARINATED OLIVES

SALUMI FORMAGGI ^{GF}

Selection of cured meats & imported cheese,
marinated olives & Estate fruit compote
Merlot / Margo Rosé

CARCIOFI ^{GF*}

Crispy artichokes with Parmigiano-Reggiano,
parsley gremolata & Calabrian olives
LUSH Sparkling Rosé

ARANCINI ALLA MILANESE

Rice balls with saffron, smoked mozzarella,
tomato sauce and basil
Unoaked Chardonnay / Eleventh Post

POLPETTE

House-made veal meatballs with tomato sauce
Add grilled bread 5
Eleventh Post

PRIMI

BEEF CARPACCIO ^{GF}

Arugula, pecorino, pickled shallots, truffle oil &
pine nuts Add grilled bread 5
Merlot

KITCHEN76 INSALATA

Mixed greens, fennel & parsley with red wine
Anchovy vinaigrette, crispy prosciutto, Parmigiano-
Reggiano & crostino
Sauvignon Blanc

MELANZANE

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

BACCALA MONTECATO

Whipped Venetian style salt cod with puttanesca
and grilled focaccia
Margo Rosé

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

CENA

10

SALSICCE PIZZA

Valoroso tomato sauce, chorizo, roasted red
peppers, caramelized onions, mozzarella
Cabernet Franc

9

DOLCE E SALATO PIZZA

Rosemary oil, pear, prosciutto, gorgonzola,
mozzarella, toasted walnuts, arugula,
honey drizzle
Riesling

47

24

TAGLIATELLE

Handmade pasta with scallop, shrimp and mussels in a
white wine lemon sauce with spinach & parsley
Barrel Fermented Chardonnay

22

RAVIOLI

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

25

RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese
of veal, pork, beef & Parmigiano-Reggiano
Eleventh Post

27

CARNE / PESCE

POLLO ^{GF}

Roasted organic Quebec farm half chicken with
sautéed vegetables
Barrel Fermented Chardonnay

20

PESCE (subject to availability) ^{GF}

Crispy Branzino with roasted endive & charred kale
Unoaked Chardonnay

24

VEAL OSSOBUCO ^{GF}

Braised veal with creamy polenta, vegetable
confetti & fresh herbs
Cabernet Sauvignon

25

AGNELLO ^{GF*}

Grilled Ontario lamb with salsa verde, truffle roasted
potatoes & sautéed vegetables
Cabernet Franc

CONTORNI

Polenta Fritti ^{GF*}

Rosemary Potatoes ^{GF*}

Sautéed Mushrooms ^{GF}

GF Gluten Free (GF* -not celiac friendly)

32

38

48

36

38

42

47

64

72

18

14

14