



KITCHEN76
BY TWO SISTERS

PRANZO

ANTIPASTI

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

PRIMI

BEEF CARPACCIO GF Arugula, pecorino, pickled shallots, truffle oil & pine nuts <i>Add grilled bread 5</i> <i>Merlot</i>	27
KITCHEN76 INSALATA Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino <i>Sauvignon Blanc</i>	20
BACCALA MONTECATO Whipped Venetian style salt cod with puttanesca and grilled focaccia <i>Margo Rosé</i>	25
MELANZANE Breaded eggplant with house-made tomato sauce, whipped ricotta & fresh basil <i>Margo Rosé</i>	24

PIZZE

MARGHERITA PIZZA Valoroso tomato sauce, Fior di Latte, basil & Parmigiano-Reggiano <i>Merlot</i>	27
DOLCE E SALATO PIZZA Rosemary oil, pear, prosciutto, gorgonzola, mozzarella, toasted walnuts, arugula, honey drizzle <i>Riesling</i>	38
SALSICCE PIZZA Valoroso tomato sauce, chorizo, roasted red peppers, caramelized onions, mozzarella <i>Cabernet Franc</i>	32

SECONDI

TAGLIATELLE Handmade pasta with scallop, shrimp and mussels in a white wine lemon sauce with spinach & parsley <i>Barrel Fermented Chardonnay</i>	48
RIGATONI BOLOGNESE Fresh made pasta with traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Eleventh Post</i>	38
RAVIOLI Handmade provolone & ricotta stuffed ravioli with fresh tomato sauce, basil, heirloom cherry tomatoes & stracciatella <i>Merlot</i>	36
POLLO GF Roasted organic Quebec farm half chicken with sautéed vegetables <i>Barrel Fermented Chardonnay</i>	42
MANZO GF Sliced AAA beef with Estate red wine jus & sautéed vegetables <i>Cabernet Sauvignon</i>	48
POLPO GRIGLIATO GF Grilled octopus with red pepper purée & roasted red pepper risotto <i>Cabernet Franc</i>	48

CONTORNI

Polenta Fritti GF*	18
Rosemary Potatoes GF*	14
Sautéed Mushrooms GF	14

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

GF Gluten Free (GF* -not celiac friendly)