



KITCHEN76  
BY TWO SISTERS

## PRANZO

### ANTIPASTI

**SALUMI FORMAGGI** <sup>GF</sup> 47  
Selection of cured meats & imported cheese,  
marinated olives & Estate fruit compote  
*Merlot / Margo Rosé*

**CARCIOFI** <sup>GF\*</sup> 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** <sup>GF</sup> 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** <sup>GF</sup> 27  
Pan seared scallops with pumpkin purée &  
roasted beets  
*Lush Sparkling Rosé*

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

**POLENTA FRITTI** <sup>GF</sup> 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  
*Merlot*

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

**NDUJA PIZZA** 32  
Valoroso tomato sauce, Nduja sausage,  
Fior de latte, 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  
*Eleventh Post*

**RAVIOLI** 36  
Handmade provolone & ricotta stuffed ravioli with  
fresh tomato sauce, basil & shaved Parmigiano-  
Reggiano  
*Merlot*

**POLLO** <sup>GF</sup> 42  
Roasted organic Quebec farm half chicken with  
sautéed vegetables  
*Barrel Fermented Chardonnay*

**MANZO** <sup>GF</sup> 48  
Sliced bison striploin 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 <sup>GF\*</sup> 14  
Sautéed Mushrooms <sup>GF</sup> 14

*GF Gluten Free (GF\* -not celiac friendly)*

Kitchen76 extra virgin olive oil is harvested from a 500-  
year-old orchard in Pertosa, Italy, made from cold pressed  
olives and filtered only once. 35 / 199 for 6