



KITCHEN76
BY TWO SISTERS

PRANZO

ANTIPASTI

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

MARINATED OLIVES 9

SALUMI FORMAGGI GF 47
Selection of cured meats & artisanal cheeses,
marinated olives & pickled vegetables
Merlot / Margo Rosé

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

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
Add grilled bread 5
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

BURRATA GF 28
Summer tomatoes, watermelon, preserved rhubarb,
arugula & mint with K76 olive oil & chilis
Add grilled bread 5
Sauvignon Blanc

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

PIZZE

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

DOLCE E SALATO PIZZA 38
Rosemary oil, pear, prosciutto, gorgonzola,
mozzarella, toasted walnuts, arugula, honey drizzle
Riesling

SALSICCE PIZZA 32
Valoroso tomato sauce, chorizo, roasted red
peppers, caramelized onions, mozzarella
Cabernet Franc

SECONDI

TAGLIATELLE 44
Handmade pasta with shrimp, zucchini, soleggiato
tomatoes & fried basil in a white wine 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, heirloom cherry tomatoes &
stracciatella
Merlot

POLLO 38
Chicken Milanese and arugula salad with cherry
tomatoes, Parmigiano-Reggiano & lemon vinaigrette
Margo Rosé

MANZO GF 48
Sliced AAA beef with Estate red wine jus & sautéed
vegetables
Cabernet Sauvignon

PESCE GF 44
Pan seared Arctic Char with asparagus & pancetta
risotto
Sauvignon Blanc

CONTORNI

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

20% gratuity will be added to parties of 8 or more
Vine Card is not accepted in Kitchen76

GF Gluten Free (GF*-not celiac friendly)