



KITCHEN76  
BY TWO SISTERS

## MOTHER'S DAY BRUNCH

### ANTIPASTI

<b>HOUSE-MADE FOCACCIA</b> Baked to order with oregano & K76 olive oil <i>Add whipped herb &amp; olive oil ricotta 5</i>	10
<b>MARINATED OLIVES</b> GF	9
<b>CARCIOFI</b> GF* Crispy artichokes with Parmigiano Reggiano, parsley gremolata & Calabrian olives <i>Lush Sparkling Rosé</i>	24
<b>ARANCINI ALLA MILANESE</b> Rice balls with saffron, smoked mozzarella, tomato sauce & basil <i>Unoaked Chardonnay / Merlot</i>	22
<b>POLPETTE</b> House-made veal meatballs with tomato sauce <i>Add grilled bread 5</i> <i>Eleventh Post</i>	25
<b>MELANZANE</b> Breaded eggplant with house-made tomato sauce, whipped ricotta & fresh basil <i>Margo Rosé</i>	24
<b>KITCHEN76 INSALATA</b> Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano Reggiano & crostino <i>Sauvignon Blanc</i>	22

### BRUNCH FEATURES

<b>FRITATTA</b> Basil & arugula custard eggs, fresh prosciutto, bocconcini, shaved melon <i>Blanc de Franc</i>	28
<b>UOVA ALL'INFERNO</b> Farm fresh eggs, Calabrian chili, tomato sauce, basil, roasted peppers, crispy pancetta, grilled bread <i>Margo Rosé</i>	26
<b>UOVA ALL FLORENTINE</b> Poached eggs, crispy polenta, pepperoncini, guancia zabaglione <i>Lush Sparkling Rosé</i>	28
<b>FRITELLE DI RICOTTA</b> Ricotta pancakes, rhubarb compote, whipped mascarpone <i>Riesling</i>	20

### GONDOLA PIZZE

<b>MARGHERITA</b> Valoroso tomato sauce, Fior di Latte, basil & Parmigiano Reggiano <i>Merlot</i>	22
<b>CON UOVO</b> Soleggiato tomatoes, farmstead fontina, baked eggs, basil pesto <i>Barrel Fermented Chardonnay</i>	26

### SECONDI

<b>TAGLIATELLE AI FUNGHI</b> Handmade pasta with fresh local mushrooms, dried porcini, Parmigiano Reggiano & rosemary pangrattato <i>Barrel Fermented Chardonnay</i>	38
<b>RIGATONI BOLOGNESE</b> Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano Reggiano <i>Eleventh Post</i>	39
<b>POLLO ALLA MILANESE</b> Crispy breaded chicken breast, saffron lemon aioli, fennel citrus salad, arugula <i>Unoaked Chardonnay</i>	40
<b>MANZO</b> GF AAA sliced flat iron steak, Cabernet jus & grilled vegetables <i>Cabernet Sauvignon</i>	48

<b>PESCE</b> GF Pan seared salmon Puttanesca, olives, capers, fennel, sun dried tomatoes, chickpeas, asparagus <i>Eagle Eye</i>	46
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*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)