



MOTHER'S DAY BRUNCH

ANTIPASTI

HOUSE-MADE FOCACCIA Baked to order with oregano & K76 olive oil <i>Add whipped herb & olive oil ricotta 5</i>	10
MARINATED OLIVES ^{GF}	9
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 / Merlot</i>	22
POLPETTE House-made veal meatballs with tomato sauce <i>Add grilled bread 5</i> <i>Eleventh Post</i>	25
MELANZANE Breaded eggplant with house-made tomato sauce, whipped ricotta & fresh basil <i>Margo Rosé</i>	24
KITCHEN76 INSALATA Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano Reggiano & crostino <i>Sauvignon Blanc</i>	22

BRUNCH FEATURES

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

GONDOLA PIZZE

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

SECONDI

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

PECHE ^{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)*