



KITCHEN76
BY TWO SISTERS

5 COURSE TASTING MENU

Current Vintages 150 | Premium Vintages 170

FARINATA

Chickpea flatbread, braised leeks, roasted mushrooms,
truffled mascarpone

2021 Lush Sparkling Rosé | 2020 Blanc de Franc

TORTELLINI

House-made lamb and goat cheese stuffed pasta
with a thyme lamb reduction & Parmigiano Reggiano

2021 Barrel Fermented Chardonnay | 2020 Stone Eagle- Eagle Eye

SHRIMP FRA DIAVOLO

Grilled shrimp, crispy polenta, chili tomatoes, basil

2023 Margo Rosé | 2022 Stone Eagle Rosé

PORK TENDERLOIN

Pan roasted pork and cotechino sausage,
lentil ragu, fennel

2020 Cabernet Sauvignon | 2018 Cabernet Sauvignon

APPLE MARITOZZI

Rome pastry with whipped ricotta crema,
spiced confit estate apples & hazelnuts

2023 Riesling Icewine

Our menu is carefully curated & paired,
we do not offer substitutions or modifications