



PRANZO

ANTIPASTI

HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil	
Add whipped herb & olive oil ricotta 5	
MARINATED OLIVES GF	9
SALUMI FORMAGGI	49
Locally cured meats and cheese from Norcini & Co and	
Upper Canada Cheese Company, house Calabrian chili jam,	
antipasti & grilled bread	
Merlot / Margo Rosé	
CARCIOFI GF*	28
Crispy artichokes with Parmigiano-Reggiano,	
parsley gremolata & Calabrian olives	
Lush Sparkling Rosé	
ARANCINI ALLA MILANESE	27
Rice balls with saffron, smoked mozzarella,	
tomato sauce & basil	
Unoaked Chardonnay / Merlot	
POLPETTE	27
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	24
Mixed greens, fennel & parsley with red wine	
anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano	
& crostino	
Sauvignon Blanc	
FUNGI ASSOLUTI GF*	28
Cornmeal crusted oyster mushrooms, arugula,	
Stracciatella, Parmigiano-Reggiano & truffle-infused estate	
honey dressing	
Barrel Fermented Chardonnay/Cabernet Franc	
MELANZANE	24
Breaded eggplant with house-made tomato	
sauce, whipped ricotta, caponata & fresh basil	
Margo Rosé	
CRUDO GF	28
Raw Albacore tuna, capers, celery, basil &	
Orange with citrus chili Bomba	
Lush Sparkling Rosé	
POLENTA FRITTI GF*	20
Fried polenta with Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

PIZZE

No Substitutions

MARGHERITA	32
Valoroso tomato sauce, Fior di Latte, basil &	
Parmigiano- Reggiano	
Merlot	
TRUFFLE	39
Black truffle mascarpone, roasted cremini, arugula	
caciocavallo & Parmigiano-Reggiano	
Barrel Fermented Chardonnay/Cabernet Franc	
MORTAZZA	38
Shaved Mortadella, pistachio pesto,	
Stracciatella & lemon zest	
Unoaked Chardonnay	

SECONDI

CAMPANELLE CON ZUCCO	42
Handmade pasta with roasted pumpkin & sage	
Passata, gorgonzola & pumpkin seed crumble	
Barrel Fermented Chardonnay	
RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese	
of veal, pork, beef & Parmigiano-Reggiano	
Eleventh Post	
RAVIOLI POMODORO	39
Ricotta stuffed ravioli, pomodori scattarisciati,	
Apulian olives, basil, K76 Olive oil &	
Parmigiano-Reggiano	
Margo Rosé	
POLLO AROSTO	46
Roasted Quebec organic half chicken, caciocavallo	
zuppa gallurese, estate honey,	
roasted carrots with lemon & thyme jus	
Unoaked Chardonnay	
MANZO GF	48
Sliced AAA beef with Estate red wine jus	
& sautéed vegetables	
Cabernet Sauvignon	
PESCE CON CAVOLO GF	44
Pan seared Lake Erie pickerel with verza stufata,	
patate al forno & salmoriglio	
Barrel Fermented Chardonnay	

CONTORNI

Rosemary Potatoes GF*	14
Sauteed Mushrooms GF	14

GF Gluten Free (GF*-not celiac friendly)