

## **PRANZO**

## **ANTIPASTI**

**CHEF'S DAILY SOUP** 

SALUMI FORMAGGI Selection of cured meats and imported cheese,	45	PIZZE	
marinated olives and Estate fruit compote  Merlot / Margo Rosé	00	MARGHERITA PIZZA Valoroso tomato sauce, fior de latte, basil	25
CARCIOFI Crispy artichokes with Parmigiano-Reggiano, parsley gremolata and Calabrian olives LUSH Sparkling Rosé	22	Merlot  TRUFFLE PIZZA  Mascarpone truffle sauce, mozzarella, fior de latte,	36
HOUSE-MADE FOCACCIA Baked to order with rosemary & K76 olive oil	10	oyster & shiitake mushrooms topped with arugula, shaved Parmigiano-Reggiano and truffle oil Barrel Fermented Chardonnay / Cabernet Franc	
Unoaked Chardonnay  MARINATED OLIVES (add to any order)	4	SALUMI PIZZA Soppressatta, tomato sauce, fior de latte, roasted red peppers and parsley gremolata	32
ARANCINI Sicilian rice balls with smoked mozzarella, tomato sauce & basil	20	Cabernet Franc	
Eleventh Post		SECONDI	
POLPETTE House-made veal meatballs with tomato sauce Eleventh Post	22	RIGATONI BOLOGNESE Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano Cabernet Sauvignon	<i>35</i> e
PRIMI		RAVIOLI Handmade spinach and ricotta stuffed ravioli in	31
BEEF CARPACCIO Arugula, pecorino, pickled shallots, truffle oil and pine nuts	26	house-made tomato sauce Eleventh Post	
Margo Rosé / Merlot		POLLO Roasted organic Quebec farm half chicken with	40
INSALATA CICORIA Bitter Italian greens with red wine anchovy vinaigre crispy prosciutto & Parmigiano-Reggiano Unoaked Chardonnay	20 ette,	sautéed vegetables add Rosemary Potatoes 14 Barrel Fermented Chardonnay	
BURRATA Butternut squash, crispy kale, candied walnuts, TSV olive oil & balsamic glaze add Grilled Bread 5 Riesling	27	18% gratuity will be added to parties of 8 or more Vine Card is not accepted in Kitchen76	
FAGIOLI E MAIALE Braised cannellini beans, wilted Swiss chard & roser with crispy pork belly & maple caramelized onion reduction Riesling	24 mary		

14

**EXPERIENCES**