



**KITCHEN76**  
BY TWO SISTERS

## THURSDAY DATE NIGHT

Dinner for Two 110

*Includes two complimentary Spritz Cocktails*

### CHOICE OF ONE PRIMI TO SHARE

#### KITCHEN76 INSALATA

Bitter Italian greens with red wine anchovy vinaigrette, Parmigiano-Reggiano and crostino  
*Sauvignon Blanc*

#### ARANCINI ALLA MILANESE

Rice balls with saffron, smoked mozzarella, tomato sauce and basil  
*Unoaked Chardonnay / Eleventh Post*

#### POLPETTE

Housemade veal meatballs with tomato sauce  
*Eleventh Post*

ADD FOCACCIA 10    ADD CHEF'S DAILY SOUP 16    CUP 8

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### CHOICE OF ONE SECONDI EACH

#### PAPPARDELLE AI FUNGI

Handmade pasta with mixed mushroom, cream, fresh herbs and Pecorino Romano  
*Merlot*

#### RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano  
*Cabernet Sauvignon*

#### MARGHERITA PIZZA

Valoroso tomato sauce, For di Latte, basil and Parmigiano-Reggiano  
*Eleventh Post*

#### POLLO <sup>GF</sup>

Roasted organic Quebec farm half chicken with sautéed vegetables  
*Barrel Fermented Chardonnay*

#### PESCE <sup>GF</sup>

*(subject to availability)*  
Chef's Feature Fish with TSV Chardonnay beurre blanc, turnip purée and heirloom carrots  
*Unoaked Chardonnay*

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### CHOICE OF ONE DOLCE TO SHARE

#### FEATURED CHOCOLATE DESSERT

*Stone Eagle*

#### APPLE CANNOLI

*Riesling Icewine*

#### TIRAMISU

*Stone Eagle*