



KITCHEN76
BY TWO SISTERS

CENA

ANTIPASTI

- SALUMI FORMAGGI** 39
Selection of cured meats and imported cheese, marinated olives, Estate honey and compotes
Merlot/ Cabernet Franc
- CARCIOFI** 22
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata and Calabrian olives
LUSH Sparkling Rosé
- HOUSE-MADE FOCACCIA** 10
Baked to order with Rosemary & K76 olive oil
Margo Rosé
- MARINATED OLIVES** (add to any order) 4
- ARANCINI** 20
Sicilian rice balls with smoked mozzarella, tomato sauce & basil
Eleventh Post
- POLPETTE** 22
House-made veal meatballs with tomato sauce
Eleventh Post

PRIMI

- BEEF CARPACCIO** 28
Arugula, pecorino, pickled shallots, truffle oil and pine nuts
Merlot
- INSALATA CICORIA** 20
Bitter Italian Greens with red wine anchovy vinaigrette, crispy prosciutto and Parmigiano-Reggiano
Unoaked Chardonnay
- BURRATA** 27
Heirloom tomatoes, TSV Olive Oil fresh basil & balsamic glaze
Sauvignon Blanc
- POLPO** 28
Grilled octopus, warmed cannellini bean salad, guanciale, heirloom tomato and bomba mascarpone
Barrel Fermented Chardonnay

SECONDI

- MARGHERITA PIZZA** 25
Valoroso tomato sauce, fior de latte, basil
Merlot
- TRUFFLE PIZZA** 36
Mascarpone truffle sauce, mozzarella, fior de latte, oyster & shiitake mushrooms topped with arugula, shaved Parmigiano-Reggiano and truffle oil
Barrel Fermented Chardonnay/ Cabernet Franc
- RISOTTO TREVISANO** 34
Creamy risotto made with our signature Eleventh Post wine, radicchio, Parmigiano-Reggiano
Riesling/ Cabernet Sauvignon
- RIGATONI BOLOGNESE** 34
Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano
Cabernet Sauvignon
- RAVIOLI** 32
Hand-made, spinach and ricotta stuffed ravioli, in honey brown butter sauce, topped with toasted walnuts and fried sage.
Riesling
- LINGUINI ALL'ASTICE** (subject to availability) 65
1lb East Coast Canadian half Lobster, white wine & Brandy Pomodoro sauce
Barrel Fermented Chardonnay

CONTORNI

- VERDURE GRIGLIATE** 14
Grilled zucchini and peppers
- RAPINI SALTATA** 14
Sautéed rapini, lemon and chili oil

CARNE / PESCE

- OSSOBUCO** 65
Veal shank braised in red wine & rosemary with creamy polenta
Stone Eagle
- PESCE** 42
Pan seared Halibut with carrot ginger puree & fresh seasoned tomatoes
Unoaked Chardonnay
- MANZO** 65
Beef tenderloin with baked endive & roasted potatoes *add sauteed mushrooms 7*
Stone Eagle