



CENA

ANTIPASTI

HOUSE-MADE FOCACCIA Baked to order with oregano & K76 olive oil <i>Add whipped herb & olive oil ricotta 5</i>	10
MARINATED OLIVES GF	9
SALUMI FORMAGGI Locally cured meats from Norcini & Co, locally made cheeses from Upper Canada Cheese Company, house Calabrian chili jam, antipasti & grilled bread <i>Merlot / Margo Rosé</i>	49
CARCIOFI GF* Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives <i>LUSH Sparkling Rosé</i>	26
ARANCINI ALLA MILANESE Rice balls with saffron, smoked mozzarella, tomato sauce & basil <i>Unoaked Chardonnay / Merlot</i>	25
POLPETTE House-made veal meatballs with tomato sauce <i>Add grilled bread 5</i> <i>Eleventh Post</i>	26

PRIMI

BEEF CARPACCIO GF Arugula, pecorino, pickled shallots, truffle oil & pine nuts <i>Add grilled bread 5</i> <i>Merlot</i>	27
KITCHEN76 INSALATA Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino <i>Sauvignon Blanc</i>	22
BURRATA Garden peas, fennel, pancetta and mint dressing, parmigiano crisp <i>Add grilled bread 5</i> <i>Sauvignon Blanc</i>	29
MELANZANE Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil <i>Margo Rosé</i>	24
POLPO CARPACCIO GF Chilled and sliced octopus, Soleggiato tomato emulsion, arugula purée, capers, salmon roe <i>Blanc de Franc</i>	26
POLENTA FRITTI GF* Fried polenta with Parmigiano-Reggiano & truffle oil <i>Add side of house made tomato sauce 5</i>	19

SECONDI

CALABRESE PIZZA House 'Ndjua sausage, Calabrian olives, Caciocavallo, Bomba tomato sauce <i>Eleventh Post</i>	38
PACCHERI CON FRUTTI DI MARE Fresh made pasta with shrimp, mussels, calamari, white anchovy, tomato & capers <i>Sauvignon Blanc</i>	44
PAPPARDELLE AI FUNGHI Handmade pasta with fresh local mushrooms, dried porcini, Parmigiano-Reggiano & truffle pangrattato <i>Barrel Fermented Chardonnay</i>	38
RIGATONI BOLOGNESE Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Eleventh Post</i>	40
RAVIOLI Truffle Pecorino stuffed ravioli, Italian black truffle butter, asparagus pesto and shaved Pecorino <i>Riesling</i>	39

CARNE / PESCE

POLLO Roasted Quebec farm organic half chicken with Italian sausage, farro, tomatoes, rapini & lemon <i>Barrel Fermented Chardonnay</i>	44
MANZO GF* 8oz beef tenderloin with fingerling potatoes, grilled vegetables, TSV Cabernet Sauvignon braised cippolini onions, rosemary veal reduction <i>Cabernet Sauvignon</i>	65
PESCE Pan seared Goosen Island trout, olive & tomato panzanella, grilled artichokes, basil & red pepper gazpacho <i>Margo Rosé</i>	46
AGNELLO GF* Grilled lamb rack, braised dandelion, fennel & fava beans, chickpea purée, mint pesto <i>Cabernet Franc</i>	78

CONTORNI

Rosemary Potatoes GF*	14
Sauteed Mushrooms GF GF Gluten Free (GF*-not celiac friendly) <i>20% gratuity will be added to parties of 8 or more</i> <i>Vine Card is not accepted in Kitchen76</i>	14