



CENA

ANTIPASTI	
HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil	
<i>Add whipped herb & olive oil ricotta 5</i>	
MARINATED OLIVES GF	9
SALUMI FORMAGGI	49
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>	
CARCIOFI GF*	25
Crispy artichokes with Parmigiano-Reggiano,	
parsley gremolata & Calabrian olives	
<i>LUSH Sparkling Rosé</i>	
ARANCINI ALLA MILANESE	25
Rice balls with saffron, smoked mozzarella,	
tomato sauce & basil	
<i>Unoaked Chardonnay / Merlot</i>	
POLPETTE	26
House-made veal meatballs with tomato sauce	
<i>Add grilled bread 5</i>	
<i>Eleventh Post</i>	
PRIMI	
BEEF CARPACCIO GF	27
Arugula, pecorino, pickled shallots, truffle oil &	
pine nuts <i>Add grilled bread 5</i>	
<i>Merlot</i>	
KITCHEN76 INSALATA	22
Mixed greens, fennel & parsley with red wine	
anchovy vinaigrette, crispy prosciutto, Parmigiano-	
Reggiano & crostino	
<i>Sauvignon Blanc</i>	
BURRATA	29
Garden peas, fennel, pancetta and mint dressing,	
parmigiano crisp <i>Add grilled bread 5</i>	
<i>Barrel Fermented Chardonnay</i>	
MELANZANE	24
Breaded eggplant with house-made tomato	
sauce, whipped ricotta, caponata & fresh basil	
<i>Margo Rosé</i>	
POLPO CARPACCIO GF	26
Chilled and sliced octopus, Soleggiato tomato	
emulsion, arugula purée, crispy capers, salmon roe	
<i>Blanc de Franc</i>	
POLENTA FRITTI GF*	18
Crispy rosemary polenta with Parmigiano-Reggiano &	
truffle oil	

SECONDI	
CALABRESE PIZZA	38
House 'Ndjua sausage, Calabrian olives, Caccio	
Cavallo, Bomba tomato sauce	
<i>Eleventh Post</i>	
MAFALDA CON ZAFFERANO	38
Fresh made pasta with shrimp, mussels, calamari,	
cherry tomatoes, lemon & saffron	
<i>Barrel Fermented Chardonnay</i>	
PAPPARDELLE AI FUNGHI	38
Handmade pasta with fresh local mushrooms, dried	
porcini, Parmigiano-Reggiano & truffle pangrattato	
<i>Barrel Fermented Chardonnay</i>	
RIGATONI BOLOGNESE	40
Fresh made pasta, traditional house Bolognese	
of veal, pork, beef & Parmigiano-Reggiano	
<i>Eleventh Post</i>	
RAVIOLI	39
Truffle Pecorino stuffed ravioli, black truffle butter,	
asparagus pesto and shaved Pecorino	
<i>Riesling</i>	

CARNE / PESCE	
POLLO	44
Roasted organic Quebec farm half chicken with	
Italian sausage, farro, tomatoes, rapini & lemon	
<i>Barrel Fermented Chardonnay</i>	
MANZO GF*	48
Sliced AAA beef with Estate red wine jus	
& sautéed vegetables	
<i>Cabernet Sauvignon</i>	
PESCE GF	46
Pan seared Goosen Island trout, olive & tomato	
panzanella, grilled artichokes, basil & red pepper	
gazpacho	
<i>Margo Rosé</i>	
AGNELLO GF*	76
Grilled lamb rack, braised dandelion, fennel &	
fava beans, chickpea purée, mint pesto	
<i>Cabernet Franc</i>	

CONTORNI	
Rosemary Potatoes GF*	14
Sauteed Mushrooms GF	14
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>	