



CENA

ANTIPASTI

HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil	
Add whipped herb & olive oil ricotta 5	
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	
Merlot / Margo Rosé	
CARCIOFI ^{GF*}	26
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives	
LUSH Sparkling Rosé	
ARANCINI ALLA MILANESE	25
Rice balls with saffron, smoked mozzarella, tomato sauce & basil	
Unoaked Chardonnay / Merlot	
POLPETTE	26
House-made veal meatballs with tomato sauce	
Add grilled bread 5	
Eleventh Post	

PRIMI

BEEF CARPACCIO ^{GF}	27
Arugula, pecorino, pickled shallots, truffle oil & pine nuts	
Add grilled bread 5	
Merlot	
KITCHEN76 INSALATA	22
Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino	
Sauvignon Blanc	
BURRATA	29
Garden peas, fennel, pancetta and mint dressing, parmigiano crisp	
Add grilled bread 5	
Sauvignon Blanc	
MELANZANE	24
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil	
Margo Rosé	
CRUDO ^{GF}	26
Yellowfin Tuna with capers, kalamata olives, citrus, fennel pollen & K76 olive oil	
Lush Sparkling Rosé	
POLENTA FRITTI ^{GF*}	19
Fried polenta with Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

SECONDI

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

CARNE / PESCE

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

CONTORNI

Rosemary Potatoes ^{GF*}	14
Sauteed Mushrooms ^{GF}	14

GF Gluten Free (GF*-not celiac friendly)
20% gratuity will be added to parties of 8 or more
Vine Card is not accepted in Kitchen76