



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*}	28
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives	
LUSH Sparkling Rosé	
ARANCINI ALLA MILANESE	27
Rice balls with saffron, smoked mozzarella, tomato sauce & basil	
Unoaked Chardonnay / Merlot	
POLPETTE	27
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	24
Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino	
Sauvignon Blanc	
BURRATA	29
With Estate accompaniments	
Add grilled bread 5	
MELANZANE	24
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil	
Margo Rosé	
CRUDO ^{GF}	28
Yellowfin Tuna with capers, kalamata olives, citrus, fennel pollen & K76 olive oil	
Lush Sparkling Rosé	
POLENTA FRITTI ^{GF*}	20
Fried polenta with Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

SECONDI

CALABRESE PIZZA	39
House 'Ndjua sausage, Calabrian olives, Caciocavallo, Bomba tomato sauce	
Eleventh Post	
CALAMARATA CON I'ARAGOSTA	60
Fresh made pasta with Novia Scotia lobster, confit tomatoes & garden basil pesto	
Sauvignon Blanc	
PAPPARDELLE AI FUNGHI	39
Handmade pasta with fresh local mushrooms, dried porcini, Parmigiano-Reggiano & truffle pangrattato	
Barrel Fermented Chardonnay	
RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano	
Eleventh Post	
RAVIOLI NERANO	39
Pecorino stuffed Fiorellini with truffle fried zucchini in a zucchini & lemon passata	
Barrel Fermented Chardonnay	

CARNE / PESCE

POLLO	46
Roasted Quebec farm organic half chicken with Italian sausage, farro, tomatoes, rapini & lemon	
Barrel Fermented Chardonnay	
MANZO ^{GF*}	70
8oz beef tenderloin with fingerling potatoes, grilled vegetables, TSV Cabernet Sauvignon braised cippolini onions, rosemary veal reduction	
Cabernet Sauvignon	
PESCE	48
Pan seared Goosen Island trout, olive & tomato panzanella, grilled artichokes, basil & red pepper gazpacho	
Margo Rosé	
CARNE DI MAIALE ^{GF*}	68
Grilled Iberico pork chop with grilled corn polenta & Estate fruit mostarda	
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