



CENA

ANTIPASTI

HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil <i>Add whipped herb & olive oil ricotta</i> 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 <i>Merlot / Margo Rosé</i>	
CARCIOFI GF*	28
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives <i>LUSH Sparkling Rosé</i>	
ARANCINI ALLA MILANESE	27
Rice balls with saffron, smoked mozzarella, tomato sauce & basil <i>Unoaked Chardonnay / Merlot</i>	
POLPETTE	27
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	24
Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano- Reggiano & crostino <i>Sauvignon Blanc</i>	
FUNGI ASSOLUTI GF*	28
Cornmeal crusted oyster mushrooms, arugula, Stracciatella, Parmigiano-Reggiano & truffle-infused Estate honey dressing <i>Barrel Fermented Chardonnay/Cabernet Franc</i>	
MELANZANE	24
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil <i>Margo Rosé</i>	
CRUDO GF	28
Raw Albacore tuna, capers, celery, basil & Orange with citrus chili Bomba <i>Lush Sparkling Rosé</i>	
POLENTA FRITTI GF*	20
Fried polenta with Parmigiano-Reggiano & truffle oil <i>Add side of house made tomato sauce 5</i>	

SECONDI

TRUFFLE PIZZA	39
Black truffle mascarpone, roasted cremini, arugula caciocavallo & Parmigiano-Reggiano <i>Barrel Fermented Chardonnay/Cabernet Franc</i>	
CALAMARATA CON POLPI	40
Fresh made pasta with braised octopus ragu, lemon, saffron & chili <i>Merlot</i>	
CAMPANELLE CON ZUCCO	42
Handmade pasta with roasted pumpkin & sage passata, gorgonzola & pumpkin seed crumble <i>Barrel Fermented Chardonnay</i>	
RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Eleventh Post</i>	
RAVIOLI POMODORO	39
Ricotta stuffed ravioli, pomodori scattarisciati, Apulian olives, basil, K76 Olive Oil & Parmigiano-Reggiano <i>Margo Rosé</i>	

CARNE / PESCE

POLLO AROSTO	46
Roasted Quebec organic half chicken, caciocavallo zuppa gallurese, estate honey, roasted carrots with lemon & thyme jus <i>Unoaked Chardonnay</i>	
MANZO E FUNGI GF	72
8oz Ribeye filet, roasted fingerling potatoes, braised king oyster mushroom & balsamic jus <i>Cabernet Sauvignon</i>	
PESCE CON CAVOLO GF	44
Pan seared Lake Erie pickerel with verza stufata, patate al forno & salmoriglio <i>Barrel Fermented Chardonnay</i>	
AGNELLO IN UMIDO GF	60
Merlot braised lamb shank with Tuscan kale, pancetta braised cannellini beans & parsley gremolata <i>Cabernet Franc</i>	

CONTORNI

Rosemary Potatoes GF*	14
Sauteed Mushrooms GF	14

GF Gluten Free (GF*-not celiac friendly)