



PRANZO

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* 25
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
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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*
Barrel Fermented Chardonnay

MELANZANE 24
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil
Margo Rosé

POLPO CARPACCIO GF 26
Chilled and sliced octopus, Soleggiato tomato emulsion, arugula purée, crispy capers, salmon roe
Blanc de Franc

POLENTA FRITTI GF* 18
Crispy rosemary polenta with Parmigiano-Reggiano & truffle oil

PIZZE

MARGHERITA PIZZA 28
Valoroso tomato sauce, Fior di Latte, basil & Parmigiano- Reggiano
Merlot

CALABRESE PIZZA 38
House 'Ndjua sausage, Calabrian olives, Caccio Cavallo, Bomba tomato sauce
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DOLCE PIZZA 38
Caramelized endive, Gorgonzola, fresh prosciutto, arugula, pistachios, balsamic reduction
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SECONDI

PAPPADELLE 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
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RAVIOLI 39
Truffle Pecorino stuffed ravioli, black truffle butter, asparagus pesto and shaved Pecorino
Riesling

POLLO 44
Roasted organic Quebec farm half chicken with Italian sausage, farro, tomatoes, rapini & lemon
Barrel Fermented Chardonnay

MANZO GF 48
Sliced AAA beef with Estate red wine jus & sautéed vegetables
Cabernet Sauvignon

PESCE GF 46
Pan seared Goosen Island trout, olive and tomato panzanella, grilled artichokes, basil and red pepper gazpacho
Margo Rosé

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