



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*                                         | 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                       |    |

PIZZE

No Substitutions

|                                                         |    |
|---------------------------------------------------------|----|
| MARGHERITA                                              | 28 |
| Valoroso tomato sauce, Fior di Latte, basil &           |    |
| Parmigiano- Reggiano                                    |    |
| Merlot                                                  |    |
| CALABRESE                                               | 38 |
| House 'Ndjua sausage, Calabrian olives,                 |    |
| Caciocavallo, Bomba tomato sauce                        |    |
| Eleventh Post                                           |    |
| DOLCE                                                   | 38 |
| Rosemary oil, pear, prosciutto, gorgonzola, mozzarella, |    |
| toasted walnuts, arugula, estate honey                  |    |
| Riesling                                                |    |

SECONDI

|                                                                 |    |
|-----------------------------------------------------------------|----|
| 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                                                        |    |
| POLLO                                                           | 44 |
| Roasted Quebec farm organic 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                                                           | 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