



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 and cheese from Norcini & Co and	
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	

PIZZE

No Substitutions

MARGHERITA	32
Valoroso tomato sauce, Fior di Latte, basil &	
Parmigiano- Reggiano	
Merlot	
CALABRESE	39
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	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	
POLLO	42
Panko crusted chicken Milanese with fennel, arugula,	
heirloom cherry tomatoes and lemon saffron aioli	
Sauvignon Blanc	
MANZO GF	48
Sliced AAA beef with Estate red wine jus	
& sautéed vegetables	
Cabernet Sauvignon	
PESCE	48
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