



KITCHEN76  
BY TWO SISTERS

## CENA

### ANTIPASTI

- SALUMI FORMAGGI**  
Selection of cured meats and imported cheese,  
marinated olives and Estate fruit compote  
*Merlot / Margo Rosé*
- CARCIOFI**  
Crispy artichokes with Parmigiano-Reggiano,  
parsley gremolata and Calabrian olives  
*LUSH Sparkling Rosé*
- HOUSE-MADE FOCACCIA**  
Baked to order with rosemary & K76 olive oil  
*Unoaked Chardonnay*
- MARINATED OLIVES** (add to any order)
- ARANCINI**  
Sicilian rice balls with smoked mozzarella,  
tomato sauce & basil  
*Eleventh Post*
- POLPETTE**  
House-made veal meatballs with tomato sauce  
*Eleventh Post*

### PRIMI

- BEEF CARPACCIO** 26  
Arugula, pecorino, pickled shallots, truffle oil and  
pine nuts  
*Margo Rosé / Merlot*
- INSALATA CICORIA** 20  
Bitter Italian greens with red wine anchovy vinaigrette,  
crispy prosciutto & Parmigiano-Reggiano  
*Unoaked Chardonnay*
- BURRATA** 27  
Butternut squash, crispy kale, candied walnuts,  
TSV olive oil & balsamic glaze *add Grilled Bread 5*  
*Riesling*
- FAGIOLI E MAIALE** 24  
Braised cannellini beans, wilted Swiss chard & rosemary  
with fried pork belly & maple caramelized onion  
reduction  
*Riesling*
- CHEF'S DAILY SOUP** 14

### SECONDI

- 45 **MARGHERITA PIZZA** 25  
Valoroso tomato sauce, fior de latte, basil  
*Merlot*
- 22 **TRUFFLE PIZZA** 36  
Mascarpone truffle sauce, mozzarella, fior de latte,  
oyster & shiitake mushrooms topped with arugula,  
shaved Parmigiano-Reggiano and truffle oil  
*Barrel Fermented Chardonnay / Cabernet Franc*
- 10 **RAVIOLI** 31  
Handmade spinach and ricotta stuffed ravioli in  
house-made tomato sauce  
*Eleventh Post*
- 4 **PAPPARDELLE CONIGLIO** 38  
Handmade pasta with rabbit & porcini  
mushrooms  
*Eleventh Post*
- 22 **RIGATONI BOLOGNESE** 34  
Fresh made pasta with traditional house Bolognese  
of veal, pork & beef and Parmigiano-Reggiano  
*Cabernet Sauvignon*

### CARNE / PESCE

- POLLO** 40  
Roasted organic Quebec farm half chicken with  
sautéed vegetables  
*Barrel Fermented Chardonnay*
- PESCE** (subject to availability) 42  
Branzino al cartoccio with olive oil, lemon, leeks,  
heirloom carrots, thyme and enoki mushrooms  
*Unoaked Chardonnay*
- AGNELLO** 48  
Braised lamb shank with polenta  
*Cabernet Franc*
- MANZO** 60  
Beef tenderloin with sautéed vegetables  
*Stone Eagle*  
*Add Mushrooms 7*  
*Add Rosemary Potatoes 14*

18% gratuity will be added to parties of 8 or more  
Vine Card is not accepted in Kitchen76