



PRANZO

ANTIPASTI

SALUMI FORMAGGI Selection of cured meats and imported cheese, marinated olives, and compotes <i>Merlot/ Cabernet Franc</i>	39
CARCIOFI Crispy artichokes with Parmigiano-Reggiano, parsley gremolata and Calabrian olives <i>LUSH Sparkling Rosé</i>	22
HOUSE-MADE FOCACCIA Baked to order with Rosemary & K76 olive oil <i>Unoaked Chardonnay</i>	10
MARINATED OLIVES (add to any order)	4
ARANCINI Sicilian rice balls with smoked mozzarella, tomato sauce & basil <i>Eleventh Post</i>	20
POLPETTE House-made veal meatballs with tomato sauce <i>Eleventh Post</i>	22

PRIMI

BEEF CARPACCIO Arugula, pecorino, pickled shallots, truffle oil and pine nuts <i>Merlot</i>	28
INSALATA CICORIA Bitter Italian Greens with red wine anchovy vinaigrette, crispy prosciutto and Parmigiano- Reggiano <i>Unoaked Chardonnay</i>	20
BURRATA Heirloom tomatoes, TSV Olive Oil fresh basil & balsamic glaze <i>Sauvignon Blanc</i>	27
POLPO Grilled octopus, warmed cannellini bean salad, guanciale, heirloom tomato and bomba mascarpone <i>Barrel Fermented Chardonnay</i>	28

PIZZE

MARGHERITA PIZZA Valoroso tomato sauce, fior de latte, basil <i>Merlot</i>	25
DOLCE é SALATO Prosciutto, gorgonzola, pear, toasted walnuts, mozzarella, arugula and chili honey <i>Riesling</i>	34
TRUFFLE PIZZA Mascarpone truffle sauce, mozzarella, fior de latte, oyster & shiitake mushrooms topped with arugula, shaved Parmigiano-Reggiano and truffle oil <i>Barrel Fermented Chardonnay/Cabernet Franc</i>	36
FEATURE PIZZA	

SECONDI

RIGATONI BOLOGNESE Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano <i>Cabernet Sauvignon</i>	34
RAVIOLI Hand-made, spinach and ricotta stuffed ravioli, in honey brown butter sauce, topped with toasted walnuts and fried sage. <i>Riesling</i>	32
EGGPLANT PARMIGIANA Breaded eggplant layered with mozzarella, tomato sauce, basil and Parmigiano-Reggiano <i>LUSH Sparkling Rosé/Eleventh Post</i>	28
BISTECCA Sliced Bavette steak with mushroom butter, asparagus & roasted potatoes <i>Add sauteed mushrooms 7</i> <i>Cabernet Franc</i>	42

KITCHEN76 EXTRA VIRGIN OLIVE OIL

*The extra virgin olive oil used in Kitchen76 has been
specially harvested from an orchard dating back
500 years from the family's hometown, Pertosa
Italy. Made from cold pressed olives and filtered only
once, brought for our guests to enjoy.
750 mL \$35
Ask your server to purchase*

18% gratuity will be added to parties of 8 or more