



KITCHEN76
BY TWO SISTERS

PRANZO

ANTIPASTI

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

PRIMI

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

PIZZE

MARGHERITA PIZZA	25
Valoroso tomato sauce, fior de latte, basil <i>Merlot</i>	
DOLCE é SALATO	34
Prosciutto, gorgonzola, pear, toasted walnuts, mozzarella, and chili honey <i>Riesling</i>	
TRUFFLE PIZZA	36
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>	

FEATURE PIZZA

SECONDI

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

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