



PRANZO

ANTIPASTI

SALUMI FORMAGGI Selection of cured meats and imported cheese, marinated olives, honeyed nuts and Estate compotes <i>Merlot/ Cabernet Franc</i>	39
CARCIOFI Crispy artichokes with Parmigiano-Reggiano, parsley gremolata and Calabrian olives <i>LUSH Sparkling Rosé</i>	21
HOUSE-MADE FOCACCIA Baked to order with Rosemary & K76 olive oil <i>Margo Rosé</i>	9
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>	21

PRIMI

BEEF CARPACCIO Arugula, pecorino, pickled shallots, truffle oil and pine nuts <i>Margo Rosé / Merlot</i>	28
INSALATA CICORIA Bitter Italian Greens with red wine anchovy vinaigrette and Parmigiano-Reggiano <i>Margo Rosé</i>	20
VITELLO TONNATO Thinly sliced veal striploin, tonnato sauce and fried capers <i>LUSH Sparkling Rosé</i>	26
POLPO Grilled octopus, chickpea tomato puree with mascarpone chili paste & salsa verde <i>Margo Rosé</i>	27
CHEF'S DAILY SOUP	14

PIZZE

MARGHERITA PIZZA Valoroso tomato sauce, fior de latte, basil <i>Stone Eagle Estate Reserve</i>	25
SALSICCIA PIZZA Mascarpone cream sauce w/Italian sausage, rapini, fior de latte, roasted chili peppers <i>Unoaked Chardonnay</i>	32
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>	35
FEATURE PIZZA	

SECONDI

RIGATONI BOLOGNESE Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano <i>Cabernet Sauvignon</i>	32
RAVIOLI Hand-made, spinach and ricotta stuffed ravioli, in chestnut cream sauce, topped with toasted walnuts and dried sage. <i>Barrel Fermented Chardonnay</i>	30
EGGPLANT PARMIGIANA Breaded eggplant layered with mozzarella, tomato sauce, basil and Parmigiano-Reggiano <i>LUSH Sparkling Rosé</i>	28
BISTECCA Sliced Bavette steak with mushroom butter, asparagus & roasted potatoes <i>Add sauteed mushrooms 7</i>	38

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.
1 Litre \$38
Ask your server to purchase

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