



KITCHEN76
BY TWO SISTERS

PRANZO

ANTIPASTI

SALUMI FORMAGGI	45
Selection of cured meats and imported cheese, marinated olives and Estate fruit compote <i>Merlot / Margo Rosé</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	26
Arugula, pecorino, pickled shallots, truffle oil and pine nuts <i>Margo Rosé / Merlot</i>	
INSALATA CICORIA	20
Bitter Italian Greens with red wine anchovy vinaigrette, crispy prosciutto & Parmigiano-Reggiano <i>Unoaked Chardonnay</i>	
BURRATA	27
Butternut squash, crispy kale, candied walnuts, TSV olive oil & balsamic glaze <i>add Grilled Bread 5</i> <i>Riesling</i>	
FAGIOLI E MAIALE	24
Braised cannellini beans, wilted Swiss chard & rosemary with crispy pork belly & maple caramelized onion reduction <i>Riesling</i>	
CHEF'S DAILY SOUP	14

PIZZE

MARGHERITA PIZZA	25
Valoroso tomato sauce, fior de latte, basil <i>Merlot</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>	
SALUMI PIZZA	32
Soppressatta, tomato sauce, fior de latte, roasted red peppers and parsley gremolata <i>Cabernet Franc</i>	

SECONDI

RIGATONI BOLOGNESE	35
Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano <i>Cabernet Sauvignon</i>	
RAVIOLI	31
Handmade spinach and ricotta stuffed ravioli in housemade tomato sauce <i>Eleventh Post</i>	
CONCHIGLIONE FONDUTA	32
Acorn squash stuffed shell pasta with ricotta and parmesan fonduta, sage, roasted pumpkin seeds and crispy speck <i>Barrel Fermented Chardonnay / Eagle Eye</i>	
POLLO	40
Roasted organic Quebec farm half chicken with sautéed vegetables <i>add Rosemary Potatoes 14</i> <i>Barrel Fermented Chardonnay</i>	

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



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EXPERIENCES