

Primi Choose one

Zuppa, Chef's daily inspired soup creation

Insalata Cicoria, bitter Italian greens, red wine anchovy vinaigrette and Parmigiano-Reggiano Sauvignon Blanc

Burratini, shaved prosciutto, grilled asparagus, fava beans, aged balsamic and mint *Riesling*

Beef Carpaccio, raw beef tenderloin, pickled shallots, pine nuts and truffle oil, Pecorino *Rosé*

Main Choose one

Rigatoni Bolognese, beef, veal and pork with parmesan and parsley *Cabernet Sauvignon*

Chef's Seasonal Hand made Pasta

Margherita Pizza, San Marzano tomato sauce, fior de latte and basil Stone Eagle Estate Reserve

Salumi Pizza, soppressata, tomato sauce, fior de latte, roasted red peppers and parsley gremolata *Cabernet Franc*

> Kitchen76 Featured Main Composed daily by Chef

Add one shareable **Primo OR Dolce per table**

Arancini, Sicilian rice balls with smoked mozzarella, tomato sauce and basil *Merlot*

Antipasti

Carciofi, crispy artichokes with Parmigiano-Reggiano, preserved lemon and Calabrian olives *Blanc de Franc/Barrel Fermented Chardonnay*

House made Focaccia, with olive oil, rosemary and aged balsamic *add olives* 4 *Rosé*

Malco

Chocolate & Espresso Panna Cotta with amaretti cookie and crème fraiche *Cabernet Sauvignon Icewine*

> Orange & Almond Torta with crème anglaise *Riesling Icewine*

Salumi e Formaggi Cabernet Franc/LUSH Sparkling Rosé Selection of cured meats and imported cheeses, marinated olives, Estate grown compotes 30

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