



KITCHEN76
BY TWO SISTERS

5 COURSE TASTING MENU

Current Vintages 150 | Premium Vintages 170

PRIMI

Braised leek farinata, roasted mushrooms,
black truffle mascarpone

2021 Lush Sparkling Rosé | 2020 Blanc de Franc

PESCE

Octopus carpaccio, solegiatto tomato emulsion,
arugula oil, crispy capers

2021 Unoaked Chardonnay | 2020 Stone Eagle- Eagle Eye

PASTA

Pork sausage and caciocavallo ravioli “al vino rosso”

2020 Cabernet Franc | 2017 Cabernet Franc

CARNE

Braised beef short rib, mascarpone polenta,
pepperoncini, Cabernet jus

2020 Cabernet Sauvignon | 2019 Stone Eagle

DOLCE

Yogurt white chocolate cheesecake, raspberry chocolate,
fresh raspberries, Cynar

2023 Cabernet Sauvignon Icewine

Our menu is carefully curated & paired,
we do not offer substitutions or modifications