

THURSDAY DATE NIGHT

Dinner for Two

110

Includes two complimentary Harvest Spritz Cocktails

CHOICE OF ONE PRIMI TO SHARE

KITCHEN76 INSALATA

Bitter Italian Greens with red wine anchovy vinaigrette and Parmigiano-Reggiano and crostino

Sauvignon Blanc

ARANCINI ALLA MILANESE

Rice balls with saffron, smoked mozzarella, tomato sauce & basil Unoaked Chardonnay I Eleventh Post

POLPETTE

House-made veal meatballs with tomato sauce Eleventh Post

ADD FOCACCIA 10

ADD CHEF'S DAILY SOUP 16

CHOICE OF ONE SECONDI EACH

RAVIOLI

Handmade provolone & ricotta stuffed ravioli with fresh tomato sauce, basil & Parmigiano-Reggiano $\underbrace{\textit{Merlot}}$

RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano Cabernet Sauvignon

NDUJA PIZZA

Valoroso tomato sauce, Nduja sausage, mozzarella & basil Eleventh Post

POLLO GF

Roasted organic Quebec farm half chicken with sautéed vegetables Barrel Fermented Chardonnay

PESCE GF

(subject to availability)
Crispy Branzino with roasted endive and charred kale
Unoaked Chardonnay

CHOICE OF ONE DOLCE TO SHARE

TORTA SETTEVELLI

Stone Eagle

PEAR CROSTADA

Riesling

TIRAMISU

Stone Eagle