

House Made Focaccia	<b>Carciofi</b> Lush/Blanc de Franc Sparkling
Baked to order with rosemary, TSV olive oil and	Crispy artichokes with Parmigiano Reggiano, preserved
balsamic <i>8 add olives 4</i>	lemon and Calabrian olives 20
<b>Arancini</b> <i>Eleventh Post</i> Sicilian rice balls with smoked mozzarella, tomato sauce and fresh basil <i>18</i>	<b>Barbabietola</b> <i>Riesling</i> Roasted beets with candied orange zest, cider & honey vinaigrette, pistachio gremolata, sheep's milk crème fraiche <i>22</i>
<b>Crudo</b> Sauvignon Blanc	Insalata Cicoria <i>Rosé</i>
Swordfish crudo with caper dressing, lemon	Bitter Italian greens, red wine anchovy vinaigrette and
marmalade, parsley and lemon oil 22	Parmigiano Reggiano <i>18</i>

**Margherita** *Eleventh Post/Stone Eagle Estate Reserve* Fior de latte, San Marzano tomato sauce, fresh basil and olive oil *22*  SalumiCabernet FrancFior de latte, Calabrian salumi, roasted red peppers,San Marzano tomato sauce and parsley gremolata26

## Burrata Eleventh Post

Whole burratini, roasted pears, arugula, caramelized onions aged balsamic and prosciutto 39

Yecondi

**Manzo** Stone Eagle Estate Reserve/Cabernet Sauvignon Black pepper and rosemary rubbed AAA Rib-Eye with Gorgonzola buttermilk sauce, pickled pearl onions and charred brussels sprouts 67

## Anatra Eleventh Post

Spiced duck breast, roasted figs, pomegranate molasses, kale and balsamic cippolini onions 45

**Polpo** *Barrel Fermented* Chardonnay Grilled octopus, cranberry beans, swiss chard, almond and chili pesto 50 **Ravioli** Barrel Fermented Chardonnay/Riesling Hand made squash ravioli with roasted acorn squash, honey, brown butter, roasted hazelnuts and sage 32

**Vongole** Barrel Fermented Chardonnay Hand made linguini pasta, with clams, fermented shrimp butter, white wine kombu broth and parsley 35

**Agnello** *Merlot* Lamb shoulder ragu with hand made pappardelle, rosemary, braised carrots and lamb jus 40

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. 750 ml \$38

Ask your server to purchase