

CENA

TWO COURSE PRIX FIXE MENU 70.00

Primo

Burrata

Heirloom tomatoes, burrata, TSV Olive Oil & fresh basil
Unoaked Chardonnay/Sauvignon Blanc

Pesche Grigliate

Grilled peaches, honey sweetened ricotta, prosciutto,
Hazelnuts, fresh basil with a balsamic drizzle
Riesling

Beef Carpaccio

Arugula, pecorino, truffle oil & pine nuts
Rosé/Merlot

Insalata Cicoria

Bitter Italian greens with red wine anchovy vinaigrette and
Parmesan-Reggiano
Rosé

Secondi

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

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

Chef's Feature Pizza

Rigatoni Bolognese
Beef, veal & pork with Parmesan-Reggiano
Cabernet Sauvignon

Seafood Fregola

White wine, cherry tomato & parsley
Eleventh Post/ Unoaked Chardonnay

Carne del Giorno

Chef's Entrée Selection

Contorni

Arancini

Sicilian rice balls with smoked mozzarella, tomato sauce & basil 18
Eleventh Post

Salumi e Formaggi

Selection of cured meats and imported cheeses, marinated olives &
Estate compotes 38
Merlot/Cabernet Franc

Polenta

Crispy rosemary polenta with Parmigiano-Reggiano,
basil & tomato sauce 18
Chardonnay

Carciofi

Crispy artichokes with Parmigiano-Reggiano, parsley
gremolata and Calabrian olives 20
Lush/Blanc de Franc

House-made Focaccia

Baked to order with rosemary, TSV Olive Oil 9
Rosé

Marinated Olives (add-on to any order) 4

The extra virgin olive oil used in Kitchen76 has been specially harvested from a
grove 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 6 bottles / 199

