

CENA

Primo

Burrata

Roasted acorn squash, burrata, crispy kale, hazelnuts, TSV olive oil, dried chilies & balsamic 26

Unoaked Chardonnay/Riesling

Beef Carpaccio

Arugula, pecorino, truffle oil & pine nuts 25

Rosé/Merlot

Insalata Cicoria 18

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

Rosé

Chef's Daily Soup 14

Secondi

Margherita Pizza, San Marzano tomato sauce, fior de latte, basil 22

Stone Eagle Estate Reserve

Salumi Pizza, Soppressata, tomato sauce, fior de latte,

roasted red peppers and parsley gremolata 26

Cabernet Franc

Kitchen76 Feature Pizza

Rigatoni Bolognese

Beef, veal & pork with Parmesan-Reggiano 30

Cabernet Sauvignon

Chef's House-Made Pasta

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



KITCHEN76
BY TWO SISTERS