

# PRANZO

TWO COURSE PRIX FIXE MENU 55.00

## Primo

### Burrata

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

*Unoaked Chardonnay/Riesling*

### Beef Carpaccio

Arugula, pecorino, pickled shallots, truffle oil & pine nuts

*Rosé/Merlot*

### Insalata Cicoria

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

*Rosé*

### Chef's Daily Soup

## 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*

### Kitchen76 Feature Pizza

### Strozzapreti

Basil pesto with grilled zucchini, pecorino & pancetta

*Sauvignon Blanc*

### Rigatoni Bolognese

Beef, veal & pork with Parmesan-Reggiano

*Cabernet Sauvignon*

### Pollo

Roasted tender chicken thighs, rapini & lemon caper sauce

*Barrel Fermented Chardonnay*

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## 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



KITCHEN76  
BY TWO SISTERS