



Primi

House Made Focaccia

Baked to order with rosemary, TSV olive oil and balsamic 8 *add olives 4*

Arancini *Eleventh Post*

Sicilian rice balls with smoked mozzarella, tomato sauce and fresh basil 18

Salumi e Formaggi *Merlot/Lush Sparkling*

Selection of cured meats, imported cheeses, marinated olives, Estate grown compotes 30

Beef Carpaccio *Merlot/Rosé*

Arugula, pecorino, pine nuts, pickled shallots and truffle oil 25

Carciofi *Lush/Blanc de Franc Sparkling*

Crispy artichokes with Parmigiano Reggiano, preserved lemon and Calabrian olives 20

Barbabietola *Riesling*

Roasted beets, candied orange zest, cider & honey vinaigrette, pistachio gremolata, sheep's milk crème fraiche 22

Insalata Cicoria *Rosé*

Bitter Italian greens, red wine anchovy vinaigrette and Parmigiano Reggiano 18

Zuppa

Chef's daily inspired soup creation 14

Pizze

Margherita *Eleventh Post/Stone Eagle Estate Reserve*

Fior de latte, San Marzano tomato sauce, fresh basil and olive oil 22

Burrata *Eleventh Post/Merlot*

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

Salumi *Cabernet Franc*

Fior de latte, Calabrian salumi, San Marzano tomato sauce, roasted red peppers and parsley salsa 26

Secondi

Cavatappi Bolognese *Cabernet Sauvignon*

Fresh made pasta with traditional house Bolognese of veal, pork, beef and Parmigiano Reggiano 30

Cavatelli Rapini *Barrel Fermented Chardonnay*

Fresh made pasta with salted anchovy, rapini, chili, lemon and Pecorino 24

Ravioli *Barrel Fermented Chardonnay/Riesling*

Hand made squash ravioli with roasted acorn squash, honey, brown butter, roasted hazelnuts and sage 32

Pollo *Eleventh Post /Unoaked Chardonnay*

Roasted organic half chicken with fennel, olives, white wine, potatoes, cippolini onions and parsley 39

Vitello *Merlot*

Breaded veal cutlets, tomato sauce, smoked mozzarella and hot Italian peppers on a Kaiser 32

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. 750ml \$38

Ask your server to purchase