



CENA

ANTIPASTI

HOUSE-MADE FOCACCIA	
Baked to order with oregano & K76 olive oil	
Add whipped herb & olive oil ricotta 5	
MARINATED OLIVES GF	
SALUMI FORMAGGI	
Locally cured meats & cheese from Norcini & Co and Upper Canada Cheese Company, truffle infused Estate honey, antipasti & grilled bread	
Merlot / Margo Rosé	
CARCIOFI GF*	
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives	
Lush Sparkling Rosé	
ARANCINI ALLA MILANESE	
Rice balls with saffron, smoked mozzarella, tomato sauce & basil	
Unoaked Chardonnay / Merlot	
POLPETTE	
House-made veal meatballs with tomato sauce	
Add grilled bread 5	
Eleventh Post	

PRIMI

BEEF CARPACCIO GF	
Arugula, pecorino, pickled shallots, truffle oil & pine nuts	
Add grilled bread 5	
Merlot	
KITCHEN76 INSALATA	
Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino	
Sauvignon Blanc	
FUNGHI ASSOLUTI GF*	
Cornmeal crusted oyster mushrooms, arugula, truffle mascarpone, Parmigiano-Reggiano & Estate honey dressing	
Barrel Fermented Chardonnay / Cabernet Franc	
MELANZANE	
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil	
Margo Rosé	
CRUDO GF	
Raw Albacore tuna, capers, celery, basil & orange with citrus chili bomba	
Lush Sparkling Rosé	
POLENTA FRITTI GF*	
Fried polenta, Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

SECONDI

10	TRUFFLE PIZZA	39
	Black truffle mascarpone, roasted cremini, arugula, caciocavallo & Parmigiano-Reggiano	
	Barrel Fermented Chardonnay/Cabernet Franc	
9		
49	SPAGHETTI ALLA ASCIUGA	32
	Fresh made pasta with black anchovies, lemon reduction, basil & olive oil pangrattato	
	Unoaked Chardonnay	
	CAMPANELLE CON ZUCCA	42
	Handmade pasta with roasted pumpkin & sage passata, gorgonzola & pumpkin seed crumble	
	Barrel Fermented Chardonnay	
28		
	RIGATONI BOLOGNESE	42
	Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano	
	Eleventh Post	
27		
	RAVIOLI POMODORO	39
	Ricotta stuffed ravioli, pomodori scattarisciati, basil, K76 olive oil & Parmigiano-Reggiano	
	Margo Rosé	
27		

CARNE / PESCE

27	POLLO ARROSTO GF*	46
	Quebec half chicken, sedano rapa, Estate honey glazed carrots & Estate apple mostarda	
	Unoaked Chardonnay	
	MANZO E FUNGI GF	76
	8oz AAA tenderloin, roasted fingerling potatoes, braised king oyster mushroom & balsamic jus	
	Cabernet Sauvignon	
	PESCE E CECI GF	47
	Pan roasted Branzino, zuppa di ceci, roasted pepper puree & basil oil	
	Margo Rosé	
	AGNELLO IN UMIDO GF	60
	Merlot braised lamb shank with tuscan kale, pancetta braised cannellini beans & parsley gremolata	
	Cabernet Franc	
24		

CONTORNI

28	Rosemary potatoes GF*	14
	Sauteed mushrooms GF	14

GF Gluten Free (GF*-not celiac friendly)