



PRANZO

ANTIPASTI

HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil	
Add whipped herb & olive oil ricotta 5	
MARINATED OLIVES GF	9
SALUMI FORMAGGI	49
Locally cured meats & cheese from Norcini & Co and Upper Canada Cheese Company, truffle infused Estate honey, antipasti & grilled bread	
Merlot / Margo Rosé	
CARCIOFI GF*	28
Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives	
Lush Sparkling Rosé	
ARANCINI ALLA MILANESE	27
Rice balls with saffron, smoked mozzarella, tomato sauce & basil	
Unoaked Chardonnay / Merlot	
POLPETTE	27
House-made veal meatballs with tomato sauce	
Add grilled bread 5	
Eleventh Post	

PRIMI

BEEF CARPACCIO GF	27
Arugula, pecorino, pickled shallots, truffle oil & pine nuts	
Add grilled bread 5	
Merlot	
KITCHEN76 INSALATA	24
Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino	
Sauvignon Blanc	
FUNGHI ASSOLUTI GF*	28
Cornmeal crusted oyster mushrooms, arugula, truffle mascarpone, Parmigiano-Reggiano & Estate honey dressing	
Barrel Fermented Chardonnay/Cabernet Franc	
MELANZANE	24
Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil	
Margo Rosé	
CRUDO GF	28
Raw Albacore tuna, capers, celery, basil & orange with citrus chili bomba	
Lush Sparkling Rosé	
POLENTA FRITTI GF*	20
Fried polenta, Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

PIZZE

No Substitutions

MARGHERITA	32
Valoroso tomato sauce, Fior di Latte, basil & Parmigiano- Reggiano	
Merlot	
TRUFFLE	39
Black truffle mascarpone, roasted cremini, arugula, caciocavallo & Parmigiano-Reggiano	
Barrel Fermented Chardonnay/Cabernet Franc	
BRUXELLES	36
Parmigiano-Reggiano bechamel with shaved brussels spouts, pancetta, roasted garlic oil & lemon zest	
Unoaked Chardonnay	

SECONDI

CAMPANELLE CON ZUCCA	42
Handmade pasta with roasted pumpkin & sage passata, gorgonzola & pumpkin seed crumble	
Barrel Fermented Chardonnay	
RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano	
Eleventh Post	
RAVIOLI POMODORO	39
Ricotta stuffed ravioli, pomodori scattarisciati, basil, K76 olive oil & Parmigiano-Reggiano	
Margo Rosé	
POLLO AROSTO GF*	46
Quebec half chicken, sedano rapa, Estate honey glazed carrots, Estate apple mostarda	
Unoaked Chardonnay	
MANZO GF	48
Sliced AAA beef with Estate red wine jus & sautéed vegetables	
Cabernet Sauvignon	
PESCE E CECI GF	47
Pan roasted Branzino, zuppa di ceci, roasted pepper puree & basil oil	
Margo Rosé	

CONTORNI

Rosemary potatoes GF*	14
Sauteed mushrooms GF	14

GF Gluten Free (GF*-not celiac friendly)