



KITCHEN76  
BY TWO SISTERS

## THURSDAY DATE NIGHT

DINNER FOR TWO

115

*Includes a Lush sparkling toast for two*

### CHOICE OF ONE PRIMI TO SHARE

KITCHEN76 INSALATA

Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto,  
Parmigiano-Reggiano & crostino  
*Sauvignon Blanc*

ARANCINI ALLA MILANESE

Rice balls with saffron, smoked mozzarella, tomato sauce & basil  
*Unoaked Chardonnay / Eleventh Post*

FUNGHI ASSOLUTI <sup>GF\*</sup>

Cornmeal crusted oyster mushrooms, arugula, truffle mascarpone, Parmigiano-Reggiano  
& Estate honey dressing  
*Barrel Fermented Chardonnay / Cabernet Franc*

POLPETTE

House-made veal meatballs with tomato sauce  
*Eleventh Post*

ADD FOCACCIA 10

ADD CHEF'S DAILY SOUP 14

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### CHOICE OF ONE SECONDI EACH

RAVIOLI POMODORO

Handmade ricotta stuffed ravioli, pomodori scattarisciati, basil, K76 Olive Oil  
& Parmigiano-Reggiano  
*Margo Rose*

RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese of veal, pork & beef  
with Parmigiano-Reggiano  
*Cabernet Sauvignon*

K76 FEATURE PIZZA

Handcrafted pizza, seasonally & traditionally inspired

POLLO AROSTO <sup>GF\*</sup>

Roasted organic Quebec farm half chicken, Sedano Rapa, Goldenrod honey glazed carrots, Estate  
Apple mostarda  
*Unoaked Chardonnay*

MANZO <sup>GF</sup>

Sliced AAA beef with Estate red wine jus, roasted fingerling potatoes & sauteed vegetables  
*Cabernet Sauvignon*  
*(Supplement Ribeye Filet +\$30)*

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### CHOICE OF ONE DOLCE TO SHARE

KITCHEN76 GELATO/SORBET

*Ask your server for today's flavours*

TIRAMISU <sup>GF</sup>

Mascarpone Zabaione, house-made Savoyardi, espresso & bitter cocoa  
*Cabernet Sauvignon Icewine*