



KITCHEN76
BY TWO SISTERS

CENA

ANTIPASTI

HOUSE-MADE FOCACCIA Baked to order with oregano & K76 olive oil <i>Add whipped herb & olive oil ricotta 5</i>	10
MARINATED OLIVES ^{GF}	12
SALUMI FORMAGGI Locally cured meats & cheese from Norcini & Co and Upper Canada Cheese Company, truffle infused Estate honey, antipasti & grilled bread <i>Merlot / Margo Rosé</i>	49
CARCIOFI ^{GF*} Crispy artichokes with Parmigiano-Reggiano, parsley gremolata & Calabrian olives <i>Lush Sparkling Rosé</i>	28
ARANCINI ALLA MILANESE Rice balls with saffron, smoked mozzarella, tomato sauce & basil <i>Unoaked Chardonnay / Merlot</i>	27
POLPETTE House-made veal meatballs with tomato sauce <i>Add grilled bread 5</i> <i>Eleventh Post</i>	27
FRITTO DI MARE Spicy fried shrimp and calamari with pesto aioli, Calabrese olives, basil & chilis <i>Lush Sparkling Rosé</i>	29
POLENTA FRITTI ^{GF*} Fried polenta, Parmigiano-Reggiano & truffle oil <i>Add side of house made tomato sauce 5</i>	20

PRIMI

BEEF CARPACCIO ^{GF} Arugula, pecorino, pickled shallots, truffle oil & pine nuts <i>Add grilled bread 5</i> <i>Merlot</i>	27
KITCHEN76 INSALATA Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano-Reggiano & crostino <i>Sauvignon Blanc</i>	24
MELANZANE Breaded eggplant with house-made tomato sauce, whipped ricotta, caponata & fresh basil <i>Margo Rosé</i>	24
CRUDO ^{GF} Raw Albacore tuna, capers, celery, basil & orange with citrus chili bomba <i>Lush Sparkling Rosé</i>	28
BURRATA ^{GF} Fresh cheese with heirloom tomatoes, basil & balsamic reduction <i>Add grilled bread 5</i> <i>Sauvignon Blanc</i>	29

SECONDI

DOLCE PIZZE Rosemary oil with shaved pears, toasted walnuts, fresh prosciutto, gorgonzola, mozzarella, arugula & Estate honey <i>Riesling</i>	38
RIGATONI BOLOGNESE Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Eleventh Post</i>	42
RAVIOLI Lemon and ricotta stuffed ravioli with brown butter & fried basil <i>Unoaked Chardonnay</i>	39
CAMPANELLE PRIMAVERA Fresh pasta with asparagus, spring peas, mint basil pesto & ricotta <i>Sauvignon Blanc</i>	38
SPAGHETTI Handmade pasta with Nova Scotia lobster, cherry tomatoes, smoked lobster brodo & lemon pangrattato <i>Barrel Fermented Chardonnay</i>	56

CARNE / PESCE

POLLO ARROSTO Quebec half chicken with toasted farro, cherry tomatoes, rapini, lemon & thyme reduction <i>Barrel Fermented Chardonnay</i>	46
MANZO ^{GF} 8oz AAA tenderloin with crispy fingerling potatoes, braised grilled cippolini & Estate wine jus <i>Cabernet Sauvignon</i>	76
AGNELLO ^{GF} Pan roasted lamb rack with mascarpone polenta, braised Tuscan kale & salsa verde <i>Cabernet Franc</i>	72
PESCE Pan seared rainbow trout with olive and tomato panzanella, grilled artichokes & red pepper gazpacho <i>Margo Rosé</i>	46

CONTORNI

Rosemary potatoes ^{GF*}	14
Sauteed mushrooms ^{GF}	14
Estate honey glazed carrots	14

GF Gluten Free (GF*-not celiac friendly)