



MOTHER'S DAY BRUNCH

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
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
MELANZANE Breaded eggplant with house-made tomato sauce, whipped ricotta & fresh basil <i>Margo Rosé</i>	24
KITCHEN76 INSALATA Mixed greens, fennel & parsley with red wine anchovy vinaigrette, crispy prosciutto, Parmigiano Reggiano & crostino <i>Sauvignon Blanc</i>	24

BRUNCH FEATURES

FRITATTA Basil & arugula custard eggs, fresh prosciutto, bocconcini, shaved melon <i>Blanc de Franc</i>	28
UOVA ALL'INFERNO Farm fresh eggs, Calabrian chili, tomato sauce, basil, roasted peppers, crispy pancetta, grilled bread <i>Margo Rosé</i>	26
UOVA ALL FLORENTINE Poached eggs, crispy polenta, pepperoncini, guancia zabaglione <i>Lush Sparkling Rosé</i>	28
BUDINO DI PANE Chocolate bread pudding with orange crema & hazelnut granola <i>Blanc de Franc</i>	22

GONDOLA PIZZE

MARGHERITA Valoroso tomato sauce, Fior di Latte, basil & Parmigiano-Reggiano <i>Merlot</i>	24
CON UOVO Soleggiato tomatoes, farmstead fontina, baked eggs, basil pesto <i>Barrel Fermented Chardonnay</i>	28
DOLCE CON MELE Estate honey & cinnamon caramelized apples with amaretto pastry cream, toasted almonds and turbinado brulee <i>Riesling</i>	24

SECONDI

RAVIOLI CON PISELLI Lemon and ricotta stuffed ravioli with basil puree garden peas & pancetta <i>Barrel Fermented Chardonnay</i>	38
RIGATONI BOLOGNESE Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano Reggiano <i>Eleventh Post</i>	42
POLLO ALLA MILANESE Crispy breaded chicken breast, saffron lemon aioli, fennel citrus salad, arugula <i>Unoaked Chardonnay</i>	40

MANZO ^{GF*} AAA strip loin with Estate red wine jus, crispy fingerling potatoes & grilled vegetables <i>Cabernet Sauvignon</i>	62
PESCE Pan seared rainbow trout with olive and tomato Panzanella, grilled artichokes & red pepper gazpacho <i>Margo Rose</i>	46

CONTORNI

Rosemary potatoes ^{GF*}	14
Brown butter mushrooms	14
Crispy Pancetta	16
Sage & fennel breakfast sausage	18