



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 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
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PRIMI

BEEF CARPACCIO GF Arugula, pecorino, pickled shallots, truffle oil & pine nuts <i>Add grilled bread 5 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
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BURRATA GF Fresh cheese with Estate accompaniments <i>Add grilled bread 5</i>	29
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SECONDI

DOLCE PIZZE Rosemary oil with shaved pears, toasted walnuts prosciutto, gorgonzola, mozzarella, fresh 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 Basil and mascarpone stuffed ravioli with caper lemon butter & artichokes <i>Unoaked Chardonnay</i>	40
CANESTRA ALLA CAPRESE Fresh pasta with heirloom tomato ragu, basil & bocconcini <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
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GF Gluten Free (GF*-not celiac friendly)