



ANTIPASTI

HOUSE-MADE FOCACCIA	10
Baked to order with oregano & K76 olive oil	
Add whipped herb & olive oil ricotta 5	
MARINATED OLIVES GF	12
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	
FRITTO DI MARE	29
Spicy fried shrimp and calamari with pesto aioli, Calabrese olives, basil & chilis	
Lush Sparkling Rosé	
POLENTA FRITTI GF*	20
Fried polenta, Parmigiano-Reggiano & truffle oil	
Add side of house made tomato sauce 5	

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	
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	
BURRATA GF	29
Fresh cheese with Estate accompaniments	
Add grilled bread 5	

PIZZE

No Substitutions

MARGHERITA	32
Valoroso tomato sauce, Fior di Latte, basil & Parmigiano- Reggiano	
Merlot	
SALSICCE	34
Valorosa tomato sauce with spicy Italian sausage, caramelized onions, roasted red peppers, mozzarella	
Cabernet Franc	
DOLCE	38
Rosemary oil with shaved pears, toasted walnuts, fresh prosciutto, gorgonzola, mozzarella, arugula & Estate honey	
Riesling	

SECONDI

RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano	
Eleventh Post	
CANESTRA ALLA CAPRESE	38
Fresh pasta with heirloom tomato ragu, basil & bocconcini	
Sauvignon Blanc	
RAVIOLI	40
Basil and mascarpone stuffed ravioli with caper lemon butter & articoles	
Unoaked Chardonnay	
POLLO ALLA MILANESE	40
Rosemary panko crusted chicken with fennel, arugula, cherry tomatoes & saffron lemon aioli	
Margo Rosé	
MANZO GF	62
AAA strip loin with Estate red wine jus, crispy fingerling potatoes & grilled vegetables	
Cabernet Sauvignon	
PESCE	46
Pan seared rainbow trout with olive and tomato panzanella, grilled artichokes & red pepper gazpacho	
Margo Rosé	

CONTORNI

Rosemary potatoes GF*	14
Sauteed mushrooms GF	14
Estate honey glazed carrots	14

GF Gluten Free (GF* -not celiac friendly)