



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
CROSTINI DI FEGATINI Chicken liver paté with TSV Ice Wine, Estate fruit preserves, grilled bread & parsley salad <i>Riesling</i>	20
ZUPPA Seasonally inspired house made soup <i>Add grilled bread 5</i>	16

SECONDI

ZUCCA PIZZE Estate honey roasted butternut squash, guanciale, caramelized onions, sage & gorgonzola <i>Unoaked Chardonnay</i>	36
RIGATONI BOLOGNESE Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano <i>Eleventh Post</i>	44
RISOTTO AI CAVALO Caramelized savoy cabbage, carnaroli rice, lemon, thyme & Parmigiano-Reggiano <i>Sauvignon Blanc</i>	40
GNOCCHI Semolina gnocchi with roasted butternut squash, crispy Prosciutto di Parma PDO & Grana Padano PDO crema <i>Unoaked Chardonnay</i>	40
PAPPARDELLE AI CONIGLIO Fresh pasta with Merlot braised rabbit ragu, soffrito & Parmigiano-Reggiano <i>Sauvignon Blanc</i>	42

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} Cabernet Sauvignon braised lamb rack with pancetta cannellini beans, Tuscan kale & parsley pesto <i>Cabernet Franc</i>	72
PESCE ^{GF} Pan seared Fogo island black cod with chickpeas, cauliflower, saffron brodo & pinenut gremolata <i>Margo Rosé</i>	62

CONTORNI

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

GF Gluten Free (GF*-not celiac friendly)