



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

PIZZE

No Substitutions

MARGHERITA	32
Valoroso tomato sauce, Fior di Latte, basil & Parmigiano- Reggiano	
Merlot	
DIAVOLO	38
Nduja tomato sauce with spicy sopressata, Portobello mushrooms & mozzarella	
Eleventh Post	
ZUCCA	36
Estate honey roasted butternut squash, sage, guanciale, caramelized onions & gorgonzola	
Unoaked Chardonnay	
SECONDI	
RIGATONI BOLOGNESE	42
Fresh made pasta, traditional house Bolognese of veal, pork, beef & Parmigiano-Reggiano	
Eleventh Post	
RISOTTO AI CAVALO	40
Caramelized savoy cabbage, carnaroli rice, lemon, thyme & Parmigiano-Reggiano	
Sauvignon Blanc	
GNOCCHI	40
Semolina gnocchi with roasted butternut squash, crispy Prosciutto di Parma PDO & Grana Padano PDO crema	
Unoaked Chardonnay	
POLLO ALLA CACCIATORA	38
Valorosso tomato braised chicken thighs with Green beans & mascarpone polenta	
Barrel Fermented Chardonnay	
MANZO GF	62
AAA strip loin with Estate red wine jus, crispy fingerling potatoes & grilled vegetables	
Cabernet Sauvignon	
PESCE GF	52
Pan Seared Branzino with chickpeas, cauliflower, saffron brodo & pinenut gremolata	
Margo Rosé	

CONTORNI

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

GF Gluten Free (GF* -not celiac friendly)