

## ANTIPASTI

### CESTO DI FOCACCIA E PANE 3

house-made focaccia & sourdough, pugliese olive oil, sicilian sea salt

### OLIVE MARINATE 9

warm marinated olives

### BRUSCHETTA 10

chefs selection

### CARCIOFI FRITTI 15

fried artichoke hearts, citrus gremolata

### ARANCINO 15

nduja & mozzarella stuffed fried riceball

### POLPETTE 16

veal meatballs, preserved tomato, whipped ricotta

### FRITTO DI CALAMARI 18

scallions, chili & lemon aioli

### POLIPO 22

pan seared octopus, salsa verde, steamed potatoes, spicy salami

### TAGLIERE MISTO 24

selection of cured meat & cheese, olives & preserves

## CRUDI

### VITELLO TONNATO 17

veal carpaccio, tuna emulsion, red onion, capers

### TARTARA DI TONNO 20

yellowfin tuna, heirloom tomatoes, red onion, mint, capers

## INSALATE

### INSALATA VERDE 12

mixed greens, barrel-aged white wine vinegar, shaved cucumber, shaved radish, red onion

### BARBABIETOLA 15

roasted beets, goats milk ricotta, almond & pistachio dressing

### PANZANELLA 15

heirloom tomatoes, cucumber, fior di latte, focaccia, basil

### CESARE 15

baby romaine, focaccia crumble, marinated anchovies, parmigiano, crispy prosciutto

### BURRATA 24

marinated grilled zucchini, candied cherry tomatoes, basil

## PASTE

### BIGOLI AL POMODORO 18

tomato passata, stracciatella, basil

### CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

### PACCHERI BOLOGNESE 21

veal ragu, parmigiano

### LINGUINE AL TARTUFO NERO 26

roasted mushrooms, truffle emulsion, shaved black truffle

### CONCHIGLIE E PISTACCHIO 25

shell shaped pasta, baby shrimps, pistachio, orange zest

# ORETTA

Cena

## PIZZE

### MARGHERITA 16

tomato, fior di latte, parmigiano, basil

### CAPRICCIOSA 19

tomato, fior di latte, prosciutto cotto, white mushrooms, artichoke, basil

### SAPORE 19

fior di latte, 'nduja sausage, whipped gorgonzola, rapini

### CARDINALE 19

tomato, fior di latte, spicy salami, black olives

### ZUCCHINE 19

fior di latte, goat cheese, shaved zucchini, cherry tomato, basil, chili

### SALSICCIA 19

tomato, fior di latte, pork sausage, red onion, basil

### LA PARMA 19

fior di latte, caramelized onion, arugula, prosciutto, parmigiano

### PIEMONTE 21

fior di latte, truffle crema, roasted garlic, mix mushroom, toma cheese

### BURRATA 24

tomato, burrata, basil

#### LA SNELLA +5

make any pizza gluten free

## SECONDI

### MELANZANE ALLA PARMIGIANA 24

fried eggplant, mozzarella fonduta, candied cherry tomatoes

### BRANZINO 36

mediterranean seabass, braised dandelion, asparagus, cherry tomatoes, zucchini puree

### INVOLTINI DI VITELLO 36

stuffed veal cutlets, mozzarella, pine nuts, capers, heirloom tomato salad

### BISTECCA DI MANZO 45

12 oz prime striploin, rapini puree, warm summer vegetable salad, bagna cauda

## CONTORNI

RAPINI, CAPONATA, PATATE 9 EA.

## FUORI CARTA - SPECIAL

### INSALATA DI RUCOLA E NOCI 15

Ontario concord grapes, goat ricotta, spicy arugula, toasted walnuts, basil pesto

### TARTARE DI MANZO 19

black angus flat iron, saskatchewan chanterelle mushrooms, smoked oyster aioli, pecorino romano

### CALZONE 24

beef short rib sugo, smoked bacon, fontina cheese, fior di latte

### PAPPADELLE DELLA NONNA 24

pork shoulder sugo, ricotta salata, basil

## MENU DEGUSTAZIONE

7-COURSE

FAMILY STYLE TASTING MENU

\$72 per person

(minimum 2 guests)