

ORETTA

Brunch

BRUNCH

CESTO DEL CAFFE 9

assorted oretta cafe pastries

ARANCINO 15

nduja & mozzarella stuffed fried riceball

FOCACCIA PORCHETTA 16

housemade porchetta, arugula, fried egg, insalata

CALZONE RIPIENO 16

fior di latte, preserved tomato, prosciutto cotto, arugula

UOVA IN PURGATORIO 16

preserved tomato, anchovy, olives, capers, basil, poached eggs

FRITTO DI CALAMARI 19

fried calamari, fried scallions, lemon & chilli aioli

FRITELLE 18

lemon cakes, pistachio cream, toasted pistachios, maple syrup

SALMONE AFFUMICATO 18

smoked salmon, red onions, capers, hard boiled hen's egg

FOCACCIA E AVOCADO 19

toasted focaccia, whipped ricotta, avocado, shaved fennel, poached eggs

UOVA BURRATA E TARTUFO 19

scrambled eggs, burrata, black truffle, toasted focaccia

POLLO ALLA DIAVOLO 19

fired chicken sandwich, shaved cabbage, nduja & fennel aioli

AGNELLO E PATATE 19

crispy lamb, roasted potatoes, candied tomatoes, mascarpone, pecorino, poached eggs

TAGLIATA DI MANZO 24

6 oz flatiron steak, fried eggs, fried potatoes, black truffle

INSALATE

INSALATA VERDE 14

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

BARBABIETOLA 15

roasted beets, goats milk ricotta, almond & pistachio dressing

INSALATA DI CAVOLO 14

shredded kale, radicchio & fennel, toasted pumpkin seeds, white wine vinaigrette

CESARE 16

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

PASTE

LINGUINE CARBONARA 17

pecorino, guanciale, black pepper

PACCHERI BOLOGNESE 21

veal ragu, parmigiano

CONTORNI

EGGS 5

poached, fried, scrambled

FRITELLE 6

BACON 6

ROASTED POTATOES 6

PIZZE

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

NUTELLA 16

nutella, whipped ricotta, hazelnuts, strawberries

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

TRAPANESE 19

bufala mozzarella, almond & tomato pesto, fried eggplant, basil

PORCHETTA 19

fior di latte, fontina cheese, shaved Italian spiced pork belly, Yukon gold potatoes, rosemary

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 25

tomato, burrata, basil

FRUTTI DI MARE 26

marinara sauce, salt spring mussels, calamari, baby shrimps, chili, parsley

LA SNELLA +5

make any pizza gluten free

COCKTAILS

PRINCIPESSA PESCA (2OZ) 15

tromba blanco, briottet peach, lime juice

CONTESSA ORETTA (3OZ) 14

aperol, bombay, carpano dry

SPECIALE (1.5OZ) 12

ketel one, sambuca, bailey's, espresso

NEGRONI INVECCHIATO (2.5OZ) 14

tanqueray, dubonnet rouge, averna, campari

RIALTO 13

prosecco, cocchi rosa, infused strawberries

Colazione
dei Campioni

\$35

MIMOSA

+

ANYTHING FROM OUR MENU

+

BOMBOLONE

Thanksgiving - special

INSALATA AUTUNNALE

"We The Roots" arugula, shaved fennel, toasted pecan dressing, whipped goat ricotta, pumpkin seeds.

INVOLTINO DI TACCHINO

Turkey roulade, fall caponata, roasted potato, butternut squash purée, gravy.

BOMBOLONE

Italian sweet donut, filled with pumpkin pastry cream.

\$45 PRIX FIXE