

ORETTA

Cena

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 19

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

PIZZE

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

PORCHETTA 19

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

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

TRAPANESE 19

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

LA PARMA 19

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

SALSICCIA 19

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

PIEMONTE 21

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

BURRATA 25

tomato, burrata, basil

LA SNELLA +5
make any pizza gluten free

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

CESARE 16

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

BURRATA 25

marinated grilled zucchini, candied cherry tomatoes, basil

PASTE

CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

PACCHERI BOLOGNESE 22

veal ragu, parmigiano

LINGUINE AL TARTUFO NERO 28

roasted mushrooms, truffle emulsion, shaved black truffle

CONCHIGLIE E PISTACCHIO 25

shell shaped pasta, baby shrimps, pistachio, orange zest

SECONDI

BRANZINO 36

pan seared Mediterranean seabass, fregola sarda, sautéed escarole

BISTECCA DI MANZO 45

12 oz black angus striploin, king oyster mushrooms, grilled broccolini, roasted potatoes

CONTORNI

RAPINI, CAPONATA, PATATE 9 EA.

MENU DEGUSTAZIONE

7-COURSE

FAMILY STYLE TASTING MENU

\$72 per person
(minimum 2 guests)



Dine OutTO

3 COURSE
\$39 PER PERSON

Available for Take-Out

Primi

BARBABIETOLA

roasted purple beets, goat's ricotta, almond & pistachio dressing

CARCIOFI FRITTI

fried artichoke hearts, citrus gremolata

BRUSCHETTA

tomato, garlic, basil, stracciatella cheese

BRANZINO

pan seared Mediterranean seabass, fregola sarda, sautéed escarole

TAGLIATA DI MANZO

roasted Black Angus flat iron, king oyster mushrooms, grilled broccolini, roasted potato

PACCHERI AL POMODORO

tomato passata, stracciatella cheese, basil

PIZZA PIEMONTE

roasted mixed mushrooms, truffle cream, fontina cheese, chives

Secondi

TIRAMISU

traditional mascarpone and espresso tiramisu, marsala wine, cocoa powder

CANNOLI SICILIANO

sweet ricotta, candied fruit, crushed pistachios

GELATO

daily selection

Dolci