

# 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, shaved parmigiano

### FRITTO DI CALAMARI 19

scallions, chili & lemon aioli

### POLIPO 22

pan seared octopus, chickpeas purée, red pepper jam, olives & pancetta condiment, crostini

### TAGLIERE MISTO 24

selection of cured meat & cheese, olives & preserves

## PIZZE

### MARGHERITA 16

tomato, fior di latte, parmigiano, basil

### AMERICANA 17

tomato, spicy pepperoni, fior di latte

### PORCHETTA 19

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

### CARDINALE 19

Tomato, fior di latte, spicy Calabrian soppressata, black olives, roasted red pepper

### 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 & RISOTTO

### 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

### RISOTTO CACIO & PEPE 23

Gli Aironi carnaroli risotto, pecorino Toscano, black pepper

## SECONDI

### BRANZINO 36

pan seared Mediterranean sea bass, braised Swiss chard, cannellini beans, basil

### BISTECCA DI MANZO 46

12 oz Black angus strip loin, celery root purée, cipollini agrodolce, king oyster mushroom, braised dandelion

### MELANZANE ALLA PARMIGIANA 25

fried eggplant, mozzarella fonduta, candied cherry tomatoes

## CONTORNI

**RAPINI, CAPONATA, PATATE 9 EA.**

## MENU DEGUSTAZIONE

7-COURSE  
FAMILY STYLE TASTING MENU  
\$72 per person  
(minimum 2 guests)