

ANTIPASTI

CESTO DI FOCACCIA E PANE 3

house-made focaccia, 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 18

veal meatballs, preserved tomato, shaved parmiggiano

FRITTO DI CALAMARI 19

scallions, chili & lemon aioli

POLIPO 22

grilled Spanish octopus, chickpea purée, potato, green bean, sauce of caper, olive, pancett and sundries tomato

TAGLIERE MISTO 24

selection of cured meat & cheese, olives & preserves

SALMONE 18

Atlantic salmon, buttermilk dressing, herring caviar, shaved fennel

CARPACCIO DI PESCE SPADA 19

Thin sliced swordfish, nduja aioli, red onion, caper leaves, lemon & orange pangrattato, mint, frantolo di Sant'Agata olive oil

CRUDI

INSALATE

BARBABIETOLA 15

pickled beets, wtr arugula, black cardamon honey dressing, crisp apple & pecans

CESARE 16

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

BURRATA 26

Italian burrata & summer truffle

PAPPARDELLE BOLOGNESE 22

veal ragu, parmigiano

RISOTTO CACIO & PEPE 23

Gli Aironi carnaroli risotto, pecorino Toscano , black pepper

BIGOLI 'NDUJA 23

red pepper 'nduja sauce, oregano, parmigiano reggiano

MACCHERONCINI COZZE E FAGIOLI 28

Salt spring mussels, cannellini bean, tomato & gramolata

LASAGNE AL TARTUFO 30

egg noodles, summer truffle, wild mushroom & mozzarella

PASTE & RISOTTO

CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

ORETTA

Menu

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

MORTADELLA 19

artichoke purée, mortadella, fried artichokes, stracciatella & candied tomatoes

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

SECONDI

MAIALE IN AGRODOLCE 30

16oz bone in Ontario pork chop, pickled shallot, sautéed red and yellow pepper in a sweet and sour sauce

BRANZINO 36

Mediterranean Sea bass, braised dandelion, anchovies, capers, chili, cannellini bean & salmoriglio

BISTECCA DI MANZO 46

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

CONTORNI

RAPINI, CAPONATA, PATATE 9 EA.

MENU DEGUSTAZIONE

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