

ANTIPASTI

CESTO DI PANE 4.50

rosemary focaccia, tomato focaccia, olive fennel nodino

OLIVE MARINATE 9

marinated assorted olives

BRUSCHETTA 10

chefs selection

CARCIOFI FRITTI 15

fried artichoke hearts, citrus gremolata

ARANCINO GAMBERETTI E ZUCCHINI 15

saffron rice filled with a zucchini and shrimp béchamel

SALMONE 18

Atlantic salmon, buttermilk dressing, herring caviar, shaved fennel, fennel oil

CAPELANTE 20

scallop, chamomile, Ontario cucumber

CRUDI

INSALATE

INSALATA VERDE 14

Ontario radicchio, yogurt dressing

ASPARAGI 16

poached asparagus, caciotta fonduta

CESARE 16

Romaine hearts, bagna cauda, parmigiano, focaccia crumble, anchovies, crispy prosciutto

PANZANELLA DI MARE 21

mussels, calamari, baby shrimps, cucumber, cherry tomato, red onion, mint, squid ink focaccia croutons, lemon, frantoi Crutera olive oil

BURRATA E POMODORO 26

burrata, heirloom tomato, basil, Ontario strawberry

POLPETTE 18

veal and ricotta meatballs, preserved tomato, whipped ricotta

FRITTO DI CALAMARI 19

scallions, lemon aioli

POLIPO 22

grilled Spanish octopus, chickpea puree, potato, green bean, sauce of caper, olive and tomato

TAGLIERE MISTO 25

selection of two cheese, two meats, olives, jam

PASTE & RISOTTO

CANESTRI ALLE CIME DI RAPA 20

pork sausage, rapini puree, braised rapini, parmigiano

PACCHERI AL ZUCCHINE 21

stewed yellow and green zucchinis, parmigiano reggiano & zucchini blossoms

PAPPARDELLE ALLA BOLOGNESE 22

veal bolognese, parmigiano

BIGOLI ALLA 'NDUJA 23

Bronze extruded bigoli, red pepper puree, 'nduja sausage, oregano, parmigiano

RISOTTO CACIO PEPE 23

Gli Aironi carnaroli risotto, pecorino Toscano, black pepper

MACCHERONCINI COZZE E FAGIOLI 28

salt spring mussels, cannellini bean, tomato, gremolata

ORETTA

Menu

SECONDI

PEPERONE 22

roasted and stuffed banana pepper, tomato risotta, caper, walnut, oregano, parmigiano

MAIALE IN AGRODOLCE 30

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

BRANZINO 36

Mediterranean sea bass, braised dandelion, anchoives, capers, chili, asparagus

BISTECCA DI MANZO 46

smooth garlic puree, salsa verde, grilled garlic scape

PIZZE

LA SNELLA +5

make any pizza gluten free

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

AMERICANA 18

tomato, fior di latte, mozzarella, ezzo pepperoni

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

PORCHETTA 19

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

TRAPANESE 19

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

ORETTA SPECIAL
menu degustazione
*last call 9:30pm
7-COURSE
FAMILY STYLE TASTING MENU
\$72 per person
(minimum 2 guests)

CONTORNI 9
FINOCCHIO, RAPINI, PATATE 9 EA.

SALSICCIA 19

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

MORTADELLA 19

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

LA PARMA 20

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

PIEMONTE 21

fior di latte, fontina, mixed roasted mushroom, truffle crema, roasted garlic

BURRATA 25

tomato, burrata, basil