ORETTA

Cena

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

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

INSALATE

INSALATA VERDE 14
Ontario radicchio, yogurt dressing, crushed pistachios

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

oretta che bella

CRUDI

SALMONE 18
Atlantic salmon, buttermilk dressing, herring caviar, shaved fennel, fennel oil

CAPESANTE 20
scallop, chamomile, Ontario cucumber

NEW
Servizio al tavolo

Dinner Wednesday - Sunday
Specialty pasta plated tableside
for 2 people.
$72

LINGUINI PUTTANESCA
Tomatoes, capers, parsley, olives, anchovies sauce, baked in pizza oven

BIGOLI CACIO E PEPE
Bronze die extruded pasta, Pecorino and black pepper

PASTE & RISOTTO

CANESTRI ALLE CIME DI RAPA 20
pork sausage, rapini puree, braised rapini, parmigiano

PACCHERI AL ZUCCHINE 21
stewed yellow and green zucchini, parmigiano & 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

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, patty pan squash

CONTORNI 9

FINOCCHIO, RAPINI, PATATE 9 EA.

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, peppers

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

SALSICCIA 19
tomato, fior di latte, pork sausuage, red onion, basil

MORTADELLA 19
artichoke purée, mortadella, fried artichokes, stracciatella & candied tomatoes

LA PARMA 20
fior di latte, carmelized onion, arugula, prosciutto, parmigiano

PIEMONTE 21
fior di latte, fontina, mixed roasted mushroom, truffle crema, roasted garlic

BURRATA 25
tomato, burrata, basil

menu degustazione

*last call 9:30pm

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

ORETTA.TO

the menu

Lunch and Dinner
$35 per person

#SHOW LOVE TO TORONTO
DineTOgether

September 17 to October 3, 2021.

Appetizer:

INSALATA VERDE
Ontario radicchio, yogurt dressing, crushed pistachios

Or

CAPESANTE
Scallop, chamomile, Ontario cucumber

Main

BRANZINO
Mediterranean sea bass, braised dandelion, anchovies, capers, chili, asparagus

Or

PACCHERI AL ZUCCHINE
Stewed yellow and green zucchini, parmigiano & zucchini blossoms