

# 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

### CAPELANTE 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 ZUCCA E GUANCIALE 22

butternut squash, guanciale, hazelnut, taleggio fonduta & Saba

### 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, anchovies, 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 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

menu degustazione

\*last call 9:30pm

7-COURSE  
FAMILY STYLE TASTING  
MENU

\$72 per person  
(minimum 2 guests)

ORETTA.TO