

# ORETTA

## ANTIPASTI

**CESTO DI PANE 4.50**  
rosemary focaccia, tomato focaccia, olive fennel nodino

**OLIVE MARINATE 9**  
marinated assorted olives

**BRUSCHETTA 14**  
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 bib lettuce, yogurt dressing, crushed pistachios

**CESARE 16**  
Romaine hearts, bagna cauda, parmigiano, focaccia crumble, anchovies, crispy prosciutto

**RADICCHIO E GORGONZOLA 16**  
ontario radicchio, gorgonzola crema, walnuts, pear

**AGRUMI 18**  
assortment of citrus, fennel, chili, shaved almond

**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 PROSCIUTTO 28**  
DOP burrata, pio tosini 24 month DOP prosciutto crudo

*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

## LINGUINE 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 CIME DI RAPA 20**  
pork sausage, rapini puree, braised rapini, parmigiano

**PACCHERI ZUCCA E GUANCIALE 22**  
buttercup squash, guanciale, hazelnut, taleggio fonduta, saba

**PAPPARDELLE BOLOGNESE 22**  
veal bolognese, parmigiano

**BIGOLI PEPERONE 23**  
Bronze extruded bigoli, ontario peppers, cruschi from Basilicata

**RISOTTO AL TOPINAMBOUR 23**  
Gli Aironi carnaroli risotto, sunchoke, brown butter, vin cotto

**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 E MELE 30**  
16oz bone in Ontario pork rib chop, apple and vanilla puree, fennel, apple and parsely salad

**BRANZINO 36**  
Mediterranean sea bass, braised dandelion, anchoives, capers, chili, asparagus

**IPPOGLOSSO 38**  
BC halibut, prosciutto broth, rainbow chard & potato puree

**BISTECCA DI MANZO 46**  
12oz striploin, pizzaiola sauce, chili, oregano and parmigiano

## 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