

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 15

saffron rice filled with pork ragu, bechamel, mozzarella, parmigiano

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 POMODORO 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

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 ZUCCA E GUANCIALE 22

buttercup squash, guanciale, hazelnut, taleggio fonduta, saba

PAPPARDELLE ALLA 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 parsley salad

BRANZINO AMATRICIANA 36

Mediterranean sea bass, beluga lentil, guanciale, seasonal beans

IPPOGLOSSO 38

BC halibut, prosciutto broth, rainbow chard, potato puree

BISTECCA DI MANZO 46

12oz striploin, pizzaiola sauce, chili, oregano, 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