



ORETTA MIDTOWN

GODIAMOCI LA FESTA!



THE EVENT SPACES

MEZZANINE



THE MEZZANINE our upper level of dining, is our exclusive event space. This features modern décor and offers natural lighting to guests hosting corporate and social gatherings. Divisible by two sections, it provides the option to incorporate cocktail reception and seating capacity all in one area for a maximum of 60 guests seated or 80 standing.

CARLOTTA



THE CARLOTTA section is a semi-private use of the mezzanine level that overlooks the main restaurant. It can accommodate up to 20 guests at one table or a maximum of 30 guests at multiple tables.



BENEDETTA

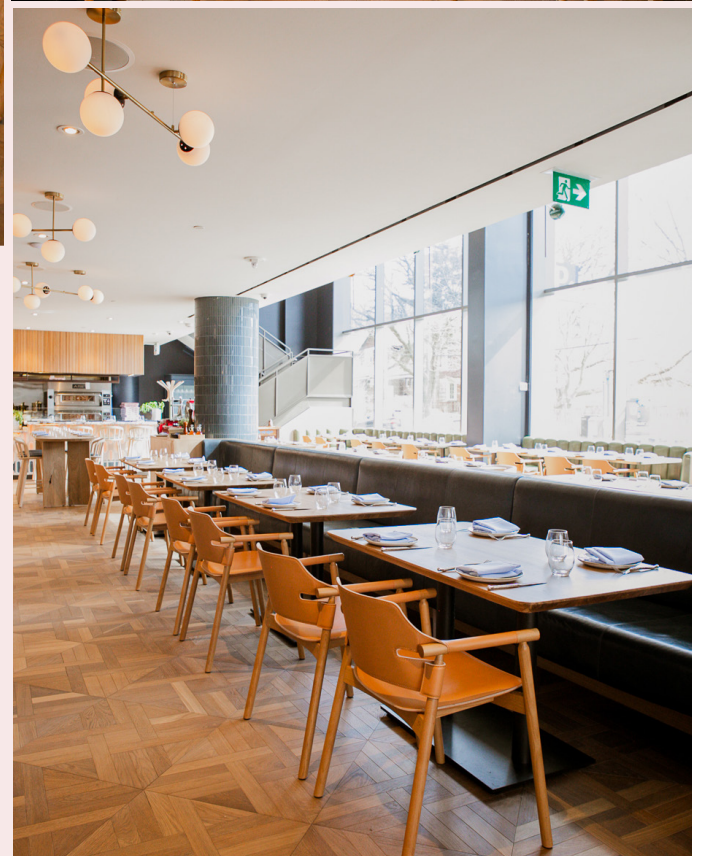


THE BENEDETTA section is a semi-private use of the mezzanine level. It features textured floor to ceiling wooden wall details. It can accommodate up to 15 guests at one boardroom style table or a maximum of 30 guests.





THE AZURRA is sectioned with indigo blue banquets, as a semi-private area of the main restaurant floor. Azurra offers front view seats to our wine cellar fitted for groups up to 16 guests.



AZURRA

ORETTA
MIDTOWN

GIOIA



GIOIA is marked by hand-tiled candy strip flooring, as a semi-private section of the main restaurant floor on the south side. With views of our open concept kitchen, it provides the perfect atmosphere designed for large party events. Gioia can accommodate 20 guests at one crafted harvest style table or 38 guests at parallel rectangular tables.





CHEF'S TABLE is available for reservations 4 to 8 guests maximum. This table is highlighted for reservations with a pallet for tasting menus and provides an up-close experience of our culinary team and Executive Chef Gabriele Di Marco.



THE FOOD

HOT'S D'OEUVRES

Priced per piece: minimum order of three dozen per item.
We recommend 3-4 pieces per person for cocktail hour.

COLD APPS (PRICED PER DOZEN)

Caprese skewer / 38
Prosciutto melone / 38
Truffle crostini / 42
Burrata crostini / 42
Smoked salmon tartare / 52
Steak tartare / 52

HOT APPS (PRICED PER DOZEN)

Mini pizza / 32
Crisp artichoke / 38
Chicken speducci / 42
Lamb speducci / 42
Crisp calamari / 42
Melanzane alla parmigiana slider / 52
Porchetta sliders / 78
Grilled octopus sliders / 108

DOLCE (PRICED PER DOZEN)

Mini bomboloni / 42
Mini cannoli / 42
Gelato / 42

**All of the cold items can be passed or set up as stationary items
depending on your event style.
Assorted flavours extra

FOOD PLATTERS & STATIONS

THE ORETTA FRUIT PLATTER

Selection of seasonal fruit
Price per person / 8

THE ORETTA VEGETABLE PLATTER

(grilled or raw options available)
Price per person / 10

THE ORETTA SALUMI BOARD

Charcuterie, marinated olives, focaccia
Price per person / 12

THE ORETTA CHEESE BOARD

Selection of cheeses, focaccia
Price per person / 12

OYSTER SHUCKING

Served with classic mignonette and lemon
Price per piece 3.60 (Minimum 100 pieces)



THE LUNCH

LUNCH "A" / 42 served family style

PRIMI

CARCIOFI FRITTI

Crisp artichoke hearts, bagna cauda

CESARE

Romaine lettuce, prosciutto crumble, focaccia bread crumb

PIZZA MARGHERITA

Tomato, basil, fior di latte

SECONDI

PASTA POMODORO

House-made pasta served in a tomato sauce, basil

TAGLIATA DI MANZO

6oz flat-iron, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCE

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

LUNCH "B" / 55

PRIMI: FAMILY STYLE

TAGLIERE MISTO

Mixed board of sliced meats, cheese, preserves accompanied by bread basket

INSALATA AGRUMI

Mixed citrus salad, almond, chili, watercress

MOZZARELLA E PROSCIUTTO

D.O.P buffalo mozzarella, Pio Tosini prosciutto crudo, basil

SECONDI: CHOICE OF

PASTA ALLA NORMA

House-made pasta served in sauce of cherry tomato, eggplant, basil

TAGLIATA DI MANZO

6oz flat iron, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCI

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder



THE DINNER

DINNER "A" / 55
served family style

PRIMI

CARCIOFI FRITTI

Crisp artichoke hearts, bagna cauda

CESARE

Romaine, prosciutto crumble, focaccia bread crumb, bagna cauda dressing

PIZZA MARGHERITA

Tomato, basil, fior di latte

SECONDI

BRANZINO

Mediterranean sea bass, seasonal garnish

TAGLIATA DI MANZO

6oz flat iron steak, seasonal garnish

DOLCE

MILLEFOGLIE

Crisp puff pastry, ganache, whipped cream

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

DINNER "B" / 69
served family style

PRIMI

TAGLIERE MISTO

Mixed board of sliced meats, cheese, preserves accompanied by bread basket

INSALATA MISTA

Mixed greens, assorted vegetables, white wine vinegar and herb dressing

PIZZA MARGHERITA

Tomato, basil, fior di latte

SECONDI

PASTA ALLA NORMA

House-made pasta served in sauce of cherry tomato, eggplant, basil

TAGLIATA DI MANZO

6oz flat iron steak, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCI

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

DINNER "C" / 79

PRIMI: FAMILY STYLE

TAGLIERE MISTO

Mixed board of sliced meats, cheese, preserves accompanied by bread basket

ORATA CRUDO OR CARPACCIO

- Seabream crudo sliced thinly, olive oil, lemon
- Thinly sliced veal, pine nuts, caper berries

CARCOFI FRITTI

Crisp artichoke hearts, bagna cauda

SECONDI CHOICE OF:

PARMIGIANA MELENZANE

Eggplant parmigiana, tomato, mozzarella

BRANZINO

Mediterranean sea bass, seasonal garnish

PASTA ALLA NORMA

House-pasta served in eggplant, tomato & basil sauce

BISTECCA DI MANZO

8oz prime striploin, seasonal vegetables

DOLCE:

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue

DINNER "D" / 110

ANTIPASTI: CHOICE OF

ORATA CRUDO

Seabream crudo sliced thinly, olive oil, lemon

INSALATA MISTA

Mixed Italian greens, assorted vegetables

CARPACCIO DI VITELLO

Veal carpaccio, pine nut, watercress, capers

PRIMI:

PASTA BOLOGNESE

House-made pasta in veal Bolognese sauce, parmigiano

SECONDI:

BRANZINO

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO

12oz prime striploin, seasonal garnish

COSTOLETTA DI VITELLO

16oz bone in veal chop, seasonal garnish

MELENZANE PARMIGIANA

Eggplant parmigiana, tomato mozzarella, basil

DOLCE

TIRAMISU

traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder (served family style)

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue

MILLEFOGLIE

Crisp puff pastry, ganache, whipped cream



THE BRUNCH

BRUNCH "A" / 42

served family style

PRIMI

MISTA

Romaine, endive, tomato, cucumber, onion, fennel, salamoglia dressing

ARANCINO ALLA 'NDUJA

Saffron rice filled with 'nduja, béchamel, mozzarella

SECONDI

PAPPA AL POMODORO

D.O.P Agrigenus San Marzano tomato, house made focaccia, scrambled eggs, straciatella

PIEMONTE

fior di latte, fontina, mixed roasted mushrooms, truffle crema, garlic purée

DOLCI

NUTELLA PIZZA

whipped cream, nutella, strawberry, toasted hazelnut

BRUNCH "B" / 48

PRIMI: FAMILY STYLE

YOGURT & MUSELI

Whipped yogurt & mascarpone, vanilla, toasted granola, seasonal fruit

SECONDI: CHOICE OF

UOVA E BURRATA TARTUFO

Scrambled eggs, burrata, black truffle, toasted focaccia

SALMONE E AVOCADO

Toasted brioche bun, avocado, scrambled eggs, smoked salmon

TAGLIATA DI MANZO

6oz flat iron steak, scrambled eggs, potatoes, black truffle

DOLCI

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder



VINO

SPUMANTE

Prosecco doc extra dry millesimato, Principe di Porcia
glera

Franciacorta brut naturae, Barone Pizzini (metodo classico)
chardonnay, pinot nero

Champagne brut Imperial, Moet et Chandon
pinot noir, chardonnay, pinot meunier

Champagne brut, Dom perignon
chardonnay, pinot noir

Prosecco doc brut rose', Principe di Porcia
glera, pinot nero

Champagne brut rose', Laurent Perrier
pinot noir

BIANCO

Sillery, Frecciarossa
pinot nero

Kima, Possente
catarratto, viognier, grillo

L'oca guardiana, Aia delle Monache
pallagrello bianco

Chardonnay, Jermann
chardonnay

Etna bianco buonora, Tascante
carricante

ROSATO

Rose' di casanova, La Spinetta
sangiovese, prugnolo gentile

ROSSO

Valpolicella doc, Grotta del Ninfeo
corvinone, corvina, rondinella, molinara

Barco reale di Carmignano, Tenuta Capezzana
sangiovese, cab. sauvignon, cab. franc

Pinot nero, Tenuta Beltrame
pinot nero

Edizione, Farnese
montepulciano, primitivo, sangiovese, negramaro, malvasia nera

Barbaresco docg, Produttori del Barbaresco
nebbiolo

VINTAGE REGION BOTTLE

'20	FRIULI VG	60
'15	LOMBARDIA	150
'NV	FRANCE	188
'12	FRANCE	730
NV	FRIULI VG	60
NV	FRANCE	295

'20	LOMBARDIA	68
'20	SICILIA	73
'18	CAMPANIA	77
'20	FRIULI VG	120
'20	SICILIA	90

'20	TOSCANA	78
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'20	VENETO	63
'19	TOSCANA	78
'18	FRIULI	88
'20	ABRUZZO	111
'17	PIEMONTE	159