

antipasti

CESTO DI PANE / 5

house made rosemary focaccia, tomato focaccia, olive fennel nodino

OLIVE MARINATE / 9

marinated assorted olives

BRUSCHETTA / 14

chef's selection

CARCIOFI FRITTI / 24

crisp artichoke hearts, citrus gremolata

ARANCINO / 16

saffron rice filled with pork ragù, béchamel, mozzarella, parmigiano

POLPETTE / 18

veal and ricotta meatballs, preserved tomato, whipped ricotta

FIORI DI ZUCCA / 18

Ontario zucchini flower, honey, lemon

FRITTO DI CALAMARI / 21

crisp calamari, chives, lemon aioli

POLIPO / 22

grilled Spanish octopus, chickpea purée, potato, green bean, sauce of caper, olives, tomato

TAGLIERE MISTO / 26

selection of two cheeses, two meats, olives, preserves, accompanied with cesto di pane

caldi

dishes are prepared raw

TONNO / 22

albacore tuna, grapes, fennel, olives, yogurt, chili

TARTARA DI MANZO / 26

PEI flat iron, bone marrow, DOP pecorino sardo
*add truffle MFP 2gr

insalate

MISTA / 15

romaine, endive, tomato, cucumber, onion, fennel, salamoia dressing

CESARE / 16

romaine hearts, bagna cauda, parmigiano, focaccia crumble, anchovy, crisp prosciutto

MELONE MISTO / 21

mix of Ontario melons, capocollo, aperol

AGRUMI / 18

citrus salad with cara cara & navel oranges, grapefruit, shaved almond, chili, Frantoio Cutrera olive oil

PANZANELLA DI MARE / 21

mussels, calamari, baby shrimp, cucumber, cherry tomato, red onion, mint, squid ink focaccia croutons, lemon, Frantoio Cutrera olive oil

BURRATA E POMODORO / 26

heirloom tomatoes, watermelon, DOP burrata

paste

Senza Glutine +5
make any pasta gluten free

ORECCHIETTE ALLE CIME DI RAPA / 22

pork sausage, rapini, parmigiano

PAPPARDELLE ALLA BOLOGNESE / 23

veal bolognese, parmigiano

SPACCATELLE AI PEPERONI / 23

Ontario peppers, crushi from Basilicata

LINGUINE ALLE VONGOLE / 26

BC clam, brodo di mare, wild fennel, breadcrumb

AGNOLOTTI GUANCIALE E LEGUMI / 32

house made agnolotti filled with ricotta and mascarpone, spring legumes, guanciale, mint and pea pesto, pine nuts

pizze

La Snella +5
make any pizza gluten free

MARGHERITA / 18

tomato, fior di latte, parmigiano, basil

PEPPERONI / 18

tomato, fior di latte, mozzarella, Ezzo pepperoni

TRAPANESE / 19

buffalo mozzarella, almond & tomato pesto, eggplant, basil

POMODORO FRESCO / 20

fresh heirloom tomato, fior di latte, peperoncino, summer herbs

SALSICCIA / 20

tomato, fior di latte, pork sausage, red onion, basil

PORCHETTA / 21

fior di latte, fontina cheese, shaved Italian spiced pork belly, Yukon gold potato, rosemary

CARDINALE / 21

tomato, fior di latte, spicy salami, roasted red pepper, black olives

MORTADELLA / 22

artichoke purée, mortadella, crisp artichoke, stracciatella, candied tomato, pistachio

LA PARMA / 22

fior di latte, shallot garlic purée, arugula, prosciutto, parmigiano

PIEMONTE / 23

fior di latte, fontina, mixed roasted mushrooms, truffle crema, garlic purée *add truffle MFP 2gr

BURRATA / 26

tomato, burrata, basil *add truffle MFP 2gr

secondi

PEPERONE / 22

roasted and stuffed banana pepper, tomato risotto, caper, walnut, oregano, parmigiano

BRANZINO / 38

Mediterranean sea bass, asparagus, corn, sweet peppers, tomato

CAPESANTE / 42

East coast scallop, sweet corn, chanterelle mushroom, chili oil

AGNELLO / 42

lamb sirloin, braised artichoke, mint salsa verde, bagna cauda, cipollini agrodolce, leeks

COSTOLLETA DI VITELLO / 58

16oz veal chop Milanese, pesto Trapanese, arugula, buffalo mozzarella

BISTECCA DI MANZO / 60

12oz prime striploin, cauliflower, parmigiano fonduta, IGP balsamic vinegar, summer herbs

SERVIZIO AL TAVOLO

Specialty pasta plated tableside

CACIO E PEPE / 72

bigoli pasta, pecorino fonduta, parmigiano, black pepper *2 portions

CARBONARA / 32

conestoga egg yolk, black pepper, guanciale, pecorino *1 portion



MENU DEGUSTAZIONE \$78

Last call Sunday to Tuesday 8:30pm, Wednesday to Saturday 9:30pm

Chef's tasting menu, served family style

(minimum 2 people, all guests must participate)

oretta che bella

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITA

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE