

antipasti

CESTO DI PANE / 5

sardo bread, pane Siciliano, focaccia Barese

OLIVE MARINATE / 9

marinated Cerignola olives

ARANCINI ALLA 'NDUJA / 18

saffron rice filled with 'nduja, béchamel, mozzarella

POLPETTE / 20

veal and ricotta meatballs, preserved tomato, whipped ricotta

FRITTO DI CALAMARI / 23

crisp calamari, chives, lemon aioli

CARCIOFI FRITTI / 24

crisp artichoke hearts, bagna cauda

POLIPO / 28

octopus, chickpea panella, olive, red onion, garlic, fennel seeds, 'nduja

TAGLIERE MISTO / 28

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

insalate

add a protein during lunch: flat iron steak 24 //
branzino 16 // chicken supreme 20

MISTA / 15

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

CESARE / 16

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

AGRUMI / 18

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

RADDICCHIO / 18

warm grilled radicchio Treviso, caciotta fonduta, hazelnut, crisp leeks, hazelnut, vin cotto

crudi

dishes are prepared raw

CARNE SALADA / 24

dry aged ribeye, horse radish aioli, smoked olive oil

ORATA CRUDO / 42

Mediterranean sea bream, chili, parsley, lemon, Frantoio Cutrera olive oil - serves 2 people

pizze

La Snella +5

make any pizza gluten free

MARGHERITA / 18

tomato, fior di latte, parmigiano, basil

SALSICCIA / 21

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

CARDINALE / 22

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

PORCHETTA / 22

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

LA PARMA / 23

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

SFINCIONE / 23

traditional Palermo flavours, tomato, anchovy, dry oregano, toma, pangrattato

CAPRICCIOSA / 23

tomato, fior di latte, prosciutto cotto, artichoke, mushrooms, olives, basil

CALABRESE / 23

heirloom sweet peppers, fior di latte, salamino piccante

MORTADELLA / 24

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

PIEMONTE / 24

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

BURRATA / 26

tomato, burrata, basil

paste & risotto

Senza Glutine +5
make any pasta gluten free

SPACCATELLE TRAPANESE / 21

tomato & almond pesto, eggplant, stracciatella

ORECCHIETTE ALLE CIME DI RAPA / 23

pork sausage, rapini, parmigiano

PAPPARDELLE ALLA BOLOGNESE / 24

veal bolognese, parmigiano

CARAMELLE / 30

squid ink candy shaped pasta, octopus ragout, Salt Spring Island mussels, moscardini, 'nduja, panagratato

MEZZI RIGATONI ALLE NORCINA / 25

pork sausage, truffle mushroom crema, pecorino

RISOTTO PERE & STRACCHINO/ 26

Gli Aironi carnaroli rice, pear, creamy stracchino cheese, pink peppercorn, chives

SERVIZIO AL TAVOLO

Specialty pasta plated tableside

CACIO E PEPE / 72

bigoli pasta, pecorino fonduta, black pepper, tossed in parmigiano wheel *2 portions

CARBONARA / 28

linguine pasta, Conestoga egg yolks, pecorino, black pepper *1 portion

GRIGLIATE MISTE

DI PESCE

grilled mixed seafood board -MP

DI CARNE

grilled veal, lamb & pork board -MP



MENU DEGUSTAZIONE \$78

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

7-course family style tasting menu
(minimum 2 people)

secondi

PARMIGIANA DI MELANZANE / 28

eggplant purée, buffalo mozzarella, tomato

BRANZINO / 38

Mediterranean sea bass, escarole, lima bean, fregola Sarda, chili

INVOLTINI DI PESCE SPADA / 38

sliced swordfish roulade, caciocavallo, pine nuts, focaccia crumble, shaved fennel and citrus salad, salmoriglio

BRASATO DI MANZO / 54

braised beef short rib, chestnut polenta, cicoria

BISTECCA DI MANZO / 56

12oz striploin, potato crema, heirloom carrots, cipolini agrodolce

CONTORNI \$12

PATATE

roasted potato, salmoriglio

ZUCCA AGRODOLCE

sweet and sour pumpkin, anchovies, pine nut dressing

FAGIOLINI AMATRICIANA

green beans, guanciale, tomato passata, pecorino

BROCCOLINI

grilled broccolini, salmoriglio dressing

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITA

GABRIELE DI MARCO
EXECUTIVE CHEF

DARREN COUTO
CHEF DE CUISINE