

antipasti

CESTO DI PANE / 6 🌱

house made rosemary focaccia, sourdough miche, olive fennel nodino

OLIVE MARINATE / 9 🌱

marinated Cerignola olives

CROSTONE BURRO E ALICI / 14

toasted sourdough, grass fed butter, salsa verde, marinated anchovy

ARANCINO / 16

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

POLPETTE / 20

veal and ricotta meatballs, preserved tomato, whipped ricotta

FRITTO DI CALAMARI / 24

crisp calamari, chives, peppers, lemon aioli

CARCIOFI FRITTI / 24 🌱

crisp artichoke hearts, citrus gremolata

POLIPO / 28

Moroccan octopus, potato, 'nduja, peppers

TAGLIERE MISTO / 28

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

crudi

dishes are prepared raw

ORATA CRUDO / 21

raw sea bream, chili, parsley, lemon, olive oil

TARTARA DI MANZO / 26

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

VITELLO TONNATO / 26

veal striploin, hazelnut, tonnato sauce, capers
*add truffle MFP 2gr

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 / 17

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

AGRUMI / 18 🌱

assorted citrus, shaved almond, chili, Frantoio Cutrera olive oil

BURRATA / 28 🌱

DOP burrata, figs, winter melon, sourdough

paste

Senza Glutine +5

most dishes can be made gluten free

ORECCHIETTE ALLE CIME DI RAPA / 23

pork sausage, rapini, parmigiano

SPACCATELLE AI PEPERONI / 23 🌱

Ontario peppers, crushi from Basilicata

CAVATELLI ALLA VODKA / 23

rose sauce, parmigiano, basil, guanciale, pecorino

PAPPARDELLE ALLA BOLOGNESE / 24

veal bolognese, parmigiano

LINGUINE CACIO E PEPE / 25 🌱

DOP Pecorino Toscano, black pepper
*add truffle MFP 2gr

BUCATINI ALLA CARBONARA / 25

Conestoga egg yolk, black pepper, guanciale, pecorino

SPAGHETTONE AL PESTO / 30 🌱

etobiGrow basil pesto, parmigiano, D'Amore burrata

AGNOLOTTI AL TARTUFO / 34 🌱

house made agnolotti filled with ricotta and mascarpone, black truffle, seasonal mushrooms

pizze

La Snella +5

make any pizza gluten free

MARGHERITA / 18 🌱

tomato, fior di latte, parmigiano, basil

PEPPERONI / 19

tomato, fior di latte, mozzarella, Ezzo pepperoni

TRAPANESE / 20 🌱

buffalo mozzarella, almond & tomato pesto, eggplant, basil

SALSICCIA / 22

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

PORCHETTA / 22

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

CARDINALE / 23

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

LA PARMA / 23

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

MORTADELLA / 24

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

PIEMONTE / 25 🌱

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, Italian chicory, celery root

AGNELLO / 42

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

COSTOLETTA / 52

braised beef short rib, polenta taragna, broccolini
*add truffle MFP 2gr

BISTECCA DI MANZO / 56

12oz striploin, cauliflower, parmigiano fonduta, IGP balsamic vinegar *add truffle MFP 2gr

CONTORNI \$12

PATATE 🌱

fried potato, truffle oil, parmigiano, herbs

BROCCOLINI 🌱

sautéed broccolini, lemon, garlic



MENU DEGUSTAZIONE \$78

Chef's tasting menu, served family style

(minimum 2 people, all guests must participate)

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

orella che bella

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITA

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE