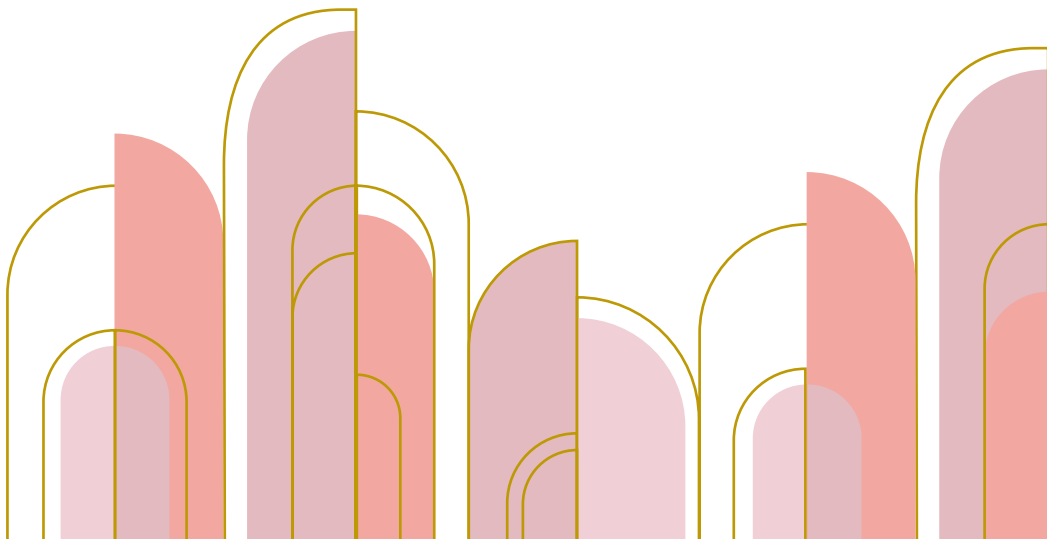


GODIAMOCI LA FESTA!
ORETTA
KING WEST





THE EVENT SPACES



THE MEZZANINE is our upper level of dining, where we host our private functions. Divisible by two large oak sliding doors, the Soggiorno (the living room) and the L'attico (the penthouse) hold a maximum of 65 guests seated or 90 guests for a standing reception style event.





THE SOGGIORNO can accommodate up to 32 guests seated at multiple tables, or 20 guests at one board room style table. The space has a balcony that overlooks the main dining room. Soggiorno is perfect for both formal and casual events, allowing private diners to enjoy the ambiance of the restaurant and the views of King Street West.



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THE L'ATTICO section features a fully functioning presentation kitchen and marble island that can host up to 30 guests on multiple tables, 28 on one harvest table, or 50 a for standing reception. This space makes your guests feel like you are hosting from the comforts of home with the ease of service from our dedicated staff. Here you have the option of a private chef and custom bar service. There is also room for casual seating at the presentation island for 16 guests. The Oretta private rooms on the mezzanine level are not wheelchair accessible.



CAMBUSA our cafe by day and private dining by night, can accommodate up to 40 guests reception style and up to 24 seated at one harvest table. The Cambusa creates a chef's table atmosphere where we can set up a personal bar and a private chef if needed. This space can also include the patio at an additional cost.

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CANTINA our Semi-Private dining space, can accommodate up to 24 guests at two tables of 12 parallel to each other. This space is featured on the west side of our main dining room and allows your guests to feel the atmosphere of the restaurant while maintaining a sense of privacy. This room features a beautiful floral installation on the ceiling that changes seasonally

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MENU

CANAPES

We recommend 3-4 pieces per person for cocktail hour
or 10 - 12 pieces to replace a meal

COLD APPS (PRICED PER DOZEN)

Pinzimonio / 36

Vegetable crudites

Caprese / 48

Cherry tomato, basil, fior di latte skewer

Prosciutto Melone / 48

Prosciutto wrapped melon

Tartufo e Ricotta / 48

Whipped truffle ricotta crostini

Burrata Crostini / 48

Burrata cheese crostini

Smoked Affumicato / 72

Smoked salmon crostini, ricotta, capers, red onions

Tartara di Manzo / 60

Steak tartare crostini

Cocktail di Gamberi / 88

Argentinian shrimps, cocktail sauce

Cannolini al Tonno / 156

Mini cannolo filled with tuna tartare

HOT APPS (PRICED PER DOZEN)

Olive Ascolane / 30

Fried stuffed olives with beef, pork, chicken

Pizza Margherita / 36

Pizza slices with mozzarella, tomato, basil

Carciofi / 46

Crisp artichoke, lemon aioli

Speducci di Pollo / 46

Chicken skewers, olive oil, lemon

Speducci di Agnello / 46

Lamb skewers, olive oil, lemon

Calamari / 46

Crisp calamari, lemon aioli

Arancini / 48

Mini rice balls with mozzarella and tomato sauce

Melanzane alla Parmigiana Sliders / 60

Eggplant, tomato, basil, mozzarella, brioche bun

Polpette Sliders / 72

Veal meatballs brioche sliders

Porchetta Sliders / 84

Roasted pork belly, peppers, aioli, brioche bun

Polipo / 72

Grilled octopus skewer, olive oil, lemon

DOLCE (PRICED PER DOZEN)

Mini bomboloni / 48

Italian donut filled with nutella

Paste di Mandorla / 45

Traditional Sicilian almond cookies

Panna Cotta / 60

Mini vanilla panna cotta, seasonal garnish

Tiramisu al Bicchiere / 78

Tiramisu cup, traditional mascarpone and espresso

tiramisu, savoiardi cookie, cocoa powder

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



MENU

FOOD PLATTERS & STATIONS

FRUTTA ASSORTITA

Assorted seasonal fruit platter

Price per person / 8

VERDURA ASSORTITA

(grilled or raw options available)

Price per person / 10

TAGLIERE DI SALUMI

Assorted cured Italian meats, marinated olives, focaccia

Price per person / 14

TAGLIERE DI FORMAGGI

Assorted Italian Cheese, truffle honey, jam, focaccia

Price per person / 14

TORRETTA DI MARE / 84 (Serves 4)

Oysters, Argentinian shrimps, Bay scallops, octopus salad, lemon mignonette, horseradish

OSTRICHE

Fresh oysters served with classic mignonette and lemon

Price per piece 4 (Minimum 100 pieces)

Chef Attended / 200

PASTA FRESCA

House made pasta served with Chef's selection sauce:

Pomodoro 12 per person

Bolognese 15 per person

Chef Attended fee / 200



FAMIGLIA MENU

65 PER PERSON

Our Famiglia Menu is an opportunity to enjoy our menu in true Italian fashion - by sharing with your friends and family. This menu allows groups to create a custom menu with options from our restaurant menu, all dishes would be served family style in larger portions for the entire table.

Please select option as indicated in each section.

ANTIPASTI & INSALATE

(SELECT 3 OPTIONS)

- | | |
|---|--|
| ☐ CESTO DI PANE
house made rosemary focaccia, sourdough miche, olive fennel nodino | ☐ TAGLIERE MISTO
Selection of two cheeses, two meats, olives, preserves, accompanied with cesto di pane |
| ☐ OLIVE MARINATE
marinated Cerignola olives | ☐ CARCIOFI FRITTI
crisp artichoke hearts, citrus gremolata |
| ☐ POLPETTE
veal and ricotta meatballs, preserved tomato, whipped ricotta | ☐ MISTA
romaine, endive, tomato, cucumber, onion, fennel, salamoglia dressing |
| ☐ FRITTO DI CALAMARI
crisp calamari, chives, peppers, lemon aioli | ☐ CESARE
romaine hearts, bagna cauda, parmigiano, focaccia crumble, crisp prosciutto, anchovy |
| ☐ POLIPO
Moroccan octopus, potato, 'nduja, peppers | ☐ AGRUMI
assorted citrus, shaved almond, chili, Frantoi Cutrera olive oil |

PIZZE

(SELECT 2 OPTIONS)

- ☐ **PIZZA MARGHERITA**
tomato, fior di latte, parmigiana, basil
- ☐ **PIZZA PEPPERONI**
tomato, fior di latte, mozzarella, Ezzo pepperoni
- ☐ **PIZZA TRAPANESE**
buffalo mozzarella, almond & tomato pesto, eggplant, basil
- ☐ **PIZZA CARDINALE**
tomato, fior di latte, spicy salami, roasted red pepper, black olives
- ☐ **PIZZA PORCHETTA**
fior di latte, fontina cheese, shaved Italian spiced pork belly, Yukon gold potato, rosemary
- ☐ **PIZZA LA PARMA**
fior di latte, shallot garlic purée, arugula, prosciutto, parmigiana
- ☐ **PIZZA PIEMONTE**
fior di latte, fontina, mixed roasted mushrooms, truffle crema, garlic purée

PASTE

(SELECT 2 OPTIONS)

- ☐ **PASTA ALLE CIME DI RAPA**
pork sausage, rapini, parmigiano
- ☐ **PASTA ALLA VODKA**
rose sauce, parmigiano, basil, guanciale
- ☐ **PASTA ALLA BOLOGNESE**
veal Bolognese, parmigiano
- ☐ **PASTA AI PEPPERONI**
Ontario peppers, crushi from Basilicata

DOLCE

Chef's Choice



MENU

VEGAN OPTIONS

LASAGNA DI MELANZANE
Eggplant, San Marzano tomato sauce,
basil, pangrattato

ZUCCHINE E PEPERONATA
Roasted zucchini stuffed with sweet and
sour peppers

VIOLA MENU / 72

ANTIPASTI: FAMILY STYLE

(SELECT 3 OPTIONS, SERVED FAMILY STYLE)

- | | |
|--|---|
| ☐ CESTO DI PANE
House made rosemary focaccia, sourdough miche,
olive fennel nodino | ☐ TAGLIERE MISTO
Selection of two cheeses, two meats, olives,
preserves, accompanied with cesto di pane |
| ☐ OLIVE MARINATE
Marinated Cerignola olives | ☐ CARCIOFI FRITTI
Crisp artichoke hearts, citrus gremolata |
| ☐ POLPETTE
Veal and ricotta meatballs, preserved tomato,
whipped ricotta | ☐ MISTA
Romaine, endive, tomato, cucumber, onion, fennel,
salamoglia dressing |
| ☐ FRITTO DI CALAMARI
Crisp calamari, chives, peppers, lemon aioli | ☐ CESARE
Romaine hearts, bagna cauda, parmigiano, focaccia
crumble, crisp prosciutto, anchovy |
| ☐ POLIPO
Moroccan octopus, potato, 'nduja, peppers | ☐ AGRUMI
Assorted citrus, shaved almond, chili,
Frantoio Cutrera olive oil |

SECONDI: CHOICE OF

(ALL OPTIONS AVAILABLE TO YOUR GUESTS, CHOICES MADE ON SITE)

PASTA ALLA NORMA

Housemade pasta served in sauce of cherry tomato, eggplant, basil

TAGLIATA DI MANZO

6oz flat iron steak, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCE

TIRAMISU

Traditional mascarpone & espresso tiramisu,
savoiardi cookie, cocoa powder



MENU

ELENA MENU / 82

ANTIPASTI: FAMILY STYLE

(SELECT 3 OPTIONS, SERVED FAMILY STYLE)

- | | |
|---|--|
| ☐ CESTO DI PANE
House made rosemary focaccia, sourdough miche, olive fennel nodino | ☐ TAGLIERE MISTO
Selection of two cheeses, two meats, olives, preserves, accompanied with cesto di pane |
| ☐ OLIVE MARINATE
Marinated Cerignola olives | ☐ CARCIOFI FRITTI
Crisp artichoke hearts, citrus gremolata |
| ☐ POLPETTE
Veal and ricotta meatballs, preserved tomato, whipped ricotta | ☐ MISTA
Romaine, endive, tomato, cucumber, onion, fennel, salamoglia dressing |
| ☐ FRITTO DI CALAMARI
Crisp calamari, chives, peppers, lemon aioli | ☐ CESARE
Romaine hearts, bagna cauda, parmigiano, focaccia crumble, crisp prosciutto, anchovy |
| ☐ POLIPO
Moroccan octopus, potato, 'nduja, peppers | ☐ AGRUMI
Assorted citrus, shaved almond, chili, Frantoio Cutrera olive oil |

SECONDI: CHOICE OF

(ALL OPTIONS AVAILABLE TO YOUR GUESTS, CHOICES MADE ON SITE)

PEPERONE

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

BRANZINO

Mediterranean sea bass, seasonal garnish

PASTA ALLA NORMA

Housemade pasta served in eggplant, tomato & basil sauce

BISTECCA DI MANZO

8oz prime striploin, seasonal vegetables

DOLCI: CHOICE OF

(ALL OPTIONS AVAILABLE TO YOUR GUESTS, CHOICES MADE ON SITE)

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

TORTA DI LIMONE

Lemon curd, graham cracker, Italian meringue

VEGAN OPTIONS

LASAGNA DI MELANZANE

Eggplant, San Marzano tomato sauce, basil, pangrattato

ZUCCHINE E PEPERONATA

Roasted zucchini stuffed with sweet and sour peppers



MENU

CAMILLA MENU / 120

(FULLY PLATED MENU AVAILABLE UPON REQUEST)

ANTIPASTI: FAMILY STYLE

(SELECT 4 OPTIONS, SERVED FAMILY STYLE)

☐ **CESTO DI PANE**
House made rosemary focaccia, sourdough miche,
olive fennel nodino

☐ **OLIVE MARINATE**
Marinated Cerignola olives

☐ **POLPETTE**
Veal and ricotta meatballs, preserved tomato,
whipped ricotta

☐ **FRITTO DI CALAMARI**
Crisp calamari, chives, peppers, lemon aioli

☐ **POLIPO**
Moroccan octopus, potato, 'nduja, peppers

☐ **TAGLIERE MISTO**
Selection of two cheeses, two meats, olives,
preserves, accompanied with cesto di pane

☐ **CARCIOFI FRITTI**
Crisp artichoke hearts, citrus gremolata

☐ **MISTA**
Romaine, endive, tomato, cucumber, onion, fennel,
salamoglia dressing

☐ **CESARE**
Romaine hearts, bagna cauda, parmigiano, focaccia
crumble, crisp prosciutto, anchovy

☐ **AGRUMI**
Assorted citrus, shaved almond, chili,
Frantoio Cutrera olive oil

PRIMO: INDIVIDUAL PASTA BOLOGNESE

Housemade pasta in veal Bolognese sauce, parmigiano

SECONDI: CHOICE OF

(ALL OPTIONS AVAILABLE TO YOUR GUESTS, CHOICES MADE ON SITE)

BRANZINO

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO

12oz prime striploin, seasonal garnish

MELANZANE PARMIGIANA

Eggplant parmigiana, tomato mozzarella, basil

DOLCE: CHOICE OF

(ALL OPTIONS AVAILABLE TO YOUR GUESTS, CHOICES MADE ON SITE)

TIRAMISU

Traditional mascarpone & espresso tiramisu,
savoiardi cookie, cocoa powder

TORTA DI LIMONE

Lemon curd, graham cracker, Italian meringue

VEGAN OPTIONS

LASAGNA DI MELANZANE

Eggplant, San Marzano tomato sauce,
basil, pangrattato

ZUCCHINE E PEPERONATA

Roasted zucchini stuffed with sweet and
sour peppers



BRUNCH MENUS

AVAILABLE SATURDAY, SUNDAY
& HOLIDAY MONDAYS

VEGAN OPTIONS

LASAGNA DI MELANZANE
Eggplant, San Marzano tomato sauce,
basil, pangrattato

ZUCCHINE E PEPERONATA
Roasted zucchini stuffed with sweet and
sour peppers

ALBA MENU / 48

PRIMI: INDIVIDUAL YOGURT & MUESLI

Whipped yogurt, 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, arugula & fennel salad

FRITTELLE

lemon cakes, seasonal fruit, sweet
mascarpone, maple syrup

DOLCI: FAMILY STYLE

ANANAS SALE E LIMONE

Pineapple, Trapani sea salt, lemon, Frantoio Barbera
olive oil

AURORA MENU / 55

PRIMI: FAMILY STYLE

TAGLIERE MISTO

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

SECONDI: CHOICE OF

PANE TOSTATO CON AVOCADO

Toasted sourdough, smooth avocado, soft boiled
eggs, toasted sesame

CROSTONE ALLA FRUTTA

toasted sourdough, marinated fruit, whipped
ricotta, apricot syrup

TAGLIATA DI MANZO

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

DOLCI: INDIVIDUAL

TIRAMISU

Traditional mascarpone and espresso tiramisu,
savoiardi cookie, cocoa powder