



ORETTA MIDTOWN

GODIAMOCI LA FESTA!



THE EVENT SPACES

MEZZANINE



THE MEZZANINE is our exclusive events space in our upper level of dining. This room 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 55 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 24 guests at one boardroom style table.





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



AZURRA

ORETTA
MIDTOWN

GIOIA



GIOIA is marked by hand-tiled, candy striped flooring, as a semi-private section on the south side of the main restaurant floor. With views of our open concept kitchen, it provides the perfect atmosphere designed for large party events. Gioia can accommodate 20 guests at one harvest style table or 40 guests at parallel rectangular tables.





CHEF'S TABLE



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



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

Prosciutto Melone / 48

Prosciutto wrapped melon

Tartufo e Ricotta / 48

Whipped truffle ricotta crostini

Burrata Crostini / 48

Burrata cheese crostini

Salmon 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

Spieducci di Pollo / 46

Chicken skewers, olive oil, lemon

Spieducci 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, arugula, aioli

Polipo / 72

Grilled octopus skewer, olive oil, lemon

DOLCE (PRICED PER DOZEN)

Mini Bomboloni / 48

Italian donuts filled with nutella

Paste di Mandorla / 45

Traditional Sicilian almond cookies

Panna Cotta / 60

Mini vanilla panna cotta, seasonal garnish

Tiramisu al Bicchier / 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

Mixed grilled vegetables

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)



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
Sardo bread, pane Siciliano, focaccia Barese | ☐ TAGLIERE MISTO
Selection of two cheeses, two meats, olives, preserves, accompanied with house made focaccia |
| ☐ OLIVE MARINATE
Marinated Cerignola olives | ☐ CARCIOFI FRITTI
Crisp artichoke hearts, bagna cauda |
| ☐ POLPETTE
Veal and ricotta meatballs, preserved tomato, whipped ricotta | ☐ MISTA
Romaine, endive, tomato, cucumber, onion, fennel, salamoglia dressing |
| ☐ FRITTO DI CALAMARI
Crisp calamari, pepper, chives, lemon aioli | ☐ CESARE
Romaine hearts, bagna cauda, parmigiano, focaccia crumble, crisp prosciutto, anchovy |
| ☐ POLIPO
Octopus, chickpea panella, olive, red onion, garlic, fennel seeds, 'nduja | ☐ AGRUMI
Assorted citrus, shaved almond, chili, Frantoio Cutrera olive oil |

PASTE

(SELECT 2 OPTIONS)

- ☐ **PASTA ALLE CIME DI RAPA**
Pork sausage, rapini, parmigiano
- ☐ **PASTA ALLA TRAPANESE**
Tomato & almond pesto, eggplant, Stracciatella
- ☐ **PASTA ALLA VODKA**
Rose sauce, parmigiano, basil, guanciale
- ☐ **PASTA ALLA BOLOGNESE**
Veal Bolognese, parmigiano
- ☐ **PASTA ALLA NORCINA**
Pork sausage, truffle mushroom crema, pecorino
- ☐ **RISOTTO PERE E STRACCHINO**
Gli Aironi carnaroli rice, pear, creamy stracchino cheese, pink peppercorn, chives

PIZZE

(SELECT 2 OPTIONS)

- ☐ **PIZZA MARGHERITA**
Tomato, fior di latte, parmigiana, basil
- ☐ **PIZZA SALSICCIA**
Tomato, fior di latte, pork sausage, red onion, basil, chili
- ☐ **PIZZA CARDINALE**
Tomato, fior di latte, spicy salami, roasted red pepper, black olives
- ☐ **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
- ☐ **PIZZA BURRATA**
Tomato, burrata, basil

DOLCE

Chef's Choice

ORETTA
MIDTOWN



MENU

GIORGIA MENU / 72

ANTIPASTI: FAMILY STYLE

(SELECT 3 OPTIONS, SERVED FAMILY STYLE)

- | | |
|---|--|
| ☐ CESTO DI PANE
Sardo bread, pane Siciliano, focaccia Barese | ☐ 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, bagna cauda |
| ☐ POLPETTE
Veal and ricotta meatballs, preserved tomato, whipped ricotta | ☐ MISTA
Romaine, endive, tomato, cucumber, onion, fennel, salamoglia dressing |
| ☐ FRITTO DI CALAMARI
Crisp calamari, peppers, chives, lemon aioli | ☐ CESARE
Romaine hearts, bagna cauda, parmigiano, focaccia crumble, crisp prosciutto, anchovy |
| ☐ POLIPO
Octopus, chickpea panella, olive, red onion, garlic, fennel seeds, 'nduja | ☐ 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

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

DOLCE

TIRAMISU

Traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

VEGAN OPTIONS

LASAGNA DI MELANZANE

Eggplant, San Marzano tomato sauce, basil, pangrattato

ZUCCHINE E PEPERONATA

Roasted zucchini stuffed with sweet and sour peppers



MENU

VALENTINA MENU / 82

ANTIPASTI: FAMILY STYLE

(SELECT 3 OPTIONS, SERVED FAMILY STYLE)

- ☐ **CESTO DI PANE**
Sardo bread, pane Siciliano, focaccia Barese
- ☐ **OLIVE MARINATE**
Marinated Cerignola olives
- ☐ **POLPETTE**
Veal and ricotta meatballs, preserved tomato, whipped ricotta
- ☐ **FRITTO DI CALAMARI**
Crisp calamari, peppers, chives, lemon aioli
- ☐ **POLIPO**
Octopus, chickpea panella, olive, red onion, garlic, fennel seeds, 'nduja

- ☐ **TAGLIERE MISTO**
Selection of two cheeses, two meats, olives, preserves, accompanied with cesto di pane
- ☐ **CARCIOFI FRITTI**
Crisp artichoke hearts, bagna cauda
- ☐ **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

SECONDI: CHOICE OF

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

PARMIGIANA MELANZANE

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: 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**
Sardo bread, pane Siciliano, focaccia Barese
- ☐ **OLIVE MARINATE**
Marinated Cerignola olives
- ☐ **POLPETTE**
Veal and ricotta meatballs, preserved tomato, whipped ricotta
- ☐ **FRITTO DI CALAMARI**
Crisp calamari, peppers, chives, lemon aioli
- ☐ **POLIPO**
Octopus, chickpea panella, olive, red onion, garlic, fennel seeds, 'nduja

- ☐ **TAGLIERE MISTO**
Selection of two cheeses, two meats, olives, preserves, accompanied with cesto di pane
- ☐ **CARCIOFI FRITTI**
Crisp artichoke hearts, bagna cauda
- ☐ **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

House-made 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 tiramisù, 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

PRIMO: 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

DOLCE: FAMILY STYLE

ANANAS SALE E LIMONE

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

AURORA MENU / 55

PRIMO: 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

DOLCE: INDIVIDUAL

TIRAMISU

traditional mascarpone and espresso tiramisu,
savoardi cookie, cocoa powder