

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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bottega di

ORETTA

ORETTA CHILI EXTRA VIRGIN OLIVE OIL 250ml bottle.....	24
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL 500mL bottle.....	26
olive grove to table, cold pressed, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL 1L bottle.....	36
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL 5L tin.....	135
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA X SILENCE PLEASE PYJAMAS turquoise & magenta	425
100% silk, made in Roma, Italy	
ORETTA CHE BELLA HOODIE navy	85
ORETTA "IO SONO UN PIZZAIOLO" T-SHIRT white	35
ORETTA CHE BELLA T-SHIRT navy	35
BASEBALL CAP navy	35
GIFT CARD any value	

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE

antipasti

FOCACCIA ROMANA / 7 🌱
house made Roman style focaccia, Oretta olive oil

RICOTTA DI PECORA / 16 🌱
whipped sheep ricotta, candied cherry tomato

BOMBA CALABRESE / 9 🌱
spicy Calabrian vegetable spread

BRUSCHETTA AL POMODORO / 16 🌱
sourdough, oregano, stracchino, datterino cherry tomato

FRITTO DI CALAMARI / 24
crisp calamari, peppers, chives, lemon aioli

POLPETTE / 18
veal & ricotta meatballs, tomato, parmigiano

ZUCCHINE GRIGLiate / 20 🌱
marinated grilled zucchini, stracciatella cheese, mint

FUNGHI FRITTI / 22 🌱
breaded fried oyster mushroom, truffle aioli, chives
add shaved truffle - 2g /MP

CARCIOFI FRITTI / 24
crisp artichoke hearts, bagna cauda

ARANCINI BOLOGNESE / 22
saffron rice filled with veal ragu, béchamel, mozzarella

TAGLIERE MISTO / 28
selection of salamis & cheese, olives, taralli, preserves

SCARPETTA / 14 🌱
San Marzano tomato sauce, datterini cherry tomato, parmigiano, basil, oregano focaccia

OLIVE MARINATE / 10 🌱
marinated Cerignola olives

insalate

⚡ Add protein during lunch: flat iron steak 24 | branzino 17 | chicken supreme 18

VERDE / 16 🌱
mixed green salad, sherry vinaigrette, grano croccante, ricotta

CESARE / 18
romaine hearts, bagna cauda, parmigiano, focaccia crumble, crisp prosciutto, anchovy

INSALATA DI ASPARAGI / 16 🌱
green asparagus, zabaglione, breadcrumbs, lemon

SPAGHETTI AL POMODORO / 19 🌱
bronze extruded spaghetti, parmigiano, san marzano tomato, basil
add stracciatella \$5

TAGLIATELLA PORRO E ASPARAGI / 23 🌱
spinach and egg tagliatella, leek butter emulsion, asparagus, parmigiano

CAVATELLI ALLA VODKA / 26
rosé sauce, parmigiano, guanciale, basil

RAVIOLI AL TARTUFO / 32 🌱
ravioli filled with ricotta & spinach, black truffle, seasonal mushrooms

PAPPARDELLE ALLA BOLOGNESE / 26
veal bolognese, parmigiano

PACCHERI GENOVESE / 28
brisket stufato, sweet onion, parmigiano

AGNOLOTTI AI DATTERINI / 30 🌱
mascarpone & ricotta filled pasta, pecorino pistachio, datterino, basil

GNOCCHI ALLE COZZE / 26
housemade gnocchi, salt spring island mussels, Ontario peas, legumes

SPAGHETTONE CACIO E PEPE / 28
D.O.P. Pecorino Toscano, black pepper, plated tableside

paste

— Senza Glutine +5 | make any pasta gluten free

crudi

— Dishes are prepared raw —

CARPACCIO STAGIONATO / 24
thinly sliced dry aged grass feed Argentinian beef, horseradish aioli, smoked olive oil

CRUDO DI RICCIOLA / 26
hamachi crudo, capers, taggiasche olives, tomato, parsley, chilli

pizze

— La Snella (The Skinny) +5 | make any pizza gluten free

MARGHERITA / 21 🌱
tomato, fior di latte, parmigiano, basil

SALSICCIA / 23
tomato, fior di latte, pork sausage, red onion, basil, chili

TRAPANESE / 23 🌱
buffalo mozzarella, almond & tomato pesto, eggplant, basil

CARDINALE / 25
tomato, fior di latte, soppressata, roasted red pepper, black olives

CAPRICCIOSA / 24
tomato, fior di latte, prosciutto cotto, artichoke, mushrooms, olives, basil

MORTADELLA / 25
artichoke purée, stracciatella, mortadella, crisp artichoke, candied tomato, pistachio

PIEMONTE / 26 🌱
truffle crema, fior di latte, fontina, mixed roasted mushrooms, garlic purée

FICHI / 26
fior di latte, prosciutto crudo, arugula, figs, stracciatella, honey

BURRATA / 29 🌱
tomato, Pugliese burrata, basil

TARTARA E TARTUFO / 33
pizza bianca, raw steak tartare, arugula, black truffle, stracciatella

NAPOLETANA / 36
San Marzano Datterini tomatoes from Naples, buffalo mozzarella, Cantabrico anchovies, dry oregano, frantoio Cutrera olive oil, basil

secondi

PICCATA DI POLLO / 32
chicken breast, asparagus, seasonal mushroom, peas

BISTECCA / 45
8oz Argentinian striploin, salsa verde, zabaglione, artichoke

MILANESE / 35
breaded Ontario pork chop, 'we the roots' arugula, heirloom tomatoes, lemon

BRANZINO / 42
seared Mediterranean sea bass, cauliflower, red pepper, dill

POLPO E PATATE / 35 - 65
half or whole grilled octopus, salsa mantovana, fingerling potato, shishito pepper

PARMIGIANA DI MELANZANE / 29 🌱
eggplant, buffalo mozzarella, tomato conserva, basil

contorni

— All 10\$ —

PATATE 🌱
roasted potato, rosemary

BROCCOLINI 🌱
broccolini, olive oil

FUNGHI 🌱
parsley, wild Italian chiodini mushrooms, frantoio Cutrera olive oil

CARCIOFI 🌱
artichoke, breadcrumbs

MENU DEGUSTAZIONE / 78

Chefs' tasting menu, 7 dishes served family style

SUNDAY - TUESDAY until 8:30pm
WEDNESDAY - SATURDAY until 9:30