

ORETTA

KING WEST *eventi*

MENUS



SET MENUS

GIULIA / 72

ANTIPASTI: FAMILY STYLE

SELECT 3 FROM OPTIONS BELOW

SECONDI: CHOICE OF

PASTA ALLA ROSE ●

rose sauce, parmigiano, basil, pecorino

TAGLIATA DI MANZO ●

6oz flat iron steak, seasonal garnish

BRANZINO ●

Mediterranean sea bass, seasonal garnish

DOLCE

TIRAMISU

*mascarpone cream, chocolate sponge, espresso,
frangelico, cocoa*

MIA / 82

ANTIPASTI: FAMILY STYLE

SELECT 3 FROM OPTIONS BELOW

SECONDI: CHOICE OF

BRANZINO ●

Mediterranean sea bass, seasonal garnish

PASTA ALLA ROSE ●

rose sauce, parmigiano, basil, pecorino

BISTECCA DI MANZO ●

8oz prime striploin, seasonal vegetables

PARMIGIANA MELANZANE ●

eggplant parmigiana, buffalo mozzarella, tomato

DOLCE: CHOICE OF

TIRAMISU

*mascarpone cream, chocolate sponge, espresso,
frangelico, cocoa*

TORTA CAPRESE ●●

flourless almond chocolate cake, vanilla whipped cream

LUCIA / 125

ANTIPASTI: FAMILY STYLE

SELECT 3 FROM OPTIONS BELOW

PRIMO: INDIVIDUAL

PASTA ALLA ROSE ●

rose sauce, parmigiano, basil, pecorino

SECONDI: CHOICE OF

BRANZINO ●

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO ●

12oz prime striploin, seasonal garnish

MELANZANE PARMIGIANA ●

eggplant parmigiana, tomato mozzarella, basil

DOLCE: CHOICE OF

TIRAMISU

*mascarpone cream, chocolate sponge, espresso,
frangelico, cocoa*

TORTA CAPRESE ●●

flourless almond chocolate cake, vanilla whipped cream

ANTIPASTI OPTIONS (Select 3)

FOCACCIA ROMANA ●

house made focaccia romana

OLIVE MARINATE ●

marinated Cerigno

RICOTTA DI PECORA ●

whipped sheep ricotta, candied cherry tomato

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

CARPACCIO STAGIONATO ●

*thinly sliced dry aged Angus striploin, horseradish aioli,
smoked olive oil*

TAGLIERE MISTO

selection of salumis & cheese, olives, taralli, preserves

ZUCCHINE GRIGLIATE ●

marinated grilled zucchini, stracciatella cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

POLPETTE

veal and ricotta meatballs, tomato, parmigiano

VERDE ●

*mixed green salad, sherry vinaigrette, grano croccante,
ricotta*

CESARE ●

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

BURRATA (+\$2pp) ●●

*Pugliese burrata, confit yellow tomatoes from Campania,
frantoio Frisino olive oil, basil*

ALTERNATIVES

FILETTO DI MANZO (+\$18pp) ●

*8 oz grass fed Argentinian beef tenderloin, sea salt, Premiere frantoio
Cutrera olive oil*

PICCATA DI POLLO (+10pp)

chicken breast, asparagus, seasonal mushroom, peas

CONTORNI (Recommended 1 Order Per Every 4 Guests)

PATATE (+10 each) ●●

roasted potato, rosemary

CARCIOFI (+10 each) ●

artichoke, breadcrumbs

BROCCOLINI (+10 each) ●●

broccolini, olive oil

FUNGHI (+10 each) ●●

parsley, wild Italian chiodini mushrooms, frantoio Cutrera olive oil

MENUS

FAMIGLIA / 65

All Courses Served Family Style, Customize Your Groups Menu With Oretta's Most Popular dishes

ANTIPASTI OPTIONS (Select 3)

FOCACCIA ROMANA

house made focaccia romana

OLIVE MARINATE

marinated Cerigno

RICOTTA DI PECORA

whipped sheep ricotta, candied cherry tomato

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

CARPACCIO STAGIONATO

thinly sliced dry aged Angus striploin, horseradish aioli,
smoked olive oil

TAGLIERE MISTO

selection of salumis & cheese, olives, taralli, preserves

ZUCCHINE GRIGLIATE

marinated grilled zucchini, stracciatella cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

POLPETTE

veal and ricotta meatballs, tomato, parmigiano

VERDE

mixed green salad, sherry vinaigrette, grano croccante,
ricotta

CESARE

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

BURRATA (+\$2pp)

Pugliese burrata, confit yellow tomatoes from Campania,
frantoio Frisino olive oil, basil

PASTE (Select 2 Paste)

Note: All Pasta and pizza dishes can be made gluten free on request, \$5 per person fee per plate

PASTA ALLA VODKA

rosé sauce, parmigiano, basil, guanciale

PASTA ALLA BOLOGNESE

veal bolognese, parmigiano

PASTA AL POMODORO

cherita tomato, basil, Italian stracciatella

PASTA CACIO E PEPE

D.O.P. Pecorino Toscano, black pepper

RAVIOLI AL TARTUFO (+\$5PP)

ravioli filled with ricotta & spinach, black
truffle, seasonal mushrooms

PACCHERI GENOVESE (+\$5PP)

brisket stufato, sweet onion, parmigiano

PASTA PORRO E ASPARAGI (+\$5PP)

house made pasta, leek butter emulsion,
asparagus, parmigiano

PIZZA (Select 2 Pizza)

MARGHERITA

tomato, fior di latte, parmigiano, basil

SALSICCIA

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

TRAPANESE

buffalo mozzarella, almond & tomato
pesto, eggplant, basil

CARDINALE

tomato, fior di latte, soppressata, roasted
red pepper, black olives

CAPRICCIOSA

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

PIEMONTE

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

BURRATA

tomato, Pugliese burrata, basil

FICHI (+\$5PP)

fior di latte, prosciutto crudo, arugula, figs,
stracciatella, honey

DOLCE

CHEFS CHOICE

ADD ONS (Recommended 1 Order Per Every 4 Guests)

BRANZINO (+42 each)

whole Mediterranean Sea bass, frantoio S.Agata olive oil, lemon, parsley

BISTECCA DI MANZO (+\$60 each)

12 oz grass fed Argentinian striploin, sea salt, Premiere frantoio Cutrera olive oil

PICCATA DI POLLO (+32 each)

chicken breast, asparagus, seasonal mushroom, peas

MILANESE (+35 each)

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

TORRETTA DI MARE (+\$84 - serves 4)

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

PATATE (+10 each)

roasted potato, rosemary

CARCIOFI (+10 each)

artichoke, breadcrumbs

BROCCOLINI (+10 each)

broccolini, olive oil

FUNGHI (+10 each)

parsley, wild Italian chiodini mushrooms, frantoio Cutrera olive oil

ALLERGENS

 Vegetarian

 Gluten Free

 Dairy Free



BRUNCH MENUS

AVAILABLE SATURDAY, SUNDAY & HOLIDAY MONDAYS

AURORA MENU / 55

PRIMO: FAMILY STYLE

TAGLIERE MISTO

selection of salumis & cheese, olives, taralli, preserves

SECONDI: CHOICE OF

PANE FRANCESE ●

Oretta french toast, amaro maple syrup, tiramisu flavouring, mixed berries

TAGLIATA DI MANZO ●●

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

PANE TOSTATO CON AVOCADO ●●●

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

DOLCE

TIRAMISU

mascarpone cream, chocolate sponge, espresso, frangelico, cocoa

ALBA MENU / 48

PRIMO: FAMILY STYLE

YOGURT & MUESLI ●

whipped yogurt, vanilla, toasted granola, seasonal fruit

SECONDI: CHOICE OF

SALMONE E AVOCADO ●●

toasted sesame seed bagel, smooth avocado, smoked salmon, egg salad

CROSTONE ALLA FRUTTA

toasted sourdough, marinated fruit, whipped ricotta, apricot syrup

UOVA E BURRATA TARTUFO ●●

scrambled eggs, burrata, black truffle, toasted focaccia

DOLCE: FAMILY STYLE

ANANAS SALE E LIMONE ●●●●

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

CANAPES

Priced Per Dozen

Recommended 3-4 per person for a cocktail hour or 10-12 per person to replace a meal
Service Style of Passed or Stationed Available

COLD APPS

PINZIMONIO / 36 ●●

carrots, tomato, cauliflower, celery

CAPRESE / 48 ●●

cherry tomato, basil, fior di latte skewer

PROSCIUTTO MELONE / 48 ●●

prosciutto, seasonal melon

TARTUFO E RICOTTA / 48 ●

crostini, whipped ricotta, truffle oil

BURRATA CROSTINI / 48 ●

crostini, stracciatella, basil

SALMONE AFFUMICATO / 72

smoked salmon crostini, ricotta, capers, red onions

BOMBA CALABRESE / 72 ●●

spicy Calabrian vegetable spread, crostini

TARTARA DI MANZO / 60

steak tartare, eggplant, parsely, mayo, crostini

COCKTAIL DI GAMBERI / 88 ●

Argentinian shrimp, cocktail sauce, lemon

CANNOLINI AL TONNO / 156

mini cannolo, tuna tartare, anaheim chili, red onion, mint

HOT APPS

CROCCHETTE DI PATATE / 20

crisp potato croquette, 'nduja aioli, chive

PIZZA MARGHERITA / 38

pizza slices with mozzarella, tomato, basil

PIZZA CARDINALE / 40

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

CARCIOFI / 46 ●

crisp artichoke hearts, lemon aioli

SPEDUCCI DI POLLO / 46 ●●

chicken skewers, salmoriglio, lemon

SPEDUCCI DI AGNELLO / 46 ●●

lamb skewers, salmoriglio, 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

POLIPO / 72 ●●

grilled octopus skewer, olive oil, lemon

CHE BELLA BURGER SLIDER / 156

sesame bun, brisket patty, scamorza cheese, aioli, tomato conserva

DOLCE

MINI BOMBOLONI / 48 ●

Italian donut filled with your choice of filling

(choose one flavour per dozen: nutella, white chocolate, pistachio)

PASTE DI MANDORLA / 45 ●●

traditional Sicilian almond cookies

GELATINI / 90

mini gelato cone

(choose one flavour per dozen: nocciola, pistachio, biscottino)

PANNA COTTA / 60 ●

mini vanilla panna cotta, seasonal garnish

TIRAMISU AL BICCHIERE / 78

mascarpone cream, chocolate sponge, espresso, frangelico, cocoa, served in a cup

ALLERGENS ● Vegetarian ● Gluten Free ● Dairy Free





PLATTERS

GRAZING STATIONS

Build your own grazing station, minimum 10 orders of each

FRUTTA ASSORTITA / 8 per portion

assorted seasonal fruit platter

VERDURA ASSORTITA / 10 per portion

assorted grilled vegetables

TAGLIERE DI SALUMI / 14 per portion

assorted cured Italian meats, marinated olives

TAGLIERE DI FORMAGGI / 14 per portion

assorted Italian cheese, truffle honey, jam

SEAFOOD STATION

Build your own seafood station, minimum 15 orders of each unless otherwise indicated

OSTRICHE / 4 per piece (min 100)

fresh oysters served with classic mignonette, cocktail sauce and lemon

ADD Chef Attendance \$200, to turn this into an oyster shucking station led by one of our talented Chefs

COCKTAIL DI GAMBERI / 88 per dozen pieces (no minimum order)

Argentinian shrimp, cocktail sauce, lemon

TARTARA DI TONNO / 10 per 2oz portion

tuna tartar, mint, chili, olive oil, citrus

INSALATA DI POLPO / 9 per 2oz portion

poached octopus, citrus, parsley, olive oil

SALMONE AFFUMICATO / 9 per 2oz portion

smoked Atlantic salmon, capers, red onions, lemon



STATIONS

These stations offer an interactive dining experience with dishes prepared live by our chefs. A \$200 chef fee per station applies unless otherwise noted. While traditionally suited for reception-style events, ask your event planner about adding a station to a seated event for more details.

PASTA FRESCA - minimum 15 guests - app portions (approx 4oz)

Option for passed canape style app portions (no chef fee required)

House-made pasta served with Chef's selection sauce, Choice of:

Pomodoro // 12

Bolognese // 15

Genovese // 16

Ravioli Al Tartufo // 18 (gf not available)

RISOTTO STATION - minimum 15 guests (approx 4oz)

Risotto tossed in a parmigiano wheel, Choice of:

Cacio E Pepe // 15

Funghi // 18

ADD Italian Truffle // MP (approx 5 - 10 per order)

CARVING STATIONS

PESCE AL SALE - Serves 15 guests (5-6oz), Add \$50 per additional portion // 750

Whole sea salt baked wild fish, served with Frantoio Sant Agata olive oil, Pantelleria capers, Tagiasca olives, lemon and broccolini tips

PORCHETTA ARROSTO

Plated Option: Rolled pork belly, rosemary, fennel pollen, garlic, chilli, and served with braised rapini serves 30 guests (3oz per portion) // 350

Slider Option: brioche sliders, pepperoncini, lemon aioli, grilled onion, rapini, fennel aioli serves 60 guests // 480

COSTATA DI MANZO

Plated Option: roasted Argentinian grass Fed ribeye, served with Frantoio Sant Agata olive oil serves 15 guests (6-7oz per portion) // 680

ADD +\$120 to include side of roasted potatoes or broccolini tips

Slider Option: roasted Argentinian grass fed ribeye brioche sliders, caramelized onion, horseradish crema servers 45 guests // 680

TIRAMISU STATION - minimum 15 guests // 14 per order

Tiramisu assembly station, lady finger cookies, espresso, whipped mascarpone cream, cocoa powder

BOMBOLONE STATION - minimum 15 guests // 7 per order

Mini Italian doughs filling Station, choice of nutella, White chocolate, or pistachio

EXPERIENCES

PASTA CLASS

\$90 / PER PERSON

Roll up your sleeves and dive into the art of Italian cooking with Oretta! In this interactive 1.5-hour pasta-making adventure, our talented chefs will guide you through the intricate process of crafting fresh pasta from scratch. From kneading and shaping the perfect dough by hand to pairing it with a mouthwatering, homemade sauce, you'll learn the secrets to creating authentic Italian flavors.

INCLUDED

1-Hour Interactive Pasta-Making Class
Shared Antipasti Board to Snack On
Personal Portion of Your Groups Handmade Pasta
Take-Home Kit to Perfect Your Skills in Your Own Kitchen

PIZZA CLASS

\$105 / PER PERSON

Roll up your sleeves and dive into the art of pizza-making at Oretta! Under the guidance of our expert chefs, you'll master the secrets of crafting authentic Italian pizza—from kneading the perfect dough to selecting the finest ingredients. Whether you're a seasoned cook or a first-time pizzaiolo, this interactive class is all about hands-on fun, bold flavours, and bringing a slice of Italy to life.

Enjoy a guided wine pairing, where you'll discover the perfect Italian wines to complement your creations.

INCLUDED

1-Hour Interactive Pizza-Making Class
Shared Antipasti Board to Snack On
Guided Wine Tasting
Personal Pizzetta Creation
Take-Home Kit to Perfect Your Skills in Your Own Kitchen

TIRAMISU CLASS

\$90 / PER PERSON

Discover the secrets of Italy's most beloved dessert in Oretta's Tiramisu Masterclass! Under the guidance of our expert chefs, you'll learn to craft this iconic treat from scratch—layering delicate mascarpone, espresso-soaked savoiardi, and rich cocoa for the perfect bite. Whether you're a dessert enthusiast or just love a hands-on culinary experience, this class is the perfect way to indulge in the sweet side of Italian tradition.

INCLUDED

1-Hour Interactive Tiramisu-Making Class
Shared Antipasti Board to Snack On
Personal Portion of Housemade Tiramisu
Take-Home Tiramisu for Two to Enjoy at Home

COCKTAIL CLASS

\$90 / PER PERSON

Shake things up with Oretta! Join our expert mixologists for an exciting, hands-on cocktail-making experience that's as fun as it is educational. In just one immersive hour, you'll master the art of crafting three iconic Italian cocktails and all their twists, gaining the skills and insider tips to impress at your next gathering.

INCLUDED

1-Hour Interactive Mixology Class
2 Classic Italian Cocktails & 1 Signature Mocktail
Shared Antipasti Board to Snack On

MENU BAMBINI

Oretta Kids Menus' are Available for guests 12 years & under
Kids Menus must be pre-ordered - please let your planner know how many kids menus' you would like to order

KIDS MENU / 36

ANTIPASTI: CHOICE OF

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

ROMAINE & CUCUMBER SALAD ●●

romaine hearts, cucumber

SECONDI: CHOICE OF

MARGHERITA PIZZA ●

tomato, fior di latte, parmigiano, basil

PASTA POMODORO ●

tomato sauce, parmigiano

DOLCI

GELATO ●

seasonal flavours made in house

KIDS BRUNCH / 36

ANTIPASTI: CHOICE OF

YOGURT E MUESLI ●

chia seed yogurt, mixed fruit, pistachio, granola, frozen yogurt bark

FRUTTA DI STAGIONE

mixed seasonal fruit plate

SECONDI: CHOICE OF

PANE FRANCESE ●

Brioche, maple syrup, tiramisu flavourings, mixed berries

UOVA E FOCACCIA ●

Scrambled eggs, toasted focaccia

DOLCI

GELATO ●

seasonal flavours made in house

MENU VEGANA

Oretta Vegan Menus must be pre-ordered - please let your planner know how many vegan menus' you would like to order

VEGAN 1 / 49

ANTIPASTI: CHOICE OF

INSALATA VEGANA ●

mixed green salad, olive oil and aged white wine vinegar dressing

SECONDI: CHOICE OF

ZUCCHINI PEPERONATA ●

Stuffed roasted zucchini boat, tomato, herbs

DOLCI

SORBETTI ●

House made lemon sorbet

VEGAN 2 / 58

ANTIPASTI: CHOICE OF

CARCIOFI FRITTI

crisp artichoke hearts

SECONDI: CHOICE OF

LASAGNA DI MELANZANE

Layered fried eggplant, tomato sauce, basil

DOLCI

SORBETTI ●

House made lemon sorbet

VEGAN CANAPES

OLIVE ASCOLANE / 30

Olives stuffed with chickpeas and rosemary

PEPERONCINI / 18 ●

Blistered soshito peppers

CARCIOFI / 43

Fried artichoke

CROSTONE PEPERONATA / 48

Toasted onion bread, sweet and sour roasted peppers, basil

PIZZA VEGANA / 42

Artichoke purée, grilled vegetables, pistachio

BOMBA CALABRESE / 72

spicy Calabrian vegetable spread, crostini

PINZIMONIO / 36 ●

carrots, tomato, cauliflower, celery

ADD PRIMI COURSE
(+15)

PASTA ALLA NORMA ●

House-made pasta, eggplant, cherry tomato