

A close-up photograph of two hands clinking champagne glasses. The hands are positioned in the center of the frame, with the glasses filled with a bubbly liquid. The background is softly blurred, showing a wedding reception with guests and floral decorations. A semi-transparent purple banner is overlaid on the top half of the image, containing the text 'ORETTA MIDTOWN eventi' and 'MENUS'.

ORETTA

MIDTOWN *eventi*

MENUS

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

PARMIGIANO & PROSCIUTTO

24 month Parmigiano Reggiano, 24 month prosciutto
di Parma, Cerignola olives, taralli

ZUCCHINE GRIGLIATE ●

marinated grilled zucchini, stracciatella cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

CAROTE

heirloom carrots, sundried tomato, roasted red pepper
pesto, toasted almonds, pickled onion

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

UPGRADES

FILETTO DI MANZO (+\$18pp) ●

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

CARRÉ DI AGNELLO (+\$20 pp) ●

half New Zealand lamb rack, fennel pollen, frantoio Frisino olive oil

CONTORNI (Recommended 1 Order Per Every 4 Guests)

PATATE (+10 each) ●●

roasted potato, rosemary

ASPARAGI (+10 each)

grilled asparagus, stracciatella, anchovies,
garlic crisp

BROCCOLINI (+10 each) ●

broccolini, olive oil

FUNGHI (+10 each) ●●

parsley, wild Italian chiodini mushrooms, frantoio
Cutrera olive oil

MELANZANE TRAPANESE (+10 each) ●●

trapanese almond pesto, eggplant, ricotta salata

PEPERONATA (+10 each) ●●

sweet and sour roasted peppers, cipollini onions,
basil

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

PARMIGIANO & PROSCIUTTO

24 month Parmigiano Reggiano, 24 month prosciutto di Parma, Cerignola olives, taralli

ZUCCHINE GRIGLiate

marinated grilled zucchini, stracciatella cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

CAROTE

heirloom carrots, sundried tomato, roasted red pepper pesto, toasted almonds, pickled onion

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)*

PASTA ALLA VODKA

rosé sauce, parmigiano, basil, guanciale

PASTA AL PESTO ●

etobiGrow basil pesto, parmigiano, Italian stracciatella

PASTA ALLA BOLOGNESE

veal bolognese, parmigiano

PASTA ALLA NORMA ●

tomato sauce, cherry tomato, eggplant, basil

PASTA AL POMODORO ●

cherita tomato, basil, Italian stracciatella

MEZZI BIGOLI & PISELLI ●

fresh peas, butter emulsion, mascapone, mint, basil

CACIO E PEPE ●

D.O.P. Pecorino Toscano, black pepper

RAVIOLI AL TARTUFO (+\$5pp) ●

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

MEZZI FUSILLI AL SALMONE (+\$5pp)

smoked salmon, tomato, cream, parsley

PACCHERI GENOVESE (+\$5pp)

brisket stufato, sweet onion, parmigiano

PIZZA *(Select 2 Pizza)*

Note: All Pasta and pizza dishes can be made gluten free on request +\$5

MARGHERITA ●

tomato, fior di latte, parmigiano, basil

SALSICCIA

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

POMODORO ●

heirloom tomato, basil pesto, summer herbs, buffalo mozzarella

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

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

FILETTO DI MANZO (+\$60 each) ●

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

CARRÉ DI AGNELLO (+\$62 each) ●

half or whole New Zealand lamb rack, fennel pollen, frantoio Frisino olive oil

PATATE (+10 each) ●●

roasted potato, rosemary

ASPARAGI (+10 each)

grilled asparagus, stracciatella, anchovies, garlic crisp

BROCCOLINI (+10 each) ●●

broccolini, olive oil

FUNGHI (+10 each) ●●

parsley, wild Italian chiodini mushrooms, frantoio Cutrera olive oil

MELANZANE TRAPANESE (+10 each) ●●

trapanese almond pesto, eggplant, ricotta salata

PEPERONATA (+10 each) ●●

sweet and sour roasted peppers, cipollini onions, basil



BRUNCH MENUS

AVAILABLE SATURDAY, SUNDAY & HOLIDAY MONDAYS

AURORA MENU / 55

PRIMO: FAMILY STYLE

PARMIGIANO & PROSCIUTTO ●●

24 month Parmigiano Reggiano, 24 month prosciutto di Parma, Cerignola olives, taralli

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: INDIVIDUAL

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

OLIVE ASCOLANE / 30 ●

fried stuffed olives with beef, pork, chicken

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

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 sweet & sour roasted peppers and onion

Slider Option: *roasted Argentinian grass fed ribeye brioche sliders, caramelized onion, horseradish crema serves 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

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