

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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bottega di

ORETTA

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

GABRIELE DI MARCO
EXECUTIVE CHEF

ABHRA MUKHERJEE
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

PARMIGIANO & PROSCIUTTO / 25
24 month parmigiano reggiano, 24 month prosciutto di parma, Cerignola olives, taralli

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

OLIVE MARINATE / 10 🌱
marinated Cerignola olives

CAVOLFIORE ALLA ROMANA / 18
fried cauliflower, brown butter anchovies, vinaigrette, capers

CARCIOFI FRITTI / 24
crisp artichoke hearts, bagna cauda

ARANCINI ALLA 'NDUJA / 22
saffron rice filled with 'nduja, béchamel, mozzarella

CAROTE / 18 🌱
heirloom carrots, sundried tomato, roasted red pepper pesto, toasted almonds, pickled onion

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

PANZANELLA / 18 🌱
heirloom tomato, baby cucumber, chilli, pickle onion, snap peas, stracciatella, focaccia croutons

RADICCHIO / 21 🌱
warm grilled radicchio treviso, caciotta fonduta, crisp leeks, hazelnut, vin cotto

BURRATA /29 🌱
Pugliese burrata, confit yellow Campanian tomatoes, frantoio Frisino olive oil, basil

ESTIVA / 18 🌱
sliced zucchini and cucumber, buttermilk mint dressing, sweet corn, tomatoes, summer herbs

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, grilled corn, blood orange, baby cucumber, red onion, chili, zuppa fredda

paste

— Senza Glutine +5 | make any pasta gluten free

MEZZI BIGOLI & PISELLI / 23 🌱
fresh peas, butter emulsion, mascapone, mint, basil

FIORI AL GRANCHIO / 26
blue crab, fennel butter emulsion, chili, toasted breadcrumbs, chives

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

MEZZI FUSILLI AL SALMONE / 26
smoked salmon, San Marzano tomato paste, cream, parsley

SPAGHETTONE CACIO E PEPE / 28 🌱
D.O.P. pecorino Toscano, black pepper, plated tableside
add shaved truffle - 2g /MP

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

POMODORO / 23 🌱
heirloom tomato, basil pesto, summer herbs, buffalo mozzarella, chili paste

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 & 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

CARRÉ DI AGNELLO / 55 - 98
half or whole New Zealand lamb rack, fennel pollen, frantoio Frisino olive oil

BISTECCA DI MANZO / 55
12 oz grass fed Argentinian striploin, sea salt, premiere frantoio cutrera olive oil

FILETTO DI MANZO / 58
8 oz grass fed Argentinian beef tenderloin, sea salt, premiere frantoio cutrera olive oil

BRANZINO / 42
whole Mediterranean sea bass, Frantoio S.Agata olive oil, lemon, parsley

POLIPO & PATATE / 36 - 66
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

MELANZANE TRAPANESE 🌱
trapanese almond pesto, eggplant, ricotta salata

ASPARAGI
grilled asparagus, stracciatella, anchovies, garlic crisp

ZUCCHINI GRIGLiate 🌱
grilled zucchini, mint, basil

PEPERONATA 🌱
sweet and sour roasted peppers, cipollini onions, basil

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

Vegetarian 🌱

*please let your server know if you have any allergies