

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 5L tin.....	160
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 PINK APRON	45
BASEBALL CAP navy	35
GIFT CARD any value	

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE

antipasti

FOCACCIA ROMANA / 5

house made Roman style focaccia, Oretta olive oil

FOCACCIA ROMANA ROSSA / 5

house made Roman style focaccia, tomato sauce, oregano, Oretta olive oil

RICOTTA DI PECORA / 12

whipped sheep ricotta, candied cherry tomato

POLPETTE / 18

veal & ricotta meatballs, tomato, parmigiano

FRITTO DI CALAMARI / 24

crisp calamari, peppers, chives, lemon aioli

CARCIOFI FRITTI / 24

crisp artichoke hearts, bagna cauda

ARANCINI BOLOGNESE / 22

saffron rice filled with veal ragu, béchamel, mozzarella

OLIVE MARINATE / 10

marinated Cerignola olives

ANTIPASTO MISTO / 28

prosciutto, soppressata, mortadella, ubriaco, bocconcini, pomodoro, olives

insalate

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

VERDE / 15

mixed green salad, sherry vinaigrette, grano croccante, ricotta

CESARE / 17

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

RADICCHIO / 21

warm grilled radicchio Treviso, caciotta fondu-ta, crisp leeks, hazelnut, vin cotto

BURRATA / 25

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

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

paste

Senza Glutine +5 | make any pasta gluten free

CAPPELLACCI DI ZUCCA / 24

squash stuffed pasta, brown butter, sage

CAVATELLI ALLA VODKA / 26

rosé sauce, parmigiano, guanciale, basil

RAVIOLI AL TARTUFO / 32

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

GNOCCHI ALLE SORRENTINA / 24

baked ricotta gnocchi, tomato sauce, buffalo mozzarella

FUSILLI ALLA CALABRESE / 24

roasted red pepper pesto, sausage, pecorino

PAPPARDELLE ALLA BOLOGNESE / 26

veal bolognese, parmigiano

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 / 19

tomato, fior di latte, parmigiano, basil

SALSICCIA / 21

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

TRAPANESE / 23

buffalo mozzarella, almond & tomato pesto, eggplant, basil

CAPRICCIOSA / 24

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

MORTADELLA / 25

artichoke purée, straciatella, mortadella, crisp artichoke, candied tomato, pistachio

BURRATA / 26

tomato, Pugliese burrata, basil

PIEMONTE / 26

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

FICHI / 26

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

CARDINALE / 23

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

NAPOLETANA / 32

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

secondi

POLPO E PATATE / 35 - 65

half or whole grilled octopus, salsa mantovana, fingerling potato, shishito pepper

CHE BELLA BURGER / 35

sesame bun, ground chuck & brisket patty, scamorza, artichoke aioli, tomato conserva

BRANZINO / 42

Mediterranean sea bass, escorole, cannellini bean, cherry tomato

PARMIGIANA DI MELANZANE / 28

eggplant lasagna, mozzarella, parmigiano, basil

BISTECCA / 45

8oz Argentinian striploin, celery root, rapini

contorni

PATATINE FRITTE / 10

crisp potato, parmigiano, herbs, truffle aioli

BROCCOLINI / 12

broccolini, olive oil

ZUCCHINI GRIGLIATE / 10

grilled zucchini, mint, basil

PATATE / 10

roasted potato, rosemary

MENU DEGUSTAZIONE / 78

Chefs' tasting menu, 7 dishes served family style

SUNDAY - TUESDAY until 8:30 pm

WEDNESDAY - SATURDAY until 9:30 pm