

## Brunch

**CESTO DEL CAFFÈ / 12** 🌱  
assorted Oretta caffè pastries

**YOGURT E MUESLI / 15** 🌱  
chia seed yogurt, mixed fruit, pistachio, granola,  
frozen yogurt bark

**FRUTTA DI STAGIONE / 15** 🌱  
mixed seasonal fruit plate

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

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

**CIAMBELLONE / 18** 🌱  
lemon cakes, whipped cream, raspberries

**PANE TOSTATO CON AVOCADO / 20** 🌱  
toasted sourdough, smooth avocado, soft  
boiled eggs, toasted sesame

**FRITTELLE / 22** 🌱  
lemon cakes, seasonal fruit, sweet mascarpone,  
maple syrup

**PANE FRANCESE / 25** 🌱  
brioche, amaro maple syrup, tiramisu  
flavourings, mixed berries

**G.L.T. DISCOTECA / 22**  
club sandwich with guanciale, lettuce, tomato,  
sliced turkey breast, romaine, pullman loaf

**PANINO SALSICCIA E UOVA / 23**  
pork sausage patty, arugula, red pepper  
marmalade, fried egg, served with side  
of crisp potato

**SALMONE E AVOCADO / 26**  
toasted sesame seed bagel, smooth avocado,  
smoked salmon, egg salad

**CHE FAME / 28**  
sourdough, 2 eggs, prosciutto crudo, sausage,  
pickled vegetables, carciofi

**CHE BELLA BURGER / 26**  
sesame bun, ground chuck & brisket patty, melted  
scamorza cheese, artichoke aioli, tomato conserva,  
shredded lettuce, served with side of crisp potato

**UOVA BURRATA E TARTUFO / 26** 🌱  
scrambled eggs, burrata, black truffle,  
toasted focaccia

**TAGLIATA DI MANZO / 32**  
6oz flat iron steak, fried eggs, potato, black truffle

## Cocktails

**MIMOSA DI FABBRI / 10**  
orange juice, mionetto prosecco,  
fabbri mandarino

**TIRAMISU MARTINI / 19**  
Dillon's Vodka, Frangelico, coffee liqueur,  
espresso, mascarpone espuma

**CAMPO DE' FIORI / 17**  
Dillon's Vodka, mezcal verde, pesto liqueur,  
pomodorini, lemon

**CATANZARO / 18**  
Espolon Reposado, clementine, bergamot,  
peperoncini, lemon  
make it non-alcoholic / 15

**BOTTOMLESS MIMOSA DI FABBRI / 25**  
orange juice, mionetto prosecco,  
fabbri syrup  
\*bottomless service for 1.5 hours

**LIMONARE SPRITZ / 18**  
prosecco, Aperol, Cocchi Rosa, Galliano,  
rosemary, lemon  
make it non-alcoholic / 15

**GARIBALDI DI CASA / 15**  
amari blend, clementine, orange

**BABÀ SOUR / 17**  
Gosling's rum, Amaro Montenegro, apricot,  
Muscovado, lemon  
make it non-alcoholic / 15

## 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 peso,  
eggplant, basil

**CARDINALE / 23**  
tomato, fior di latte, spicy salami, 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** 🌱  
fior di latte, fontina, mixed roasted mushrooms,  
truffle crema, garlic purée \*add truffleMP 2gr

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

**BURRATA / 26** 🌱  
tomato, Pugliese burrata, basil \*add truffleMP 2gr

**NAPOLETANA / 32**  
San Marzano Datterini tomato's from Naples,  
buffalo mozzarella, Cantabrico anchovies,  
dry oregano, frantoio Cutrera olive oil, basil

## contorni

**FOCACCIA / 3** 🌱

**AVOCADO / 8** 🌱

**UOVA 2 pieces / 6**

**FRITTELLE / 8** 🌱

**PATATE / 10** 🌱

**SALSICCIA / 10**

**SALMONE AFFUMICATO / 16**

## insalate

Add protein: flat iron steak 24 | 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

**NIZZARDA / 26**  
preserved tuna, fingerling potatoes, avocado, tomato,  
green beans, corn, boiled egg, romaine lettuce

## paste

Senza Glutine +5 | make any pasta gluten free

**PAPPARDELLE ALLA BOLOGNESE / 26**  
veal bolognese, parmigiano

**RIGATONI ALLA CARBONARA / 25**  
guanciale, black pepper, pecorino, egg yolk

**CAVATELLI ALLA VODKA / 26**  
rose sauce, parmigiano, basil, guanciale,  
pecorino

## Colazione dei Campioni

**MIMOSA DI FABBRI**  
Because there's no better start for your morning

+  
**ANYTHING FROM OUR MENU**  
And we mean... An - y - thing!

+  
**BOMBOLONE**  
Pistacchio, nocciola or cioccolato bianca

**\$ 35**

Make your mimosa bottomless for \$50

\*add Tagliata di Manzo for \$8

# ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

follow us at @orettatoronto

Saturday, Sunday & Holiday Mondays  
from 10am to 3pm

GABRIELE DI MARCO  
EXECUTIVE CHEF

RAFFAELE VENTRONE  
CHEF DE CUISINE