

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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Saturday, Sunday & Holiday Mondays
from 9am to 3pm

GABRIELE DI MARCO
EXECUTIVE CHEF

ABHRA MUKHERJEE
CHEF DE CUISINE

Brunch

- BOMBOLONE / 5** 
stuffed mini italian donut made in house,
assorted flavours
- YOGURT E MUESLI / 15** 
chia seed yogurt, mixed fruit, pistachio, granola,
frozen yogurt bark
- FRUTTA DI STAGIONE / 15** 
mixed seasonal fruit plate
- ARANCINO / 22**
saffron rice filled with ‘nduja, 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 / 15**
orange juice, mionetto prosecco
- 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 MIMOSAS / 40**
orange juice, mionetto prosecco
*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 / 21** 
tomato, fior di latte, parmigiano, basil
- SALSICCIA / 23**
tomato, fior di latte, pork sausage, red onion,
basil, chili
- PORCHETTA / 24**
roasted pork belly, yukon gold potatoes, fior di
latte, rosemary, salsa verde, chilli paste
- CARDINALE / 25**
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 / 29** 
tomato, Pugliese burrata, basil *add truffleMP 2gr
- TARTARA E TARTUFO / 33**
pizza bianca, raw steak tartare, arugula, black
truffle, stracciatella
- NAPOLETANA / 36**
San Marzano Datterini tomato’s from Naples,
buffalo mozzarella, Cantabrico anchovies,
dry oregano, frantoio Cutrera olive oil, basil

insalate

Add protein: flat iron steak 24 | chicken supreme 18

- VERDE / 16** 
mixed green salad, olive oil and aged white
wine vinegar dressing
- 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

contorni

- FOCACCIA / 3** 
AVOCADO / 8 
UOVA / 6 
2 pieces
- FRITTELLE / 8** 
PATATE / 11 
- SALSICCIA / 10**
SALMONE AFFUMICATO / 16

Vegetarian 

*please let your server know if you have any allergies