

summerlicious
ORETTA
MIDTOWN

\$34 LUNCH

Plus taxes and gratuity

appetizer

CARCIOFI FRITTI

Crisp artichoke hearts, bagna cauda (Vegetarian)

or

VERDE

Mixed green salad, sherry vinaigrette, grano crocante, ricotta
(Vegetarian)

or

CARPACCIO STAGIONATO

Thinly sliced beef eyeround, horseradish aioli, smoked olive oil
(Gluten Free)

main dish

CAVATELLI AL POLIPO

Octopus ragout, tomato, tagiasca olives, parsley

or

MARGHERITA

Tomato, fior di latte, parmigiano, basil (Vegetarian)

or

SPAGHETTI CACIO E PEPE

Pecorino Toscano, black pepper (Vegetarian)

dessert

GELATO

House-made gelato, assorted flavours (Vegetarian / Gluten Free)

or

TIRAMISU

Lady finger cookies, mascarpone cream, coffee, cocoa powder
(Vegetarian)

or

TORTA CAPRESE

Flourless almond chocolate cake, vanilla whipped cream
(Vegetarian / Gluten Free)

summerlicious
ORETTA
MIDTOWN

\$45 DINNER

Plus taxes and gratuity

appetizer

BURRATA

Pugliese burrata, confit yellow tomatoes, frantoio cutrera
olive oil (Vegetarian / Gluten Free)

or

ARANCINI ALLA 'NDUJA

Saffron rice filled with 'nduja bechamel, mozzarella

or

CARPACCIO STAGIONATO

Thinly sliced beef eyeround, horseradish aioli, smoked
olive oil (Gluten Free)

main dish

CAVATELLI BOLOGNESE

Veal bolognese, parmigiano, basil

or

PIEMONTE PIZZA

Truffle crema, fior di latte, fontina, mixed roasted mushroom,
garlic purée (Vegetarian)

or

BRANZINO

Mediterranean sea bass, tagiasca olives, capers, broccolini

dessert

GELATO

House-made gelato, assorted flavours
(Vegetarian / Gluten Free)

or

TIRAMISU

Lady finger cookies, mascarpone cream, coffee, cocoa
powder (Vegetarian)

or

TORTA CAPRESE

Flourless almond chocolate cake, vanilla whipped cream
(Vegetarian / Gluten Free)