

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

follow us at @orettatoronto

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>500ml bottle</i>	26
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL <i>5L tin</i>	160
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 PINK APRON	45
BASEBALL CAP <i>navy & white</i>	35
GIFT CARD <i>any value</i>	

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 / 12

whipped ricotta, candied cherry tomato

FRITTO DI CALAMARI / 24

crisp calamari, peppers, chives, lemon aioli

POLPETTE / 18

veal & ricotta meatballs, tomato, parmigiano

ARANCINI BOLOGNESE / 22

saffron rice filled with veal ragu, béchamel, mozzarella

ANTIPASTO MISTO / 28

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

CARCIOFI FRITTI / 24

crisp artichoke hearts, bagna cauda

OLIVE MARINATE / 10

marinated Cerignola olives

VERDE / 15

mixed green salad, vinaigrette, radish, cucumber, pomegranate, goat cheese

CESARE / 17

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

BURRATA / 25

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

CARPACCIO STAGIONATO / 24

thinly sliced dry aged grass feed Argentinian beef, horseradish aioli, smoked olive oil

CRUDO DI TONNO / 26

blue fin tuna, stracchino cheese, cherry tomato, watermelon, red chili, focaccia crumble

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

paste

Senza Glutine +5 | gluten free

MEZZI BIGOLI DI MARE / 26

legumes, green peas, assorted seafood

CAVATELLI ALLA VODKA / 26

rosé sauce, parmigiano, guanciale, basil

RAVIOLI AL TARTUFO / 32

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

TAGLIATELLE ALLA VACCINARA / 28

oxtail ragu, parmigiano

GNOCCHI ALLA SORRENTINA / 24

baked ricotta gnocchi, tomato sauce, buffalo mozzarella

FUSILI 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

pizze

La Snella (The Skinny) +5 | make any pizza gluten free

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 / 26

tomato, Pugliese burrata, basil

MORTADELLA / 25

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

NAPOLETANA / 32

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

secondi

BISTECCA / 45

8oz Argentinian striploin, green peppercorn sauce

POLPO E PATATE / 35 - 65

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

PARMIGIANA DI MELANZANE / 28

eggplant lasagna, mozzarella, parmigiano, basil

BRANZINO / 42

Mediterranean sea bass, lemon, fennel, Cerignola olive

CHE BELLA BURGER / 22

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

AGNELLO / 32

8oz lumina farms lamb sirloin, grilled corn, legumes, mint

contorni

PATATE / 10

roasted potato, rosemary

BROCCOLINI / 12

broccolini, olive oil

PATATINE FRITTE / 10

crisp potato, parmigiano, herbs, truffle aioli

ZUCCHINI GRIGLIATE / 10

grilled zucchini, mint, basil

MENU DEGUSTAZIONE / 78

Chefs' tasting menu, 7 dishes served family style

SUNDAY - TUESDAY until 8:30pm

WEDNESDAY - SATURDAY until 9:30

*please let your server know if you have any allergies