

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE

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 mandarin

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

PEPPERONI / 23
ezzo pepperoni, basil pesto, wildflower honey

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, vinaigrette, radish,
cucumber, pomegranate, goat cheese

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*