



DAL. **ORETTA** 2016
downtown
EVENTS & LARGE PARTY MENUS

SET MENUS



ANTIPASTI (SELECT 3)

FOCACCIA ROMANA

house made focaccia romana, Oretta olive oil

ADD ON: WHIPPED RICOTTA +7  GF
whipped sheep ricotta, candied cherry tomato

OLIVE MARINATE

marinated Cerignola olives

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

CARPACCIO AFFUMICATO

thinly sliced grass-fed Argentinian beef, horseradish aioli, smoked olive oil

ANTIPASTO MISTO

prosciutto, soppressata, mortadella, ubriaco, pomodoro, taralli, olive

CESARE

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

VERDE

mixed green salad, sherry vinaigrette, grano croccante, ricotta

INSALATA BURRATA

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

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

OLIVE ASCOLANE

traditional fried olives from Marche region, beef, pork, and chicken filling

POLPETTE

veal and ricotta meatball, breadcrumb, parmigiano, parsley

CACIO E PEPE ARANCINI

carnaroli rice, mozzarella, black pepper

GIULIA / 72

ANTIPASTI (FAMILY STYLE)

SELECT 3 FROM
OPTIONS ABOVE

SECONDI (CHOICE OF)

PASTA ALLA ROSE

rose sauce, parmigiano, basil, pecorino

TAGLIATA DI MANZO

6oz sirloin steak, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCE

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

BELLA / 82

ANTIPASTI (FAMILY STYLE)

SELECT 3 FROM
OPTIONS ABOVE

SECONDI (CHOICE OF)

BRANZINO

Mediterranean sea bass, seasonal garnish

PASTA ALLA ROSE

rose sauce, parmigiano, basil, pecorino

BISTECCA DI MANZO

8oz prime striploin, seasonal vegetables

PARMIGIANA MELANZANE

eggplant parmigiana, buffalo mozzarella, tomato

DOLCE (CHOICE OF)

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

TORTA CAPRESE

flourless almond chocolate cake, vanilla whipped cream

LUCIA / 125

ANTIPASTI (FAMILY STYLE)

SELECT 3 FROM
OPTIONS ABOVE

PRIMO (INDIVIDUAL)

PASTA ALLA ROSE

rose sauce, parmigiano, basil, pecorino

SECONDI (CHOICE OF)

BRANZINO

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO

12oz prime striploin, seasonal garnish

MELANZANE PARMIGIANA

eggplant parmigiana, tomato mozzarella, basil

DOLCE (CHOICE OF)

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

TORTA CAPRESE

flourless almond chocolate cake, vanilla whipped cream



MENU

FAMIGLIA / 65

All Courses Served Family Style, Customize Your Groups Menu With Oretta's Most Popular dishes

ANTIPASTI (SELECT 3)

FOCACCIA ROMANA

house made focaccia romana

ADD ON: WHIPPED RICOTTA +7  
whipped sheep ricotta, candied cherry tomato

OLIVE MARINATE

marinated Cerigno

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

CARPACCIO STAGIONATO

thinly sliced dry aged Angus striploin, horseradish aioli, smoked olive oil

ANTIPASTO MISTO

prosciutto, soppressata, mortadella, ubriaco, pomodoro, taralli, olive

CESARE

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

VERDE

mixed green salad, sherry vinaigrette, grano croccante, ricotta

BURRATA (+\$2pp)

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

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

OLIVE ASCOLANE

traditional fried olives from Marche region, beef, pork, and chicken filling

POLPETTE

veal and ricotta meatball, breadcrumb, parmigiano, parsley

CACIO E PEPE ARANCINI

carnaroli rice, mozzarella, black pepper

PASTE (SELECT 2)

Note: Most Pasta & Pizza dishes can be made gluten-free on request, \$5 per plate.

PASTA ALLA VODKA

rosé sauce, parmigiano, basil, guanciale

PASTA ALLA BOLOGNESE

veal bolognese, parmigiano

PASTA AL POMODORO

pomodoro pasatta

PASTA CACIO E PEPE

pecorino Toscano fonduta, black pepper

PASTA GENOVESE

brisket stufato, sweet onion, parmigiano

PASTA ALLA NORCINA

pork sausage, truffle mushroom crema, pecorino

PASTA ALLA NORMA

tomato sauce, eggplant, parmigiano

PIZZA (SELECT 2 PIZZA)

Note: Most Pasta & Pizza dishes can be made gluten-free on request, \$5 per plate.

MARGHERITA

tomato, fior di latte, parmigiano, basil

SALSICCIA

tomato, fior di latte, pork sausage, red onion, basil, chili

CARDINALE

tomato, fior di latte, soppressata, roasted red pepper, black olives

CAPRICCIOSA

tomato, fior di latte, prosciutto cotto, artichoke, mushrooms, olives, basil

PIEMONTE

truffle crema, fior di latte, fontina, mixed roasted mushrooms, garlic purée

BURRATA

tomato, Pugliese burrata, basil

TIROLESE

shredded mozzarella, caramelized apple, fontina, spek, honey, thyme

PEPPERONI

tomato, fior di latte, ezzo pepperoni

DOLCE

CHEF'S CHOICE

 Vegetarian  Gluten Free  Dairy Free

**CONTORNI (RECOMMENDED
1 ORDER PER EVERY 4 GUESTS)**

PATATE (+10 EACH)

roasted potato, rosemary

BROCCOLINI (+12 EACH)

steamed broccolini, olive oil

ZUCCHINE (+12 EACH)

marinated grilled zucchini, mint

PATATINE TARTUFATO (+10 EACH)

truffle fries, parmigiano, truffle aioli

UPGRADES

FILETTO DI MANZO (+\$18PP)

8 oz grass fed Argentinian beef tenderloin, sea salt, Premiere frantoio Cutrera olive oil

ARRÉ DI AGNELLO (+\$20 pp)

half New Zealand lamb rack, fennel pollen, frantoio Frisino olive oil

ADD ONS

BRANZINO | +42 each *GF*

Mediterranean sea bass fillets, taggiasche olives, caper, lemon, olive oil

BISTECCA DI MANZO | +\$60 each *GF*

12 oz grass fed Argentinian striploin, sea salt, Premiere frantoio Cutrera olive oil

PARMIGIANA DI POLLO | +58 each

chicken parmigiana, scarmorza, fior di latte, pomodori pelati

PATATE | +10 each

roasted potato, rosemary

BROCCOLINI | +12 each

broccolini, olive oil

ZUCCHINE | +12 each

marinated grilled zucchini, mint

PATATINE TARTUFATO | +10 each

truffle fries, parmigiano, truffle aioli

BRUNCH MENU

Available Saturday, Sunday & Holiday Mondays



MIRA / 55

ANTIPASTI (FAMILY STYLE)

MINI CORNETTI

Nutella & Pistachio stuffed mini croissants

FRUTTA DI STAGIONE

mixed seasonal fruit plate

SECONDI (CHOICE OF)

PANE FRANCESE

Oretta french toast, maple syrup, tiramisu flavouring, mixed berries

SALMONE E AVOCADO

toasted sesame seed bagel, smooth avocado, smoked salmon, egg salad

UOVA E BURRATA TARTUFO

scrambled eggs, burrata, black truffle, toasted focaccia

PANE TOSTATO CON AVOCADO

toasted sourdough, smooth avocado, soft boiled eggs, toasted sesame

DOLCE

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa



GLORIA / 55

PRIMO (FAMILY STYLE)

YOGURT & MUESLI

whipped yogurt, vanilla, toasted granola, seasonal fruit

SECONDI (CHOICE OF)

PANE FRANCESE

Oretta french toast, amaro maple syrup, tiramisu flavouring, mixed berries

SALMONE E AVOCADO

toasted sesame seed bagel, smooth avocado, smoked salmon, egg salad

UOVA E BURRATA TARTUFO

scrambled eggs, burrata, black truffle, toasted focaccia

PANE TOSTATO CON AVOCADO

toasted sourdough, smooth avocado, soft boiled eggs, toasted sesame

DOLCE

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

MENU BAMBINI

Oretta Kids Menus' are available for guests 12 years & under Kids Menus must be pre-ordered - please let your planner know how many kids menus' you would like to order

KIDS MENU | 36

ANTIPASTI (CHOICE OF)

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

ROMAINE & CUCUMBER SALAD *GF*

romaine hearts, cucumber

SECONDI (CHOICE OF)

MARGHERITA PIZZA

tomato, fior di latte, parmigiano, basil

PASTA POMODORO

tomato sauce, parmigiano

DOLCE

GELATO *GF*

seasonal flavours made in house

KIDS BRUNCH | 36

ANTIPASTI (CHOICE OF)

YOGURT E MUESLI

chia seed yogurt, mixed fruit, pistachio, granola, frozen yogurt bark

FRUTTA DI STAGIONE

mixed seasonal fruit plate

SECONDI (CHOICE OF)

PANE FRANCESE

Brioche, maple syrup, tiramisu flavourings, mixed berries

UOVA E FOCACCIAS

crambled eggs, toasted focaccia

DOLCE *GF*

GELATO

seasonal flavours made in house

MENU VEGANA

Oretta Vegan Menus must be pre-ordered - please let your planner know how many vegan menus you would like to order

VEGAN | 49

ANTIPASTI

VERDE *GF*

mixed green salad, olive oil and aged white wine vinegar dressing

SECONDI

ZUCCHINI PEPERONATA *GF*

Stuffed roasted zucchini boat, tomato, herbs

DOLCI

SORBETTI *GF*

House made lemon sorbet

VEGAN | 58

ANTIPASTI

CARCIOFI FRITTI

crisp artichoke hearts

SECONDI

LASAGNA DI MELANZANE

Layered fried eggplant, tomato sauce, basil

DOLCI

SORBETTI *GF*

House made lemon sorbet

ADD PRIMI COURSE

PASTA ALLA NORMA | 15 *GF*

House-made pasta, eggplant, cherry tomato

OLIVE ASCOLANE | 30

Olives stuffed with chickpeas and rosemary

PEPERONCINI | 18 *GF*

Blistered soshito peppers

CARCIOFI | 43

Fried artichoke

CROSTONE PEPERONATA | 48

Toasted onion bread, sweet and sour roasted bell peppers, basil

PIZZA VEGANA | 42

Artichoke purée, grilled vegetables, pistachio

BOMBA CALABRESE | 72

spicy Calabrian vegetable spread, crostini

PINZIMONIO | 36 *GF*

carrots, tomato, cauliflower, celery

VEGAN CANAPES

 Vegetarian *GF* Gluten Free  Dairy Free

CANAPES

Priced Per Dozen. Recommended 3-4 per person for a cocktail hour or 10-12 per person to replace a meal. Service style of passed or stationed available.

COLD APPS

PINZIMONIO | 36 🌱 GF

carrots, tomato, cauliflower, celery

CAPRESE | 48 🌱 GF

cherry tomato, basil, fior di latte skewer

PROSCIUTTO MELONE | 48 GF 🥚

prosciutto, seasonal melon

TARTUFO E RICOTTA | 48 🌱

crostini, whipped ricotta, truffle oil

BURRATA CROSTINI | 48 🌱

crostini, stracciatella, basil

BOMBA CALABRESE | 72 🌱 🥚

spicy Calabrian vegetable spread, crostini

TARTARA DI MANZO | 60

steak tartare, eggplant, parsley, mayo, crostini

COCKTAIL DI GAMBERI | 88 🥚

Argentinian shrimp, cocktail sauce, lemon

SALMONE AFFUMICATO | 72

smoked salmon crostini, ricotta, capers, red onions

HOT APPS

CROCCHETTE DI PATATE | 20

crisp potato croquette, 'nduja aioli, chive

CARCIOFI | 46 🌱

crisp artichoke hearts, lemon aioli

SPEDUCCI DI POLLO | 46 GF 🥚

chicken skewers, salmoriglio, lemon

SPEDUCCI DI AGNELLO | 46 GF 🥚

lamb skewers, salmoriglio, lemon

CALAMARI | 46

crisp calamari, lemon aioli

MARGHERITA | 38 🌱

tomato, fior di latte, parmigiano, basil

CARDINALE | 40

tomato, fior di latte, soppressata, roasted red pepper, black olives

ARANCINI | 48 🌱

mini rice balls with mozzarella and tomato sauce

MELANZANE ALLA PARMIGIANA

SLIDERS | 60 🌱

eggplant, tomato, basil, mozzarella, brioche bun

POLIPO | 72 GF 🥚

grilled octopus skewer, olive oil, lemon

CHE BELLA BURGER SLIDER | 156

sesame bun, brisket patty, scamorza cheese, aioli, tomato conserva

DOLCE

MINI BOMBOLONI | 48 🌱

Italian donut filled with your choice of filling (choose one flavour per dozen: nutella, white chocolate, pistachio)

PASTE DI MANDORLA | 45 🌱 GF

traditional Sicilian almond cookies

GELATINI | 90 🌱

mini gelato cone (choose one flavour per dozen: nocciola, pistachio, limone)

PANNA COTTA | 60 GF

mini vanilla panna cotta, seasonal garnish

TIRAMISU AL BICCHIERE | 78

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa



PLATTERS



GRAZING STATIONS

Build your own grazing station, minimum 10 orders of each

FRUTTA ASSORTITA | 8 (per portion)
assorted seasonal fruit platter

VERDURA ASSORTITA | 10 (per portion)
assorted grilled vegetables

TAGLIERE DI SALUMI | 14 (per portion)
assorted cured Italian meats, marinated olives

TAGLIERE DI FORMAGGI | 14 (per portion)
assorted Italian cheese, truffle honey, jam



SEAFOOD STATIONS

Build your own seafood station, minimum 15 orders of each
unless otherwise indicated

OSTRICHE | 4 per piece (min 100)
fresh oysters served with classic mignonette, cocktail sauce and lemon
**ADD Chef Attendance \$200, to turn this into an oyster shucking station led by one of our talented Chefs*

COCKTAIL DI GAMBERI | 88 per dozen (no minimum order)

Argentinian shrimp, cocktail sauce, lemon

TARTARA DI TONNO | 10 per 2oz portion
tuna tartar, mint, chili, olive oil, citrus

INSALATA DI POLPO | 9 per 2oz portion
poached octopus, citrus, parsley, olive oil

SALMONE AFFUMICATO | 9 per 2oz portion
smoked Atlantic salmon, capers, red onions, lemon



STATIONS

These stations offer an interactive dining experience with dishes prepared live by our chefs. A \$200 chef fee per station applies unless otherwise noted. While traditionally suited for reception-style events, ask your event planner about adding a station to a seated event for more details.

PASTA FRESCA

House-made pasta served with Chef's selection sauce.
Minimum 15 guests - app portions (approx 4oz)
Option for passed canape style app portions (no chef fee required)
Choice of:

- POMODORO | 12**
- BOLOGNESE | 15**
- GENOVESE | 16**

RISOTTO STATION

Risotto tossed in a parmigiano wheel.
minimum 15 guests (approx 4oz)
Choice of:

- CACIO E PEPE | 15**
- FUNGHI | 18**

**ADD Italian Truffle | MP (approx 5 - 10 per order)*

CARVING STATIONS

PESCE AL SALE

Whole sea salt baked wild fish, served with Frantoio Sant Agata olive oil, Pantelleria capers, Tagiasca olives, lemon and broccolini tips
Serves 15 guests (5-6oz),

ADD \$50 PER ADDITIONAL PORTION | 750

PORCHETTA ARROSTO

PLATED OPTION: Rolled pork belly, rosemary, fennel pollen, garlic, chilli, and served with braised rapini

SERVES 30 GUESTS (3OZ PER PORTION) | 350

SLIDER OPTION:

brioche sliders, pepperoncini, lemon aioli, grilled onion, rapini, fennel aioli

SERVES 60 GUESTS | 480

COSTATA DI MANZO

PLATED OPTION: roasted Argentinian grass Fed ribeye, served with Frantoio Sant Agata olive oil

SERVES 15 GUESTS (6-7OZ PER PORTION) | 680

**ADD +\$120 to include side of roasted potatoes or broccolini tips*

SLIDER OPTION: roasted Argentinian grass fed ribeye brioche sliders, caramelized onion, horseradish crema

SERVES 45 GUESTS | 680

TIRAMISU STATION

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

MINIMUM 15 GUESTS | 14 PER ORDER

BOMBOLONE STATION

Mini Italian doughs filling Station, choice of nutella, white chocolate, or pistachio

MINIMUM 15 GUESTS | 7 PER ORDER

EXPERIENCES



PASTA CLASS

\$90 / PER PERSON

Roll up your sleeves and dive into the art of Italian cooking with Oretta! In this interactive 1.5-hour pasta-making adventure, our talented chefs will guide you through the intricate process of crafting fresh pasta from scratch. From kneading and shaping the perfect dough by hand to pairing it with a mouthwatering, homemade sauce, you'll learn the secrets to creating authentic Italian flavors.

INCLUDED

- 1 - Hour interactive Pasta Making Class
- Shared antipasti board to snack on
- Personal portion of your group hand-made pasta
- Take-Home Kit to perfect your skills in your own kitchen



COCKTAIL CLASS

\$90 / PER PERSON

Shake things up with Oretta! Join our expert mixologists for an exciting, hands-on cocktail-making experience that's as fun as it is educational. In just one immersive hour, you'll master the art of crafting three iconic Italian cocktails and all their twists, gaining the skills and insider tips to impress at your next gathering.

INCLUDED

- 1 - Hour interactive Mixology Class
- 2 classic Italian cocktails
- 1 signature mocktail
- Shared antipasti board to snack on