



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

SET MENUS

ANTIPASTI (SELECT 3)

FOCACCIA ROMANA 🌱 🥚

house made Roman style focaccia, Oretta olive oil

ADD ON: WHIPPED RICOTTA +7 🌱 GF

whipped sheep ricotta, candied cherry tomato

OLIVE MARINATE 🌱 GF

marinated Cerigno olives

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon aioli

CARPACCIO STAGIONATO GF

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

ANTIPASTO MISTO

24 month Parmigiano Reggiano, 24 month prosciutto di Parma, Cerignola olives, taralli

ZUCCHINE GRIGLiate 🌱

marinated grilled zucchini, stracciatella cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

FAGIOLINI GF 🥚

Grilled mixed green beans, braised tomato, Speck

VERDE 🌱 GF

mixed green salad, sherry vinaigrette, grano croccante, ricotta

CESARE GF

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

BURRATA (+\$2PP) 🌱 GF

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



GIULIA / 72

ANTIPASTI (FAMILY STYLE)

SELECT 3 FROM
OPTIONS ABOVE

SECONDI (CHOICE OF)

PASTA ALLA ROSE 🌱

rose sauce, parmigiano, basil, pecorino

TAGLIATA DI MANZO GF

6oz sirloin steak, seasonal garnish

BRANZINO GF

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 GF

Mediterranean sea bass, seasonal garnish

PASTA ALLA ROSE 🌱

rose sauce, parmigiano, basil, pecorino

BISTECCA DI MANZO GF

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 🌱 GF

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 GF

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO GF

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 🌱 GF

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 Roman style focaccia,
Oretta olive oil

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

OLIVE MARINATE 🌱GF

marinated Cerigno olives

FRITTO DI CALAMARI

crisp calamari, chives, peppers, lemon
aioli

CARPACCIO STAGIONATO GF

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

CARPACCIO STAGIONATO

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

ANTIPASTO MISTO

24 month Parmigiano Reggiano, 24
month Prosciutto di Parma, Ceringola
olives, taralli

ZUCCHINE GRIGLIATE 🌱

marinated grilled zucchini, stracciatella
cheese, mint

CARCIOFI FRITTI

crisp artichoke hearts, bagna cauda

FAGIOLINI GF 🥛

Grilled mixed green beans, braised
tomato, Speck

VERDE 🌱

mixed green salad, sherry vinaigrette,
grano croccante, ricotta

CESARE GF

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

BURRATA (+\$2pp) 🌱GF

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

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 AL PESTO 🌱

EtobiGrow basil pesto, parmigiano,
Italian stracciatella

PASTA ALLA BOLOGNESE

veal bolognese, parmigiano

PASTA ALLA NORMA 🌱

tomato sauce, cherry tomato,
eggplant, basil

PASTA CACIO E PEPE 🌱

pecorino Toscano fonduta, black
pepper

PASTA AL POMODORO 🌱

cherita tomato, basil, Italian
stracciatella

PASTA GENOVESE

brisket stufato, sweet onion,
parmigiano

PASTA AL POMODORINO 🌱

Fresh pachino tomatoes, backed
ricotta, salata, chili, basil, Frantoio
Quattrociocchi olive oil

RAVIOLI AL TARTUFO (+\$5PP) 🌱

ravioli filled with ricotta & spinach,
blacktruffle, seasonal mushrooms

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

POMODORO 🌱

heirloom tomatoes, basil pesto, summer
herbs, buffalo mozzarella

CARDINALE

tomato, fior di latte, soppressata, roast-
ed 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

DOLCE

CHEF'S CHOICE



CONTORNI (RECOMMENDED)

PATATE | +10 each 🌱 GF

roasted potato, rosemary

ASPARAGI | +10 each

grilled asparagus, lemon

BROCCOLINI | +10 each 🌱

broccolini, olive oil

FUNGHI | +10 each 🌱 GF

parsley, wild Italian chiodini mushrooms, frantoio
Cutrera olive oil

BIETOLE | +10 each

Steamed rainbow chard, frantoio Cutrera
olive oil, sea salt

PEPERONATA | +10 each 🌱 GF

sweet and sour roasted peppers, cipollini onions, basil

UPGRADES

FILETTO DI MANZO (+\$18pp) GF

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

ARRÉ DI AGNELLO (+\$20 pp) GF

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

ADD ONS

Recommended 1 Order Per Every 4 Guests

BRANZINO | +42 each GF 🌱

whole Mediterranean Sea bass, frantoio S.Agata olive oil, lemon,
parsley

BISTECCA DI MANZO | +\$60 each GF 🌱

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

FILETTO DI MANZO | +60 each GF 🌱

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

CARRÉ DI AGNELLO | +62 EACH GF 🌱

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

ASPARAGI | +10

grilled Asparagus, lemon

PATATE | +10 each 🌱 GF

roasted potato, rosemary

BROCCOLINI | +10 each 🌱 GF

broccolini, olive oil

FUNGHI | +10 each 🌱 GF

parsley, mixed mushrooms, Frantoio Cutrera olive oil

PEPERONATA | +10 each 🌱 GF

sweet and sour roasted peppers, cipollini onions, basil

BIETOLE | +10 each 🌱

Steamed rainbow chard, frantoio Cutrera olive oil, sea salt

BRUNCH MENU

Available Saturday, Sunday & Holiday Mondays



AURORA / 55

PRIMO (FAMILY STYLE)

PARMIGIANO & PROSCIUTTO

24 month Parmigiano Reggiano, 24 month Prosciutto di Parma, Ceringola olives, taralli

SECONDI (CHOICE OF)

PANE FRANCESE

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

TAGLIATA DI MANZO

6oz sirloin steak, scrambled eggs, crisp potatoes, black truffle

PANE TOSTATO CON AVOCADO

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

DOLCE

TIRAMISU

mascarpone cream, savoiardi cookies, espresso, frangelico, cocoa

ALBA / 48

PRIMO

YOGURT & MUESLI

whipped yogurt, vanilla, toasted granola, seasonal fruit

SECONDI (CHOICE OF)

SALMONE E AVOCADO

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

CROSTONE ALLA FRUTTA

toasted sourdough, marinated fruit, whipped ricotta, apricot syrup

UOVA E BURRATA TARTUFO

scrambled eggs, burrata, black truffle, toasted focaccia

DOLCE (FAMILY STYLE)

ANANAS SALE E LIMONE

pineapple, Trapani sea salt, lemon, Frantoio Barbera olive oil

 Vegetarian  Gluten Free  Dairy Free

ORETTA | MIDTOWN EVENTI

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 | 1 | 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

ADD PRIMI COURSE

PASTA ALLA NORMA | 15 *GF*

House-made pasta, eggplant, cherry tomato

OLIVE ASCOLANE | 30 *GF*

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

VEGAN | 2 | 58

ANTIPASTI

CARCIOFI FRITTI

crisp artichoke hearts

SECONDI

LASAGNA DI MELANZANE

Layered fried eggplant, tomato sauce, basil

DOLCI

SORBETTI *GF*

House made lemon sorbet

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

ORETTA | MIDTOWN EVENTI

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 SKEWER | 48 GF

cherry tomato, basil, fior di latte skewer

PROSCIUTTO MELONE SKEWER | 48

prosciutto, seasonal melon  

TARTUFO E RICOTTA | 48

crostini, whipped ricotta, truffle oil

BURRATA CROSTINI | 48

crostini, stracciatella, basil

SALMONE AFFUMICATO | 72

smoked salmon crostini, ricotta, capers, red onions

BOMBA CALABRESE | 72

spicy Calabrian vegetable spread, crostini

TARTARA DI MANZO | 60

steak tartare, eggplant, parsely, mayo, crostini

COCKTAIL DI GAMBERI | 88 GF

Argentinian shrimp, cocktail sauce, lemon

CANNOLINI AL TONNO | 156

mini cannolo, tuna tartare, anaheim chili, red onion, mint

HOT APPS

CROCCHETTE DI PATATE | 20

crisp potato croquette, 'nduja aioli, chive

OLIVE ASCOLANE | 30

fried stuffed olives with beef, pork, chicken

PIZZA MARGHERITA | 38

pizza slices with mozzarella, tomato, basil

PIZZA CARDINALE | 40

tomato, fior di latte, spicy salami, roasted red pepper, black olives

CARCIOFI CUPS | 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 CUPS | 46

crisp calamari, lemon aioli

ARANCINI | 48

mini rice balls with mozzarella and tomato sauce

PARMIGIANA DI MELANZANE

SLIDER | 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 type of filling (nutella, white chocolate, pistachio)

PASTE DI MANDORLA | 45 GF

traditional Sicilian almond cookies

GELATINI | 90

mini gelato cone (pistachio, hazel, lemon)

PANNACOTTA | 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.

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