

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

follow us at @orettatoronto

We are so happy to have you at our table. To us, hospitality is at the heart of everything we do - the simple joy of sharing good food, good wine, and time together.

Oretta is more than a restaurant; it is our expression of la dolce vita and the Italian way of life. We believe in authenticity, in simplicity, and in letting beautiful things speak for themselves.

Our food, our people, and our spaces pay homage to Italy - its culture, its traditions, and above all, its warmth.

Benvenuti a Oretta.

GABRIELE DI MARCO
EXECUTIVE CHEF

RAFFAELE VENTRONE
CHEF DE CUISINE

antipasti

FOCACCIA ROSSA / 7 🌱

house made Roman style focaccia, tomato sauce, oregano, Oretta Olive oil

FOCACCIA BIANCA / 7 🌱

house made roman style focaccia, oretta olive oil

RICOTTA DI PECORA / 15 🌱

whipped sheep ricotta, candied cherry tomato

FRITTO DI CALAMARI / 24

crisp calamari, peppers, chives, lemon aioli

OLIVE MARINATE / 10 🌱

marinated Cerignola olives

CALAMARI ALLA PALERMITANA / 24

breaded and grilled whole squid, grilled lemon, salmoriglio

CARCIOFI FRITTI / 24 🌱

crisp artichoke hearts, bagna cauda

ARANCINI ALLA 'NDUJA / 23

saffron rice filled with 'nduja, béchamel, mozzarella

CAPONATA / 16 🌱

roasted eggplant, Cerignola olives, red onion, red peppers, celery, Pantelleria capers, cherry tomatoes, pine nuts

INSALATA DI MARE / 27

poached cuttlefish, Italian pink shrimp, Moroccan octopus, fingerling potatoes, green peas, mint, basil, Frantoio Quattrociocchi olive oil, chili oil

POLIPO / 24

sliced octopus, fingerling potatoes, red pepper pesto, Taggiasca olives

insalate

add protein at lunch: flat iron steak 24 | branzino 18 | grilled chicken 12

VERDE / 16 🌱

mixed green salad, sherry vinaigrette, grano croccante, ricotta

CESARE / 19

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

INDIVIA & MELA / 19 🌱

mixed endives, granny smith apple, stracchino, toasted pecans, goat cheese, dried blueberry, white balsamic dressing

ARANCIA & FINOCCHIO / 17 🌱

mix citrus, fennel, taggiasca olives, red onion, chili, frantoio Cutrera olive oil

BURRATA /29 🌱

Pugliese burrata, confit yellow Campanian tomatoes, frantoio Frisino olive oil, basil

INSALATA DI BARBABIETOLE / 19 🌱

heirloom beets, pine nut basil pesto, walnuts, mandarin, arugula and fennel

caldi

dishes are prepared raw

CARPACCIO STAGIONATO / 25

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

BRANZINO CRUDO / 26

thin slice mediterranean sea bass , watermelon radish, seasonal fruit, lemon

paste

Senza Glutine +5 | make any pasta gluten free

CAVATELLI ALLA VODKA / 25

rosé sauce, parmigiano, guanciale, basil

RAVIOLI AL TARTUFO / 32 🌱

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

SPAGHETTI AL POMODORINO / 21 🌱

fresh pachino tomatoes, baked ricotta salata, chili, basil, Frantoio Quattrociocchi olive oil

GIGLI AL PESTO / 25 🌱

house made lilies shaped pasta, Etobigrow Genovese pinenut basil pesto, fingerling potato, green beans.

PAPPARDELLE ALLA BOLOGNESE / 27

veal bolognese, parmigiano

PACCHERI GENOVESE / 28

brisket stufato, sweet onion, parmigiano

SPAGHETTONE CACIO E PEPE / 28 🌱

D.O.P. pecorino Toscano, black pepper, plated

add shaved truffle - 2g /MP

pizze

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

MARGHERITA / 21 🌱

tomato, fior di latte, parmigiano, basil

SALSICCIA / 23

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

PORCHETTA / 25

roasted pork belly, yukon gold potatoes, fior di latte, rosemary, salsa verde, chilli paste

CARDINALE / 24

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

CAPRICCIOSA / 25

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

MORTADELLA / 26

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

PIEMONTE / 28 🌱

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

FICHI / 28

fior di latte, prosciutto crudo, arugula, figs, stracciatella, honey

BURRATA / 29 🌱

tomato, Pugliese burrata, basil

TARTARA & TARTUFO / 33

pizza bianca, raw steak tartare, arugula, black truffle, stracciatella

NAPOLETANA / 36

San Marzano datterini tomatoes from Naples, buffalo mozzarella, cantabrico anchovies, dry oregano, frantoio cutrera olive oil, basil

secondi

CARRÉ DI AGNELLO / 58 - 105

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

BISTECCA DI MANZO / 60

12 oz grass fed Argentinian striploin, sea salt, premiere frantoio cutrera olive oil

FILETTO DI MANZO / 62

8 oz grass fed Argentinian beef tenderloin, sea salt, premiere frantoio cutrera olive oil

PARMIGIANA DI POLLO / 32

chicken parmigiana, scamorza, fior di latte, pomodori pelati

BRANZINO / 45

whole Mediterranean sea bass, Frantoio S.Agata olive oil, lemon, parsley

POLIPO & PATATE / 36 - 66

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

PARMIGIANA DI MELANZANE / 29 🌱

eggplant, buffalo mozzarella, tomato conserva, basil

COTOLETTA ALLA MILANESE / 35

grass-fed Argentinian beef cutlet, semi-dried cherry tomatoes, arugula, parmigiano reggiano

contorni

PATATE / 11 🌱

roasted potato, rosemary

ZUCCHINI / 14 🌱

grilled zucchini, mint, basil

BROCCOLINI / 14 🌱

broccolini, olive oil

BIETOLE / 12 🌱

steamed rainbow chard, Frantoio Cutrera olive oil, sea salt

FAGIOLINI / 14

grilled mixed long beans, braised tomato, speck

ROMANESCO / 14 🌱

steamed romanesco, frantoio Cutrera Olive oil

PEPERONATA / 14 🌱

sweet and sour roasted peppers, cipollini onions, basil

Vegetarian 🌱

*please let your server know if you have any allergies