

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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Welcome to Oretta.

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.

Make yourself at home.

GABRIELE DI MARCO
EXECUTIVE CHEF

DARREN COUTO & ABHRA MUKHERJEE
CHEFS DE CUISINE

antipasti

FOCACCIA ROMANA BIANCA / 7 🌱
house made Roman style focaccia, Oretta olive oil

FOCACCIA ROMANA ROSSA / 7 🌱
house made Roman style focaccia, tomato sauce, oregano, Oretta olive oil

RICOTTA DI PECORA / 15 🌱
whipped sheep ricotta, candied tomato

FRITTO DI CALAMARI / 24
crisp calamari, peppers, chives, lemon aioli

OLIVE MARINATE / 10 🌱
marinated Cerignola olives

OLIVE ASCOLANE / 15
traditional fried olives from Marche region, beef, pork, and chicken filling

CARCIOFI FRITTI / 24
crisp artichoke hearts, bagna cauda

ARANCINI ALLA 'NDUJA / 23
saffron rice filled with 'nduja, béchamel, mozzarella

CALAMARI ALLA PALERMITANA / 24
breaded and grilled whole squid, grilled lemon, salmoriglio

GAMBERONI / 23
Argentina prawns, onion garlic soffritto, tomato, toasted bread

POLPETTE / 24
veal and ricotta meatball, breadcrumb, parmigiano, parsley

ZUCCHINE E ALICI / 19
marinated grilled zucchini, stracciatella, mint, anchovy

MELANZANE TRAPANESE / 16 🌱
trapanese almond pesto, eggplant, ricotta salata

insalate

Add protein during 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 / 19 🌱
mixed endives, stracchino, stone fruit, toasted walnut, white balsamic dressing

CAVOLETTI / 19 🌱
shaved brussel sprouts, pickled red onion, almonds, parmigiano

BURRATA / 29 🌱
Pugliese burrata, confit tomatoes from Campania, Frantoio Frisino olive oil, basil

NIZZARDA CON PESCE SPADA / 34
grilled swordfish niçoise, fingerling potato, green beans, taggiasche olives, cherry tomato, hard boiled egg, radish, baby gem lettuce

crudi

Dishes are prepared raw

CARPACCIO AFFUMICATO / 25
thinly sliced dry aged grass fed Argentinian beef, horseradish aioli, smoked olive oil

BRANZINO / 32
thinly sliced Mediterranean Sea bass, garnished with lemon, parsley, chili and Frantoio Fresco Olio olive oil

paste

— Senza Glutine +5 | make any pasta gluten free

LINGUINE AI FRUTTI DI MARE / 34
shellfish stock, Argentina prawn, octopus, middle neck clams, parsley

PISTACCHIO E RICOTTA / 27 🌱
hand stuffed ricotta pasta, pistacchio basil pesto

RIGATONI ALLA NORCINA / 26
pork sausage, truffle mushroom crema, pecorino

PAPPARDELLE ALLA BOLOGNESE / 27
veal bolognese, parmigiano

PACCHERI ALLA GENOVESE / 28
brisket stufato, sweet onion, parmigiano

CAVATELLI ALLA VODKA / 25
rosé sauce, parmigiano, guanciale, basil

SPAGHETTONE CACIO E PEPE / 28 🌱
D.O.P. pecorino Toscano, black pepper, plated tableside
add shaved truffle - 2g /MP

FORMATO FAMIGLIA
family style pasta for the table, serves 4-6 people /
confirm pricing with your server

pizze

Senza Glutine +5 | make any pizza gluten free

MARGHERITA / 21 🌱
tomato, fior di latte, parmigiano, basil

SALSICCIA / 23
tomato, fior di latte, basil, red onion, sausage, chili

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

TIROLESE / 25
shredded mozzarella, caramelized apple, fontina, speck, honey, thyme

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

PEPPERONI / 24
tomato, fior di latte, ezzo pepperoni, fennel seed

NAPOLETANA / 36
San Marzano datterini tomatoes from Naples, buffalo mozzarella, Cantabrico anchovies, dry oregano, Frantoio Cutrera olive oil, basil

secondi

BISTECCA DI MANZO / 60
12 oz grass fed Argentinian striploin, sea salt, Premiere Frantoio Cutrera olive oil

SALTIMBOCCA ALLA ROMANA / 46
veal cutlet, with prosciutto and sage, caper, pan sauce, lemon

PARMIGIANA DI POLLO / 32
chicken parmigiana, scamorza, fior di latte, pomodori pelati

BRANZINO / 45
Mediterranean sea bass, Frantoio S.Agata olive oil, capers, taggiasche olives, lemon, parsley

POLIPO E PATATE / 36/66
half or whole grilled octopus, salsa mantovana, fingerling potato, shishito pepper

PARMIGIANA DI MELANZANE / 29 🌱
eggplant, buffalo mozzarella, tomato conserva, basil

CHE BELLA BURGER / 22
sesame bun, ground chuck & brisket patty, melted scamorza cheese, artichoke aioli, tomato conserva, shredded lettuce

PESCE SPADA / 44
grilled pistacchio and focaccia crusted swordfish, heirloom cherry tomato, caper, mint, salmoriglio

contorni

PATATE / 11 🌱
roasted potato, rosemary

PATATINE TARTUFATE / 12 🌱
truffle fries, parmigiano, truffle aioli

BROCCOLINI / 14 🌱
steamed broccolini, olive oil

PEPERONATA / 14 🌱
roasted peppers, cipollini onions, basil

SPINACI / 12 🌱
sauteed spinach, onion garlic soffritto, olive oil

ZUCCHINE GRIGLIATE / 14 🌱
grilled zucchini, mint, basil