

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

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bottega di

ORETTA

ORETTA CHILI EXTRA VIRGIN OLIVE OIL 250ml bottle	24
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL 500ml bottle.....	26
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA EXTRA VIRGIN OLIVE OIL 5L tin	160
olive grove to table, from Crispiano, Puglia, Italy	
ORETTA X SILENCE PLEASE PYJAMAS turquoise & magenta	425
made in Roma, Italy	
ORETTA CHE BELLA PINK APRON	45
BASEBALL CAP navy & white	35
GIFT CARD any value	

GABRIELE DI MARCO
EXECUTIVE CHEF

TREVON DAON-PARBOODIAL
CHEF DE CUISINE

antipasti

FOCACCIA ROMANA / 5

house made Roman style focaccia, Oretta olive oil

FOCACCIA ROMANA ROSSA / 5

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

RICOTTA / 12

whipped ricotta, candied cherry tomato

FRITTO DI CALAMARI / 24

crisp calamari, peppers, chives, lemon aioli

POLPETTE / 18

veal & ricotta meatballs, tomato, parmigiano

ARANCINI BOLOGNESE / 22

saffron rice filled with veal ragu, béchamel, mozzarella

ANTIPASTO MISTO / 28

prosciutto, soppressata, mortadella, ubriaco, bocconcini, pomodoro, olives

CARCIOFI FRITTI / 24

crisp artichoke hearts, bagna cauda

OLIVE MARINATE / 10

marinated Cerignola olives

VERDE / 15

mixed green salad, vinaigrette, radish, cucumber, pomegranate, goat cheese

CESARE / 17

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

BURRATA / 25

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

CARPACCIO STAGIONATO / 24

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

CRUDO DI TONNO / 26

blue fin tuna, stracchino cheese, cherry tomato, watermelon, red chili, focaccia crumble

paste

Senza Glutine +5 | gluten free

LINGUINE ALLE VONGOLE / 26

little neck clam, white wine, parsley

CAVATELLI ALLA VODKA / 26

rosé sauce, parmigiano, guanciale, basil

RAVIOLI AL TARTUFO / 32

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

TAGLIATELLE ALLA VACCINARA / 28

oxtail ragu, parmigiano

GNOCCHI ALLA SORRENTINA / 24

baked ricotta gnocchi, tomato sauce, buffalo mozzarella

FUSILI ALLA CALABRESE / 24

roasted red pepper pesto, sausage, pecorino

PAPPARDELLE ALLA BOLOGNESE / 26

veal bolognese, parmigiano

SPAGHETTONE CACIO E PEPE / 28

D.O.P. Pecorino Toscano, black pepper, plated tableside

pizze

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

PIEMONTE / 26

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

FICHI / 26

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

BURRATA / 26

tomato, Pugliese burrata, basil

MORTADELLA / 25

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

NAPOLETANA / 32

San Marzano Datterini tomatoes from Naples, buffalo mozzarella, Cantabrico anchovies, dry oregano, frantoio Cutrera olive oil, basil

secondi

BISTECCA / 45

8oz Argentinian striploin, green peppercorn sauce

POLPO E PATATE / 35 - 65

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

PARMIGIANA DI MELANZANE / 28

eggplant lasagna, mozzarella, parmigiano, basil

BRANZINO / 42

Mediterranean sea bass, lemon, fennel, Cerignola olive

CHE BELLA BURGER / 22

sesame bun, ground chuck & brisket patty, scamorza, artichoke aioli, tomato conserva

AGNELLO / 32

8oz lumina farms lamb sirloin, grilled corn, legumes, mint

contorni

PATATE / 10

roasted potato, rosemary

BROCCOLINI / 12

broccolini, olive oil

PATATINE FRITTE / 10

crisp potato, parmigiano, herbs, truffle aioli

ZUCCHINI GRIGLIATE / 10

grilled zucchini, mint, basil

MENU DEGUSTAZIONE / 78

Chefs' tasting menu, 7 dishes served family style

SUNDAY - TUESDAY until 8:30pm

WEDNESDAY - SATURDAY until 9:30

*please let your server know if you have any allergies