

ORENIA

For reservations of 8 people or more, please choose one of the following options

MENU A

(\$39 per person)

APP

INSALATA VERDE

mixed greens, barrel-aged white wine vinegar,
shaved cucumber, shaved radish, red onion

OR

POLPETTE

veal meatballs, preserved tomato, whipped ricotta

MAIN

PIZZE MARGHERITA

tomato sauce, fior di latte, basil

OR

PACCHERI BOLOGNESE

veal ragu, parmigiano

DESSERT

TIRAMISU AL PISTACCHIO

pistachio mascarpone, crushed pistachio, savoiardi cookie, rum

MENU B

(\$49 per person)

All items served family style

APPS:

INSALATA VERDE

mixed greens, barrel-aged white wine vinegar, shaved cucumber,
shaved radish, red onion (1 for every 2)

FRITTO DI CALAMARI

scallions, chili & lemon aioli (1 for every 4)

CARCIOFI FRITTI

fried artichoke hearts, citrus gremolata (1 pc. per)

MID COURSE:

PIZZE MARGHERITA

tomato sauce, fior di latte, basil (1 for every 4)

&

PACCHERI BOLOGNESE

veal ragu, parmigiano (1 for every 2)

MAIN:

TAGLIATA DI MANZO

black angus flat iron steak, seasonal vegetables (1 for every 2)

DESSERT:

ASSAGI DOLCI

chef's selection of assorted desserts (1 for every 4)

MENU C

DEGUSTAZIONE

(\$72 per person)

Let us take you though an Italian culinary experience with our 7 course tasting menu.