



ORO TRATTORIA

Tucked away within L'OCA is our hidden gem, ORO Trattoria. Our philosophy is straightforward: use the finest ingredients to craft modern takes on regional Italian cuisine. Freshly cut pasta, premium ingredients, and an elegant collection of hand-selected wines are at the heart of our approach.

ORO PRIVATE

Capacity up to 70 guests

Thursday - Monday

11:30 am - 2:30 pm

5:00 pm - 10:00 pm

Ideal For:

- Corporate Dinners
- Family Gatherings
- Engagement Dinners
- Rehearsal Dinners
- Cocktail/Christmas/Staff Parties
- Birthdays
- Anniversaries
- Wedding Receptions

*There is an auto gratuity of 20% to all bookings.

*Minimum of 10 people



587-871-5622



catering@loca.ca

ORO PRIVATE MENU

SERVED SHARE STYLE

ORO SIGNATURE

\$80pp

Starters (Pick 2)

- Caesar Salad
- Mushroom Toast
- Polette al Forno
- Arancini

ADD Focaccia \$4pp

Pizza (Both included)

- Neo Margherita
- Prosciutto

Pasta (Pick 2)

- Spaghetti Beef Ragu
- Cacio E Pepe
- Potato & Leek Ravioli
- Spicy Rigatoni

Main (Pick 2)

- Chicken Cacciatore
- Osso Bucco
- Sablefish Piccata
- Bistecca

Dessert (Pick 2)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

ORO PREMIUM

\$100pp

Focaccia with olive oil & balsamic

Starters (Pick 3)

- Panzanella Salad
- Truffle Cheese
- Polette al Forno
- Caesar Salad
- Scallop Crudo
- Mushroom Toast
- Arancini

Pasta (Pick 3)

- Chicken Alfredo
- Vongole
- Spicy Rigatoni
- Gnocchi

Main (Pick 3)

- Chicken Cacciatore
- Sablefish Piccata
- Osso Bucco
- Bistecca

Add 1 side

- Pomme Paillason
- Focaccia
- Black Truffles

Dessert (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mouse
- Cheesecake

*Minimum of 10 people



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ORO PRESTIGE

\$120pp

Focaccia with olive oil & balsamic

Amuse Bouche (chef choices)

Starters (Pick 3)

- Panzanella Salad
- Arancini
- Prosciutto di Parma
- Scallop Crudo
- Burrata Salad
- Caesar Salad

Pasta (Pick 3)

- Chicken Alfredo
- Potato & Leek Ravioli
- Spicy Rigatoni
- Vongole

Main (Pick 3)

- Chicken Cacciatore
- Sablefish Piccata
- Osso Bucco
- Bistecca

Add 2 sides

- Pomme Paillason
- Focaccia
- Black Truffles

Dessert (Includes all 3)

- Madeleine Toffee Pudding
- Triple Chocolate Mousse
- Cheesecake

WINE PAIRING

Starting at \$60 pp

- Prosecco to start
- Sommelier's selection of red or white wine with each course

ADD welcome cocktail (\$19 pp)

BEER PAIRING

Additional \$40 pp

- Cicerone selection of perfectly paired beer with each course



Scan for ORO's
Drink Menu