ORO

PRIVATE MENU
SERVED SHARE STYLE

ORO SIGNATURE — $80pp

STARTERS (Pick Two)

CAESAR SALAD
Romaine leaves, crispy toasted bread bits, grated parmesan, bacon, citrus, anchovy caper dressing

MUSHROOM TOAST
Mushroom duxelles, ricotta, fresh black truffle, chives, toasted sourdough focaccia

— OR —

BRUSCHETTA
Balsamic, whole confit garlic, heirloom grape tomatoes, Parmigiano Reggiano

ARANCINI
3 crispy stuffed rice balls with Parmigiano Reggiano, Mozzarella, Ricotta, mushroom tapenade, spicy Calabrian aioli

ADD FOCACCIA $4PP

PIZZA (Both Included)

NEO MARGHERITA
Basil and Parmigiano Reggiano crumble, DOP tomato, Fior di Latte, single-origin olive oil

PROSCIUTTO
DOP tomato, Sicilian oregano, chili, Fior di Latte, Parmigiano Reggiano, 24-month Prosciutto di Parma, arugula, single-origin olive oil

PASTA (Pick Two)

MAFALDINE BOLOGNESE
Classic meat ragu, Parmigiano Reggiano

ALFREDO FETTUCCINE
Classic Alfredo, Parmigiano Reggiano

POTATO LEEK RAVIOLI
White truffle butter sauce, steamed leeks, morel mushrooms, garden herbs

SPICY RIGATONI
Vodka rosé sauce, house-made hot Italian sausage, Parmigiano Reggiano

MAIN (Pick Two)

HUNTER'S CHICKEN
Chicken breast stuffed with mushroom mousse, fermented honey glaze, gnocchi, seasonal vegetables, mustard jus

SALMONE
Pan-seared skin-on Atlantic salmon, carrot puree, kale and crispy potato with mustard dressing, braised fennel

BISTECCA
12oz North Country Farms dry-aged striploin, balsamic jus, seasonal vegetables

GARLIC CHICKEN BREAST
(For Buffet Events)

DESSERT (Pick Two)

MADELEINE TOFFEE PUDDING
Brown butter Madeleines, warm salted caramel, vanilla bean gelato

TRIPLE CHOCOLATE MOUSSE
64% dark chocolate mousse, chocolate ganache, chocolate cremeux, chocolate mirror glaze, on a sablé cookie base

CHEESECAKE
Vanilla cream cheese mousse, vanilla sponge, raspberry gel

ORO

PRIVATE MENU
SERVED SHARE STYLE

ORO PREMIUM — $100pp

FOCACCIA WITH OLIVE OIL AND BALSAMIC

STARTERS (Pick Three)

CAESAR SALAD
Romaine leaves, crispy toasted bread bits, grated parmesan, bacon, citrus, anchovy caper dressing

PANZANELLA SALAD
Heirloom tomatoes, cucumber, red onion, L'OCA sourdough crouton, basil, tomato coulis, shaved fennel, roasted red pepper

MUSHROOM TOAST
Mushroom duxelles, ricotta, fresh black truffle, chives, toasted sourdough focaccia

ARANCINI
3 crispy stuffed rice balls with Parmigiano Reggiano, Mozzarella, Ricotta, mushroom tapenade, spicy Calabrian aioli

PASTA (Pick Three)

MAFALDINE BOLOGNESE
Classic meat ragu, Parmigiano Reggiano

ALFREDO FETTUCCINE
Classic Alfredo, Parmigiano Reggiano

POTATO LEEK RAVIOLI
White truffle butter sauce, steamed leeks, morel mushrooms, garden herbs

SPICY RIGATONI
Vodka rosé sauce, house-made hot Italian sausage, Parmigiano Reggiano

MAIN (Pick Three)

HUNTER'S CHICKEN
Chicken breast stuffed with mushroom mousse, fermented honey glaze, gnocchi, seasonal vegetables, mustard jus

SALMONE
Pan-seared skin-on Atlantic salmon, carrot puree, kale and crispy potato with mustard dressing, braised fennel

BISTECCA
12oz North Country Farms dry-aged striploin, balsamic jus, seasonal vegetables

GARLIC CHICKEN BREAST
(For Buffet Events)

DESSERT (Includes All Three)

MADELEINE TOFFEE PUDDING
Brown butter Madeleines, warm salted caramel, vanilla bean gelato

TRIPLE CHOCOLATE MOUSSE
64% dark chocolate mousse, chocolate ganache, chocolate cremeux, chocolate mirror glaze, on a sablé cookie base

CHEESECAKE
Vanilla cream cheese mousse, vanilla sponge, raspberry gel

ORO

PRIVATE MENU
SERVED SHARE STYLE

ORO PRESTIGE — $120pp

FOCACCIA WITH OLIVE OIL AND BALSAMIC

STARTERS (Pick Three)

CAESAR SALAD
Romaine leaves, crispy toasted bread bits, grated parmesan, bacon, citrus, anchovy caper dressing

PANZANELLA SALAD
Heirloom tomatoes, cucumber, red onion, L'OCA sourdough crouton, basil, tomato coulis, shaved fennel, roasted red pepper

BURRATA SALAD
Burrata, seasonal orange, white balsamic citrus dressing, roasted pistachio, fennel pollen

MUSHROOM TOAST
Mushroom duxelles, ricotta, fresh black truffle, chives, toasted sourdough focaccia

ARANCINI
3 crispy stuffed rice balls with Parmigiano Reggiano, Mozzarella, Ricotta, mushroom tapenade, spicy Calabrian aioli

BRUSCHETTA
Balsamic, whole confit garlic, heirloom grape tomatoes, Parmigiano Reggiano

PASTA (Pick Three)

ALFREDO FETTUCCINE
Classic Alfredo, Parmigiano Reggiano

MAFALDINE BOLOGNESE
Classic meat ragu, Parmigiano Reggiano

POTATO LEEK RAVIOLI
White truffle butter sauce, steamed leeks, morel mushrooms, garden herbs

MUSHROOM GARGANELLI
Wild mushrooms, brown butter, single-origin olive oil, Parmigiano Reggiano

SPICY RIGATONI
Vodka rosé sauce, house-made hot Italian sausage, Parmigiano Reggiano

MAIN (Pick Three)

HUNTER'S CHICKEN
Chicken breast stuffed with mushroom mousse, fermented honey glaze, gnocchi, seasonal vegetables, mustard jus

SALMONE
Pan-seared skin-on Atlantic salmon, carrot puree, kale and crispy potato with mustard dressing, braised fennel

BISTECCA
12oz North Country Farms dry-aged striploin, balsamic jus, seasonal vegetables

GARLIC CHICKEN BREAST
(For Buffet Events)

ROAST PRIME RIB
(For Buffet Events)

DESSERT (Includes All Three)

MADELEINE TOFFEE PUDDING
Brown butter Madeleines, warm salted caramel, vanilla bean gelato

TRIPLE CHOCOLATE MOUSSE
64% dark chocolate mousse, chocolate ganache, chocolate cremeux, chocolate mirror glaze, on a sablé cookie base

CHEESECAKE
Vanilla cream cheese mousse, vanilla sponge, raspberry gel

WINE PAIRING — Starting at $60pp

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

ADD welcome cocktail ($19 pp)

BEER PAIRING — Additional $40pp

Cicerone selection of perfectly paired beer with each course

ORO Drinks Menu

ORO

PRIVATE MENU
CANAPÉS & BITES

CANAPÉS & BITES

Priced by the dozen

Arancini $48
Crispy stuffed rice balls with Parmigiano Reggiano, Mozzarella, Ricotta, mushroom tapenade, spicy Calabrian aioli.

Albacore Tuna Tataki $48
Ponzu dressing, crunchy veggies, mango, garlic chips, nori, sesame

Chicken Tenders $48
Crispy panko breading, brined in lemon & rosemary, Carolina mustard dressing

Bruschetta $48
Toasted olive oil baguette

Selection of Wood Fired Pizzas $21
11" pizzas 6 slices each, D.O.P. tomato, 48 hour fermented dough, fresh cheese and cured meats, single origin olive oil

Tapas Trio $36
Hummus, salsa fresca, guacamole, two types of L'OCA tortilla chips: sea salt & caliente