



Orá
TRATTORIZZA



PRIVATE DINING AND EVENTS

Let Orá assist you in creating memorable events from intimate gathering with friends or family, or corporate work-related events.

Our Main dining room can accommodate up to 75 guests for a comfortable multi course meal.

The Lounge is perfect for cocktail receptions up to 100 guests.

Intimate Wine Room seats 8-14 guests, private wine tasting or intimate lunch or dinner.

Our events team is ready to assist with every detail, menu, drink options, guided wine educational dinner, cocktail soir e' or any combination!



Orá

3 COURSE DINNER MENU

\$39 Menu

First Course (Choose 3-Shared)

CAESAR: Romaine lettuce, homemade Caesar dressing, focaccia croutons, shaved grana

RUCOLA: Arugula, roasted quinoa, avocado, shaved grana, butternut squash, crushed tomato vinaigrette

ORA MISTA: Romaine lettuce, grilled cauliflower, asparagus, pecorino toscano, avocado, oranges, walnut basil vinaigrette

ARANCINI: Carnaroli rice, mozzarella affumicato, slow simmered classic tomato sauce

Second Course (Choose 3-Served Individually)

CAVATELLI: All natural pan seared chicken, roasted leeks, walnut pesto, grana peelings

PASTA ALL' ORTOLANA: Angel hair, braised seasonal vegetables, roasted garlic, fresh basil, classic Pomodoro

BOLOGNESE: Fusilli pasta, house made classic Bolognese sauce

GNOCCHI ALLA SORRENTINA: Baked potato gnocchi, classic Pomodoro sauce, fresh basil, Mozzarella Fresca

VEGAN RAVIOLI: Zucchini, eggplant, roasted red peppers, tomatoes and onions, root vegetable sugo

Third Course (Choose 1 –Served Individually)

HOMEMADE TIRAMISU: Layered mascarpone cheese, lady fingers, espresso bean crema

SEASONAL BREAD PUDDING: Served in a warm caramel sauce and cinnamon cream

The logo for Orá, featuring the word "Orá" in a bold, red, sans-serif font. The letter "O" is a solid red circle, and the "á" has a red accent over the "a".

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3 COURSE DINNER MENU

\$49 Menu

First Course (Choose 3-Shared)

CAESAR: Romaine lettuce, homemade Caesar dressing, focaccia croutons, shaved grana

RUCOLA: Arugula, roasted quinoa, avocado, shaved grana, butternut squash, crushed tomato vinaigrette

ORA MISTA: Romaine lettuce, grilled cauliflower, asparagus, pecorino Toscano, avocado, oranges, walnut basil vinaigrette

ARANCINI: Carnaroli rice, mozzarella affumicato, slow simmered classic tomato sauce

ANTIPASTO : Italian charcuterie board, daily cheese selection, crostini

Second Course (Choose 3- Served Individually)

CAVATELLI: All natural pan seared chicken, roasted leeks, walnut pesto, grana peelings

PASTA ALL' ORTOLANA: Angel hair, braised seasonal vegetables, roasted garlic, fresh basil, classic Pomodoro

BOLOGNESE: Fusilli pasta, house made classic Bolognese sauce

GNOCCHI ALLA SORRENTINA: Baked potato gnocchi, classic pomodoro sauce, fresh basil, Mozzarella fresca

RAVIOLI D'ARAGOSTA : Lobster stuffed ravioli, tomato cream lobster sauce

VEGAN RAVIOLI: Zucchini, eggplant , roasted red peppers, tomatoes and onions, root vegetable sugo

MARCO POLO : Lean boneless chicken breast, seared in light olive oil and white wine, braised seasonable vegetables

Third course (Choose 2- Served Individually)

HOMEMADE TIRAMISU: layered mascarpone cheese, lady fingers, espresso bean crema

SEASONAL BREAD PUDDING: Served in a warm caramel sauce and cinnamon cream

PROFITEROLES: Filled with lemon cream, and topped with caramel sauce

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3 COURSE DINNER MENU

\$59 Menu

First Course (Choose 4-Shared)

RUCOLA: Arugula, roasted quinoa, avocado, shaved grana, butternut squash, crushed tomato vinaigrette

ORGANIC GREENS: Organic greens, roasted chickpeas, roasted acorn squash, toasted pumpkin seeds, cornichon, gorgonzola dolce, honey balsamic

CAESAR: Romaine lettuce, homemade Caesar dressing, focaccia croutons, shaved grana

CAPRESE: Vine ripened tomatoes, fresh Mozzarella, house made basil pesto

ORÁ MISTA: Romaine lettuce, grilled cauliflower, asparagus, pecorino Toscano, avocado, oranges, walnut basil vinaigrette

ARANCINI: Carnaroli rice, mozzarella affumicato, slow simmered classic tomato sauce

ANTIPASTO : Italian charcuterie board, daily cheese selection, crostini

Second Course (Choose 4-Served Individually)

PASTA ALL' ORTOLANA: Angel hair, braised seasonal vegetables, roasted garlic, fresh basil, classic Pomodoro

BOLOGNESE: Fusilli pasta, house made classic Bolognese sauce

CAVATELLI: Pan seared free range chicken, roasted leeks, walnut pesto, grana peelings

GNOCCHI ALLA SORRENTINA: Baked potato gnocchi, classic pomodoro sauce, fresh basil, mozzarella fresca

RAVIOLI D'ARAGOSTA : Lobster stuffed ravioli, tomato cream lobster sauce

SALMONE GRIGLIATA : Grilled Atlantic salmon, fresh micro greens, snap peas and green pea salad, grilled zucchini, citrus cauliflower puree, fresh avocado

SHORT RIBS: Cauliflower puree, bean sprouts, fingerling potatoes, radicchio, thyme vinaigrette

MARCO POLO : Lean boneless chicken breast, seared in light olive oil and white wine, braised seasonable vegetables

Third Course (Choose 2-Served Individually)

TIRAMISU: Layered mascarpone cheese, lady fingers, espresso bean crema

SEASONAL BREAD PUDDING: Served in a warm caramel sauce and cinnamon cream

PROFITEROLES: Filled with lemon cream, topped with caramel sauce



Cocktail party

Hors d'oeuvres - priced per dozen

Roasted Quinoa: Smoked tomato chutney

Mini Meatballs: Classic Pomodoro sauce

Grilled Zucchini: Bell pepper mousse

Atlantic Shrimp: Cilantro aioli

Antipasto Sticks Cured meats, cherry tomato, fresh mozzarella and olives

Assorted Bruschetta: Carrot puree and goat cheese, tomato chutney fresh ricotta, eggplant fondue

Grilled lamb lollipops: Mint and lemon confit



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Stationary Food Items

Piattini Antipasto: Prosciutto Di Parma, assorted cheese, soppresata, marinated vegetables.

Formaggio Station: Daily selection of imported cheese, seasonal marmalade

Gourmet Pasta Station

Cavatelli: All natural pan seared chicken, roasted leeks, walnut pesto, grana peelings

Herb Bucatini: Fresh heirloom tomato, roasted garlic, olive oil, fresh herbs, pecorino

Bolognese: Fusilli pasta, house made classic Bolognese sauce

Gnocchi alla Sorrentina: Baked potato gnocchi, classic Pomodoro sauce, fresh basil,