

SPUNTINI

Coccoli Deep-fried Dough, Prosciutto, Ricotta, Lemon	16
Arancini Mozzarella-Parmesan Risotto Balls, Arrabbiata	17
House Focaccia & Warm Olives Fanti Tuscan Olive Oil	12
Salumi Board Three Cured Meats, Taleggio, Hot Honey, Focaccia	36

ANTIPASTI

Beef Carpaccio Tonnato Sauce, Capers	24
Oven-Roasted Caesar Little Gem, Guanciale, Anchovy, Parmesan	19
Figs & Burrata Candied Walnuts, Balsamic, Basil, Focaccia	25
Crudo di Mare Cured Salmon, Octopus, Tuna, Scallop	42

PASTAS & PIZZAS

All our pastas are made in-house. Commercial, gluten-free pasta is available upon request

Mushroom Agnolotti Ricotta & Mascarpone, Black Garlic Crumb	29
'Nduja Rigatini (spicy!) 'Nduja Sausage, Tuscan Kale, Cream	26
Beef Pappardelle Short Rib in Ragu, Salmoriglio, Parmesan	38
Crab Tagliatelle Lemon, Herbs, Egg	45
Caponata Pizza (Almond Romesco) Mozzarella, Forno Veg, Olives	23
Salami (Pizza Rosso) Soppresata, Mozzarella, Hot Honey, Basil	24
Mortadella (Pizza Bianco) Pork, Mozzarella, Pine Nuts, Pistachio	26
Mushrooms (Pizza Bianco) Gorgonzola, Artichoke, Balsamic	27

SECONDI

Black Cod Basil Crema, Forno Veg, Chilli, Caper Berry	38
Half Chicken Mushroom, Marsala, Leeks, Cream	32
Porchetta Apple Mostarda, Braised Cabbage, Agrodolce	30
Octopus Roasted Fingerlings, Warm Olives, Salsa Verde	35

STEAKS *All steaks come with a side - pick one below...*

Fillet (7oz) Salsa Verde <i>Light, lean, tender</i>	66
NY Striploin (16 oz) Peppercorn Jus <i>Classic, meaty, fat-capped</i>	78
Bistecca Fiorentina (45 oz) Peppercorn Jus, Salsa Verde <i>The ultimate Italian steak! Part striploin, part fillet. Cooked to chef's recommendation.</i>	166

SIDES TO SHARE

Broccolini Crispy Shallots, Garlic Dressing	12
Alpine Potato Truffle, Chilli, Anchovy, Cream, Leeks, Parmesan	17
Forno Carrots Carrot Pesto, Fried Carrot Tops, Ricotta, Hot Honey	13
Gnocchi Cacio e Pepe Pecorino, Black Pepper	16

LUCA

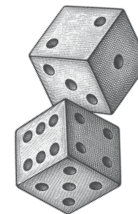
— DINNER —

FRESH-SHUCKED OYSTERS 25



Half a dozen with Hot Sauce, Salsa Mignonette, Lemon, Grappa

PAY THE BILL, ROLL THE DICE!



One play per table: roll double sixes, and get a gift card for a **FREE LUNCH!**

VISIT OUR ORILLIA RESTAURANTS



Wood-Fired Steakhouse, Cocktail Bar & Private Dining.

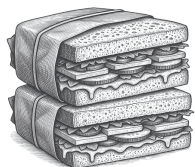
picnic
cantina

Tacos + Tequila



Orillia's Pub.
Authentically British.

THE DAILY SANDWICH



House-made bread; ask us for today's!

FRESH-SHUCKED OYSTERS 24



Half a dozen with Hot Sauce, Salsa Mignonette, Lemon, Grappa

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Wood-Fired Steakhouse, Cocktail Bar & Private Dining.

picnic
cantina

Everyone's Favourite.
Fuelled by Music + Mezcal.



Orillia's Pub.
Authentically British.

LUCA

— LUNCH —

SALADS & SNACKS

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House Focaccia & Warm Olives Fanti Tuscan Olive Oil	12
Beef Carpaccio Tonnato Sauce, Capers	23
Roasted Caesar Anchovy, Little Gem, Guanciale, Shallot, Parm	19
Figs & Burrata Candied Walnuts, Balsamic, Basil, Focaccia	25
Crudo di Mare Cured Salmon, Octopus, Tuna, Scallop	22

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Gnocchi Cacio e Pepe Pecorino, Black Pepper	19
Beef Pappardelle Short Rib in Ragù, Salmoriglio, Parmesan	36
Caponata Pizza (Almond Romesco) Mozzarella, Forno Veg, Olives	19
Salami (Pizza Rosso) Soppresata, Mozzarella, Hot Honey, Basil	22
Mortadella (Pizza Bianco) Pork, Mozzarella, Pine Nut, Pistachio	23

MEAT & FISH

Black Cod Basil Crema, Forno Veg, Chilli, Caper Berry	35
Octopus Fingerlings, Warm Olives, Salsa Verde	27
Fillet Steak Frites (7oz) Salsa Verde	62
<i>Light, lean, tender</i>	
<i>Served with Fries & Garlic Aioli</i>	
NY Striploin (16 oz) Peppercorn Jus	74
<i>Classic, meaty, fat-capped</i>	
<i>Served with Broccolini, Crispy Shallots, Garlic Dressing</i>	

DESSERTS AVAILABLE TO GO

Chocolate-Hazelnut Mousse Tart (for 2) Caramel Sauce	14
Lemon Amaretti 3 Little Biscuits	7
Chocolate-dipped Gelato Cone Hazelnut	10