

SPUNTINI

Coccoli Deep-fried Dough, Prosciutto, Ricotta, Lemon	16
Zucchini & Eggplant Fritti Sun-dried Tomato Pesto	15
House Focaccia & Warm Olives Sicilian Olive Oil	12

ANTIPASTI

Beef Carpaccio Tonnato Sauce, Capers	24
Arancini Mozzarella-Parmesan Risotto Balls, Arrabbiata	17
Roasted Caesar Little Gem, Guanciale, Shallot, Anchovy, Parmesan	19
Burrata Beets, Grapes, Hazelnut, Focaccia	24
Salumi Board Three Cured Meats, Taleggio, Hot Honey, Focaccia	36
Crudo di Mare Cured Salmon, Octopus, Tuna, Scallop	39

PASTAS & PIZZAS

Gluten-free pasta available upon request

Mushroom Agnolotti Ricotta & Mascarpone, Black Garlic Crumb	29
Sausage & Broccolini Cavatelli Fennel, Chilli	25
Beef Pappardelle Short Rib in Ragu, Salmoriglio, Pecorino	38
Crab Tagliatelle Lemon, Herbs, Egg	45
Caponata Pizza (Almond Romesco) Mozzarella, Forno Veg, Olives	23
Salami (Rosso) Soppressata, Mozzarella, Hot Honey, Basil	24
Mortadella (Bianco) Mozzarella, Pine Nut Pesto, Pistachio, Lemon	26
Mushrooms (Bianco) Gorgonzola, Artichoke, Balsamic	27

SECONDI

Whole Branzino Zucchini Crema, Forno Veg, Basil, Chilli	36
Crispy Tuscan Chicken Lemon Cream, Capers	32
Porchetta Apple Mostarda, Braised Cabbage, Agrodolce	30
Octopus Chorizo, Romesco, Leeks	35

STEAKS ADD A SIDE TO YOUR STEAK FOR \$8

Fillet (7oz) Salsa Verde <i>Light, lean, tender</i>	58
NY Striploin (16 oz) Peppercorn Jus <i>Classic, meaty, fat-capped</i>	70
Bistecca Fiorentina (45 oz) Peppercorn Jus, Salsa Verde <i>The ultimate Italian steak! Part striploin, part fillet.</i>	178

SIDES TO SHARE

Green Beans Garlic Vinaigrette, Chilli-Truffle Crunch, Parmesan	12
Broccolini Crispy Shallots, Garlic Dressing	14
Alpine Potato Cream, Leeks, Parmesan	16
Forno Carrots Almond Romesco, Wine-Raisins, Pumpkin Seeds	12

LUCA
— LUNCH & DINNER —

PRIVATE DINING & WEDDINGS

Our Private Dining Room seats up to 22 and the restaurant as a whole can seat 80. Perfect for work parties, corporate events, birthdays, weddings and celebrations.

VISIT OUR ORILLIA RESTAURANTS



Wood-Fired Steakhouse,
Cocktail Bar & Private Dining.

picnic
cantina

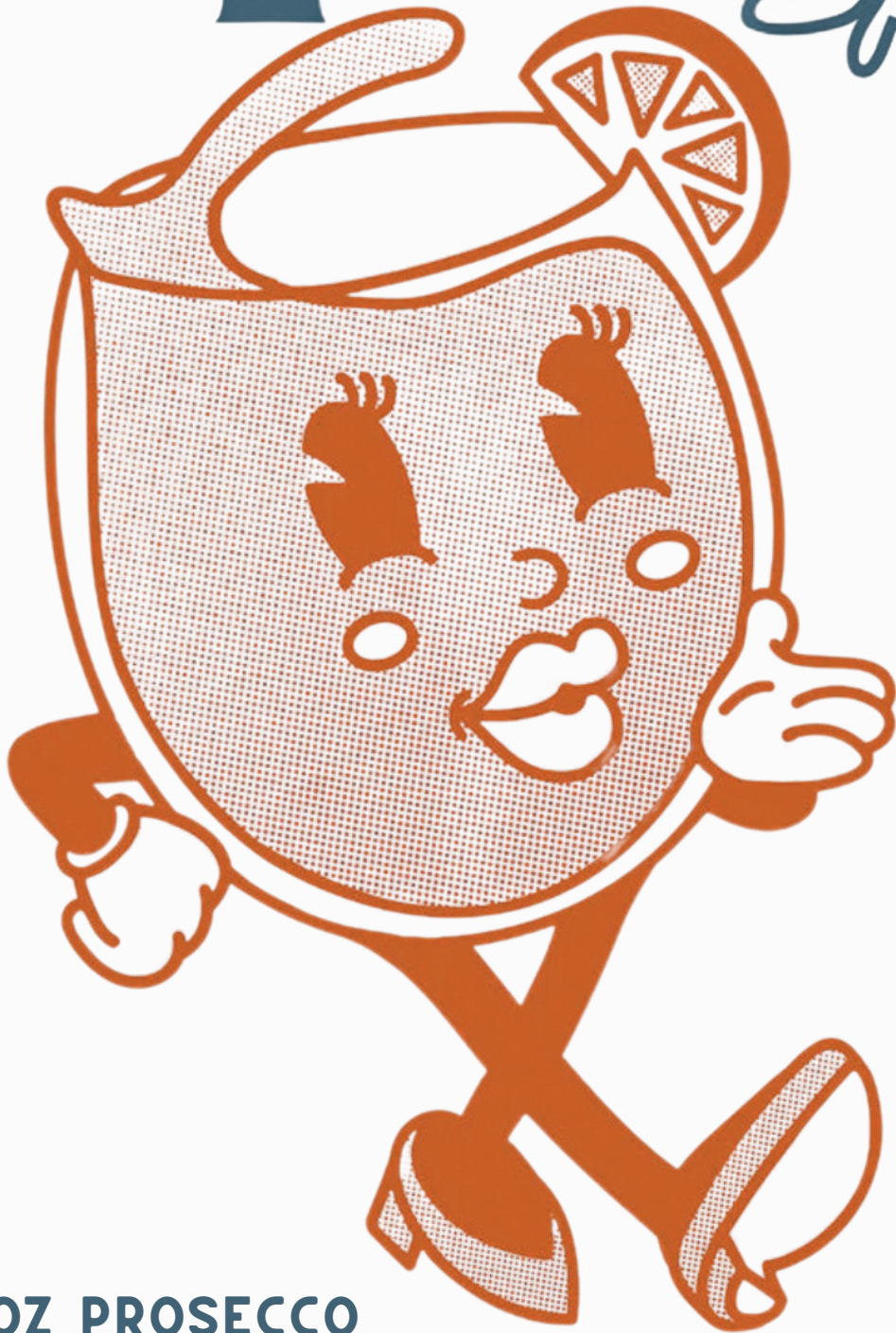
Everyone's Favourite.
Fuelled by Music + Mezcal.



Orillia's Pub.
Authentically British.

Aperol

Spritz



3 OZ PROSECCO
2 OZ APEROL
1 OZ SODA WATER
ICE & SLICE OF ORANGE

serve me
ICE COLD!

Negroni



1 OZ GIN
1 OZ SWEET VERMOUTH
1 OZ CAMPARI
ICE & A TWIST OF ORANGE

serve me
ICE COLD!