

## SPUNTINI

<b>Coccoli</b> Deep-fried Dough, Prosciutto, Ricotta, Lemon	16
<b>Zucchini &amp; Eggplant Fritti</b> Sun-dried Tomato Pesto	13
<b>House Focaccia &amp; Warm Olives</b> Sicilian Olive Oil	12

## ANTIPASTI

<b>Beef Carpaccio</b> Tonnato Sauce, Capers	24
<b>Arancini</b> Mozzarella-Parmesan Risotto Balls, Arrabbiata	17
<b>Roasted Caesar</b> Little Gem, Guanciale, Shallot, Anchovy, Parmesan	19
<b>Figs &amp; Burrata</b> Candied Walnuts, Balsamic, Basil, Focaccia	25
<b>Salumi Board</b> Three Cured Meats, Taleggio, Hot Honey, Focaccia	36
<b>Crudo di Mare</b> Cured Salmon, Octopus, Tuna, Scallop	42

## PASTAS & PIZZAS

*Gluten-free pasta available upon request*

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

## SECONDI

<b>Whole Branzino</b> Zucchini Crema, Forno Veg, Basil, Chilli	37
<b>Crispy Tuscan Chicken</b> Lemon Cream, Capers	32
<b>Porchetta</b> Apple Mostarda, Braised Cabbage, Agrodolce	30
<b>Octopus</b> Chorizo, Romesco, Leeks	35

## STEAKS ADD A SIDE TO YOUR STEAK FOR \$8

<b>Fillet</b> (7oz) Salsa Verde <i>Light, lean, tender</i>	58
<b>NY Striploin</b> (16 oz) Peppercorn Jus <i>Classic, meaty, fat-capped</i>	70
<b>Bistecca Fiorentina</b> (45 oz) Peppercorn Jus, Salsa Verde <i>The ultimate Italian steak! Part striploin, part fillet. Cooked to chef's recommendation.</i>	158

## SIDES TO SHARE

<b>Green Beans</b> Garlic Vinaigrette, Chilli-Truffle Crunch, Parmesan	12
<b>Broccolini</b> Crispy Shallots, Garlic Dressing	14
<b>Alpine Potato</b> Truffle, Chilli, Anchovy, Cream, Leeks, Parmesan	16
<b>Forno Carrots</b> 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

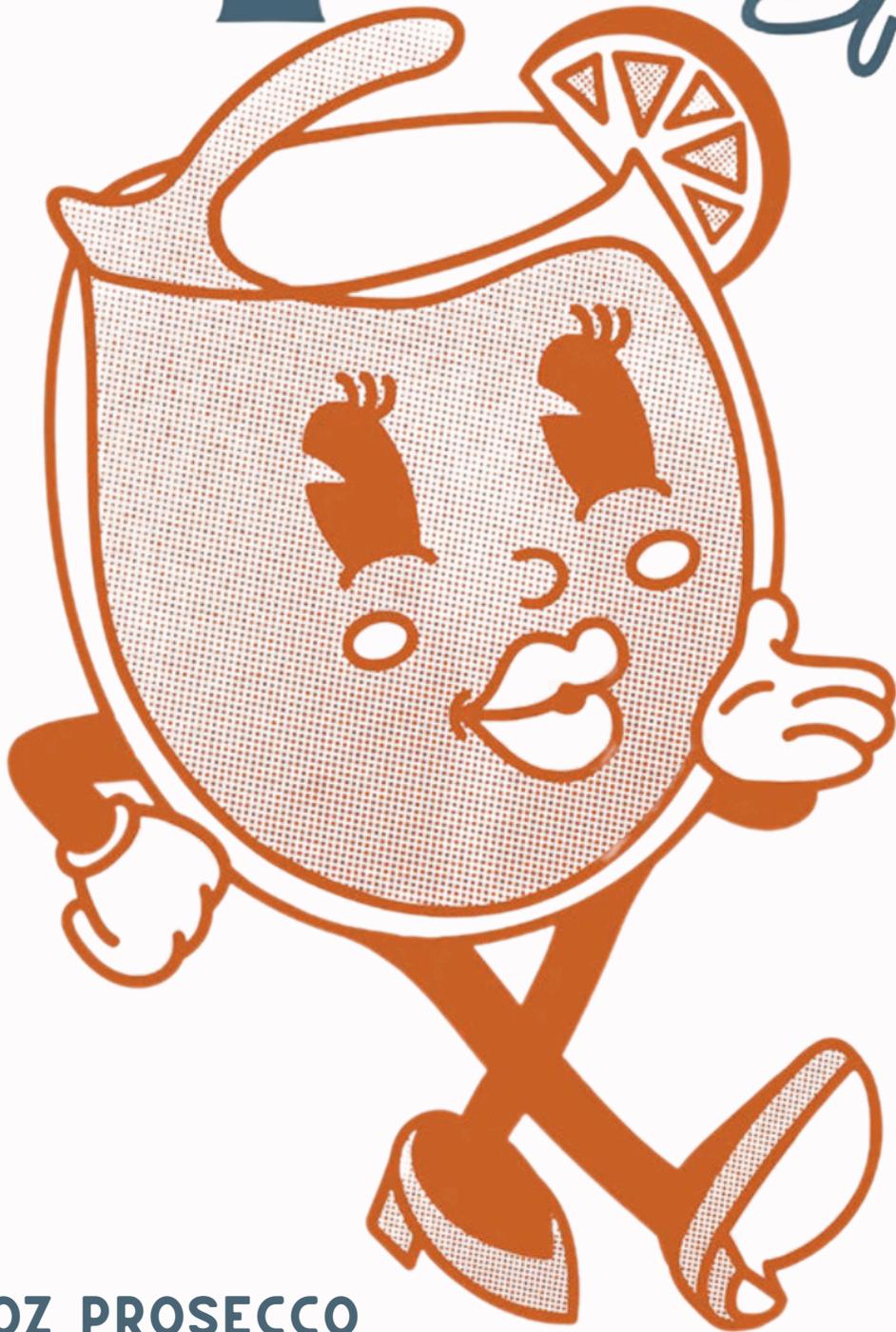
Everyone's Favourite.  
Fuelled by Music + Mezcal.



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!**