

# OREGANO NORTH RISTORANTE

## STARTERS

Zuppa di Giorno	7.95
Exotic truffled Mushroom Soup	9.95
Antipasto Misto - prosciutto, salami, fiore di latte cheese, tomato, Moroccan olives, artichoke hearts, roasted peppers	11.95
Arugula Salad - sliced pear, gorgonzola, candied walnut	11.95
Beef Carpaccio - thinly sliced aged angus tenderloin, pommery mustard, arugola, extra virgin olive oil and shaved reggiano parmiggiano	15.95
Calamari Griglia - grilled squid, fresh tomato, capers, olives, roasted garlic, anchovy tossed in a balsamic reduction	11.95
Calamari Fritti - fried, squid rings, cocktail sauce	11.95
Caprese -fiore di latte cheese, tomato, fresh basil, extra virgin olive oil, toasted pine nuts.	12.95
Cesare - romaine hearts, creamy Caesar dressing, crostini, shaved reggiano parmiggiano	8.95
Cozze di Mare - fresh steamed mussels, tomato white wine garlic broth or lemon garlic white wine	9.95
Escargot Fricasée - garlic, mushrooms, leek, sage, butter, lemon white wine	9.95
Warm Mushroom Salad -baby spinach, sautéed exotic mushroom and goat cheese	10.95

## RISOTTO

Exotic Mushroom Risotto - Portobello, oyster and cremini mushrooms, drizzled with truffle oil	19.95
Risotto Pescatore - jumbo shrimp, sea scallop, mussels, calamari, leeks, garlic, fresh herbs, white wine sauce	24.95

## *PASTA*

Penne Pomodoro - tomato sauce, fresh basil, garlic, extra virgin olive oil	12.95
Penne ala Vodka - pancetta, onion, garlic, vodka rosé sauce	15.95
Gnocchi - sundried tomato, basil, gorgonzola cream	15.95
Linguini Pescatore - jumbo shrimp, sea scallop, mussels, calamari, tomato, garlic, fresh herbs, white wine	24.95
Fettuccine -grilled chicken breast, mushrooms, pesto, cream, goat cheese	16.95
Penne Salsice - spicy sausage, rapini hot peppers, olives, garlic, onions, olive oil, tomato	16.95

## *MAIN*

Eggplant Parmigiana - fried eggplant layers, tomato sauce, basil, parmigiano and fiore di latte cheese	15.95
Salmon Fillet - pan roasted, with leek, spinach, lemon risotto, tarragon beurre blanc	22.95
Vitello Marsala - Veal scaloppini, sautéed in Marsala mushroom sauce	23.95
Vitello Parmigiana - crumbed veal scaloppini, baked in tomato sauce and topped with mozzarella	23.95
Vitello Oregano - veal scaloppini, sautéed oyster mushroom, leek, gorgonzola sauce	23.95
Pollo Ballantine - crispy half roasted chicken, roasted garlic mash, herb jus	24.95
Pollo Parmigiana - crumbed chicken breast, baked in a tomato sauce and topped with mozzarella	19.95
10 oz. Aged AAA Sterling New York Striploin Steak red wine jus	29.95

## PIZZA

<i>Margarita - Tomato sauce, mozzarella cheese, fresh herbs</i>	<i>13.95</i>
<i>Pepparoni - Tomato sauce, mozzarella cheese, pepparoni</i>	<i>14.95</i>
<i>Pizza Di Mare - Tomato sauce, mozzarella cheese, shrimps, scallops, calamari, fresh basil</i>	<i>16.95</i>
<i>Pizza Di Oregano - Goat and mozzarella cheese, black olives, spinach</i>	<i>15.95</i>
<i>Pollo Ala Pesto - Pesto, mozzarella cheese, chicken breast, fresh herbs</i>	<i>13.95</i>
<i>Rusticana - Tomato sauce, mozzarella &amp; goat cheese, Italian sausage, mushrooms, red and green peppers</i>	<i>15.95</i>
<i>Siciliani - Spicy plum tomato sauce, mozzarella cheese, spicy Italian sausage, grilled peppers, red onion, mushrooms and hot peppers</i>	<i>14.95</i>
<i>Venetian - Sun dried tomato, mozzarella and gorgonzola cheese, prosciutto, salami, red onion, fresh basil</i>	<i>15.95</i>
<i>Vegitale Ala Grilia - Tomato sauce, mozzarella cheese, grilled eggplant, zucchini, green and yellow peppers, mushrooms</i>	<i>13.95</i>