

Piattini - small plates designed to share at your table before salad, pasta or entrée

Our own marinated olives	5.
Braised chicken thighs, Sicilian style	5.
Caponata - a savory sauté of eggplant, peppers, tomato, celery, onions and olives	4.
Gorgonzola crostini with honey and thyme	5.
Bruschetta with fire roasted peppers and white anchovy	4.
Fegatini - chicken liver crostini with pickled red onions	4.
Roasted cauliflower with olive vinaigrette	4.
Artichoke and goat cheese "cannoli"	5.
Whitey's stuffed pepper- Cubanelle pepper stuffed with pork, sweet Italian sausage & pine nuts	5.

## Antipasti

Suppli al telefono - fried rice balls with mozzarella and basil filling	7.25
Affettati - Prosciutto di parma, Soppressata piccante, cheese and mustard fruits	9.95
Eggplant millefoglie - thin sliced eggplant layers with mozzarella, baked and served with marinara	7.95
Steamed mussels fra diavolo served with bruschetta	9.25
Polpette - homemade meatballs	7.95
Spiedini of shrimp wrapped with smoked pancetta, lemon aioli	8.25
American Kobe beef carpaccio with goat cheese crostini and salsa verde	8.95

Pizza - handmade dough, San Marzano tomato sauce, brick oven baked

Margherita - tomato sauce, basil and fresh whole milk mozzarella	12.50
Sausage, tomato sauce, Anaheim chilies and mozzarella	13.95
Caramelized onions, pancetta, roast peppers, tomato sauce, mozzarella	13.95
Margherita Napoletana - buffalo mozzarella, tomato sauce, basil, olive oil and parmesan	14.25
Roasted peppers, chicken, tomato sauce and mozzarella	14.50
Salami, pancetta and sausage with tomato sauce and mozzarella	14.50
Tartufo - fontina, mozzarella, parmesan, spinach and white truffle oil	14.95
Smoked buffalo mozzarella, Parma prosciutto, arugula and sweet balsamic reduction	15.95
Spicy broccoli rabe with fontina and mozzarella and sweet Italian sausage	14.95

## Salads

Caesar with parmesan croutons	6.95
Insalata Mista - mixed baby greens with Balsamic vinaigrette	6.25
Joanie's chopped salad - tomatoes, olives, cucumbers, iceberg, gorgonzola and red wine vinaigrette	8.95
Arugula with shaved parmesan, fennel, toasted pistachios and blood orange vinaigrette	8.25

## Pasta

Wild mushroom ravioli with mascarpone, parmesan and fresh herb sauce	15.95
Linguine with marinara or aglio e olio	12.95
Linguine with red or white clam sauce	15.95
Linguine Frutti di mare- scallops, shrimp and mussels in a light red sauce	18.95
Gnocchi alla Sorrentina- tomato, mozzarella, cream and basil sauce	14.75
Gemelli with grilled chicken, broccoli, cream, tomatoes, garlic and parmesan	15.95
Linguine with homemade meatballs and marinara sauce	14.95
Braised lamb and rigatoni with fontina	16.75
Bucatini with broccoli rabe, garlic, sun dried tomatoes, grated parmesan and extra virgin olive oil	15.95

Entrées - served with vegetable and starch of the day where applicable

Pan-seared local sea scallops with a saffron and fennel flan	market
Seasonal fish of the day	market
Chicken Parmesan with linguine	16.95
Costoletta of veal Milanese with simple greens	17.95
Veal Parmesan with linguine	17.95
Tuscan veal meatloaf with mushrooms	16.25
Grilled Black Angus sirloin with smoked bacon and gorgonzola butter	21.50
Chicken two ways - Bell and Evans grilled breast, and a spinach and fontina-stuffed leg	17.95
Pan-seared salmon with spinach risotto cake	19.50
Braised Pork short ribs "Agro Dolce" with crisp apple and pancetta polenta	17.95

We proudly support local farms, fishermen, breweries and businesses

Our menu is available for takeout and catering

Please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked fish, meats, poultry, shellfish or eggs may increase the risk of food borne illness.

No outside desserts or cakes allowed in the restaurant per Health Department. There will be a fee for substitutions to the menu

## White Wines

<b>Frascati Superiore Cantine</b> (San Marco) Subtle, lightly dry and flavorful. Produced in the hills of Rome as well as served in every restaurant in Rome	4.95/19.
<b>Chardonnay Grave del Friuli</b> (Cabert) Un-oaked with light-medium body, clean, soft and fruity with a true Chardonnay bouquet	5.25/20.
<b>Verdicchio di Matelica 2009</b> (Fontezoppa) A delicious dry white wine, crisp with hints of apricot mango, and citrus notes	21.
<b>Grillo 'Parlante' 2009</b> (Fondo Antico) A Sicilian grape, Grillo is a bit rounder with more body than the Cortese grape	24.
<b>Pinot Grigio Venezia-Giulia</b> (Villa San Martino) From the Friuli region of northern Italy, light and moderately dry	6.25/24.
<b>Trebbiano d'Abbruzzo 2009</b> (Masciarelli) Refreshing, clean and crisp with hints of apple and apricot	6.50/25.
<b>Vernaccia di San Gimignano 2009</b> (Casa alle Vacche) <u>The</u> white wine of Tuscany, Medium-full body, dry, rich flavors finishing with a hint of almond	25.
<b>Orvieto Classico 2009</b> (Vignarco) Soft, dry with a hint of nuttiness and delicate wild flowers	25.
<b>Dry Riesling 2009</b> (Chateau Ste Michelle) A dry Riesling from Columbia Valley, crisp and refreshing	6.75/26.
<b>Chardonnay 2009 'Pinnacles'</b> (Darcie Kent Vineyards West) Soft, elegant and creamy, this Chardonnay tempts the palate with luscious tropical fruit flavors and just a hint of toasted oak	7.25/28.
<b>Sauvignon Blanc Marlborough 2009</b> (Stoneburn ) * New Zealand- Zesty, grassy and crisp with a refreshing finish	7.25/28.
<b>Arneis Roero 2009/10</b> (Ascheri) Full bodied, creamy Chardonnay like texture, a great wine to pair with white meats, fish and cheese sauces	29.
<b>Pinot Bianco Alto Adige 'Weisshaus' 07/09</b> (Colterenzio) Vibrant feel in the mouth with lively fruits and acid... think Granny Smith apples with a touch of cream	36.
<b>Gavi di Gavi 2009/10</b> (Ascheri) Full-bodied with apple, pear, and melon flavors and an intense, dry, mineral finish	33.
<b>Pinot Grigio 2009</b> (Ca Montini) Rich and creamy with layers of apple and citrus flavors	29.
<b>Chardonnay 2008/09</b> (La Crema) This Chardonnay is lush, fruity and intense balanced with a nice acidity	38.

## Sparkling Wines

<b>Prosecco dei Colli Trevigiani</b> (Marsuret) Fruity and aromatic, fresh, full bodied and well balanced	8. /29.
<b>Moscato d'Asti 'La Caliera'</b> (Borgo Maragliano) A delicate sparkling wine, sweet with aromas of apricot, peach and honey	half bottle 16.
<b>Moscato d'Asti</b> (Ascheri) Extremely rich and aromatic, sweet, harmonious and fresh	29.

## Red Wines

<b>Merlot Venezia-Giulia</b> (Villa San Martino) Soft, light, round and fruity, very drinkable with a slightly dry finish	4.95/19.
<b>Sangiovese di Romagna' Vigna del Monte' 2009</b> (Trere) A single vineyard Sangiovese; bright purple with big, dark fruit, chewy texture and a lightly tannic finish	21.
<b>Nebbiolo delle Langhe 2009</b> (Guidobono) Lush, juicy and jammy, smooth texture and bursting with ripe fruit	24.
<b>Rosso Sangiovese-Merlot</b> (Matile) A lightly dry, full-bodied Merlot from Umbria with a velvety texture	6. /22.
<b>Cabernet Sauvignon</b> (Cellar 8) Sonoma County - Nose of red berry fruits, wood and leather	6.75/28.
<b>Montepulciano d'Abruzzo</b> (Masciarelli) Bouquet of intense red berries, cherry, violets and a hint of tobacco	6.50/25.
<b>Chianti</b> (Querceto) Youthful medium bodied wine with scents of ripe fruit	6.25/24.
<b>Rosso di Montepulciano 2008</b> (Gracciano della Seta) Sangiovese blended with a touch of Merlot and Cabernet... think young Vino Nobile	28.
<b>Chianti Colli Aretini 2008/09</b> (Bernardino) Only 1500 cases made at the Arezzo estate, this Chianti is big, fruity and smooth	28.
<b>Valpolicella 'Rio Albo' 2007/09</b> (Ca' Rugate) Supple texture, light tannin balanced by intense black cherry, plum and blackberry	29.
<b>Aglianico Del Vulture 2007</b> (Grifalco) * Brilliant ruby red, stylish floral hints with fresh red berry fruits. Gutsy, with sweet tannins	32.
<b>Pinot Noir 'Parker Station' 2009</b> (Fess Parker Winery) Santa Barbara County - Medium-full bodied, cherry, plum and strawberry fruit with nuances of clove and herbs and toasty oak	8.25/32.
<b>Barbera d' Alba "Fontanelle' 2009</b> (Ascheri) Medium body, lush texture; spicy cherry plum flavors... a great match for red and white meats, saucy dishes	8.95/ 36.
<b>Pinot Noir 2006</b> (August Cellars) Willamette Valley. A classic Oregon Pinot Noir, light body, full of flavor with a silky finish	36.
<b>Chianti Classico 2007/08</b> (Castello La Leccia) Of the utmost quality, very stylish with depth, structure, richness and complexity	37.
<b>Valpolicella Classico "Casal Vegri" 2007</b> (Ca' La Bionda) * Generous body, smooth, with a long finish and silky texture	39.
<b>Napa Valley Cabernet Sauvignon 06/07</b> (Slingshot) Subtle berry and blackberry flavors, soft tannins and long finish	39.
<b>Palazzo Della Terre 2006</b> (Allegrini) Delicious wild berry perfume, with flavor of raisins and a long elegant finish	40.
<b>Rosso di Montalcino 2007</b> (Col d'Orcia) * This Sangiovese is full and complex, with a background of noble tannins	40.
<b>Zinfandel 2007</b> (Quivira) Dry Creek Valley {Organic & Biodynamic} Sophisticated with wild plum aromas and classic briar patch notes... a very elegant, organic as well as biodynamic Zinfandel	42.
<b>Montefalco Rosso 2007</b> (Arnaldo Caprai) Full bodied, rich and dry with a long finish. Notes of ripe red fruit, and hints of vanilla	43.
<b>Villa Antinori 05/06</b> "Super Tuscan". Nice hints of berries with good structure and soft finish	46.
<b>Chianti Rufina Riserva'Vigneto Bucerchiale' 2006/07</b> (Fattoria Selviapiana) Bucerchiale is one of the great single vineyards in Chianti... a wine of truly distinctive character	63.
<b>Barolo' Vigna dei Pola' 2005/06</b> (Ascheri) In Italy, Barolo is the 'king of wines'. This is a regal wine- harmonious, graceful and intense	68.
<b>Amarone della Valpolicella Classico 'Vigneti di Ravazzol' 2005/07</b> (Ca 'La Bionda) Single vineyard, estate- bottled Amarone from one of the best, yet little known producers of Valpolicella	84.
<b>Brunello di Montalcino 2004</b> (Col d'Orcia) * Ample, inviting, powerful, delicate with tannins of varietal fruits, plums and violets	half bottle 47.
<b>Brunello di Montalcino "Podere Bellarina" 2004</b> (Il Palagetto) * Bold, sweet and vigorous tannins, floral hints and red berry fruits	85.
<b>Barbaresco 'Ovello' 04/05</b> (Cantina del Pino) Very full bodied, deep, powerful and complex	88.

\* signifies new addition to our wine menu

We will wrap your unfinished bottle of wine to take home. Please ask your server for details.

When having a party, please consider **The Grotto**, Orta's private function room located behind and below the main restaurant.

For details and reservations, please call 781/826-8883, or email [ortarestaurant@gmail.com](mailto:ortarestaurant@gmail.com)

Thank you very much, and we appreciate your business!