



TO START

BURRATA SALAD \$24

fresh cluster tomatoes, creamy italian burrata cheese, basil and a balsamic glaze

CAESAR SALAD \$18

romaine heart, homemade croutons, shaved parmigiano, crispy bacon

CHARCUTERIE BOARD \$39

chef selection of Italian meats and cheeses, green olive, pickled white onion and bread sticks

OYSTERS \$29 / \$49

east coast oysters, served with shallot mignonette and spicy cocktail sauce

BEEF SLIDERS \$20

3 pcs beef slider, cheddar cheese, lettuce, tomato and garlic mayo on brioche bun

3 PCS CLASSIC ITALIAN ARANCINI \$12.95

tomato sauce risotto ball filled with mozzarella cheese

3 PCS PORCINI MUSHROOM & TRUFFLE ARANCINI \$15

3 PCS SAFRON AND MOZZARELLA ARANCINI \$13.95

FRIED CALAMARI & ZUCCHINI \$22

Golden fried calamari, zucchini strips served with lemon wedges and tartare sauce

FRIED CHICKEN BITES \$12.95

Tender and marinated chicken bites served with a side of plum dipping sauce

SHRIMP COCKTAILS \$24

Perfectly chilled shrimp, served with a homemade cocktail sauce

MUSSELS \$20

mussels simmered in a rich tomato sauce infused with garlic and fresh herbs

DESSERTS

CANNOLI (4) \$14

ricotta chocolate chip with pistacchio

TIRAMISU \$14

Roman tiramisù made in house

PASTA

GNOCCHI ALLA VODKA \$25

homemade gnocchi, vodka rosé sauce

FETTUCCHINE AL TARTUFO \$34

mixed sautéed mushrooms and Italian black truffle

PAPPARDELLE SEAFOOD \$34

wide ribbons of pappardelle pasta tossed with assortment of fresh seafood in light tomato sauce

MAINS

SALMON \$34

8 oz pan seared salmon served with mix salad, fresh orange and fennel

CHICKEN SUPREME \$34

roasted chicken supreme served with potatoes purée and asparagus

GAMBERONI ALA GRIGLIA \$44

grilled jumbo black tiger shrimps, served with mix salad, fresh orange and fennel

STRIPLOIN \$54

14oz cut Canadian prime beef striploin grilled and served potato pure, asparagus and jus

RACK OF LAMB \$60

Premium Australian rack of lamb, grilled and served with potato pure rapini and jus

TOMAHAWK \$190

48oz angus tomahawk 45 days dry aged, potatoes purée, asparagus, rapini, jus

BRAISED SHORT RIB \$45

Tender Braised Beef Short Rib, Served With Creamy Mashed Potatoes, Rapini And Red Wine Reduction

MEAT AND FISH PLATER \$480

48oz tomahawk, 14oz New York striploin, rack of lamb, salmon, tiger shrimps served with rapini, potatoes purée, asparagus, fries and jus

SIDES

FRENCH FRIES \$8 ASPARAGUS \$12

TRUFFLE FRIES \$10 POTATOES PURE \$10

RAPINI \$12



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