

Lunch Menu

Soups

Beer Braised Onion Soup with Niagara Gold Cheese Crostini	\$9
Three Mushroom Soup with Chive Crème Fraîche	\$9
Butternut Squash and Apple Bisque	\$8

Salads & Appetizers

Caesar Salad with Grilled Pancetta, Sourdough Croutons and Garlic Parmesan Dressing	\$10
Mixed Salad Greens with Golden Beets, Spiced Pecans and Sherry Shallot Vinaigrette	\$9
Chopped Salad with Double Smoked Bacon, Red Onion, Blue Benedictine and Creamy Tarragon Dressing	\$10
Vine Ripened Tomato and Ontario Buffalo Mozzarella with Young Arugula and Reduced Balsamic and Olive Oil	\$13
Crispy Fried Calamari with Wasabi and Pickled Ginger Dip	\$13
Grilled Prawns and Sea Scallops with Chili, Lime Glaze and Singapore Style Vegetable Slaw	\$16
Coconut Shrimp with Spicy Plum Sauce and Carrot Raisin Salad	\$14

Flat Breads

Bruschetta with Diced Roma Tomatoes, Basil and Crumble Goat Cheese	\$10
Sautéed Mushrooms , Caramelized Onions and Brie Cheese	\$12

Pastas

Tagliatelle with Tiger Shrimp, Sea Scallops, Mussels and Calamari in a Tequila and Citrus Lime Sauce	\$19
Casareccia with Chicken, Mushrooms, Arugula, and Roasted Tomatoes tossed in Herb Cream Sauce	\$16
Stuffed Spinach Gnocchi : choice of Pesto, White Wine Sauce or Tomato Basil Sauce	\$16
Mama Cirillo's Sicilian Spaghetti and Meat Balls	\$16

Please advise your server of any food allergies

Sandwiches

AAA Beef Burger with Onions, Mushrooms, Roasted Peppers, Niagara Gold Cheese and Pesto Mayo	\$13
Grilled Chicken on Whole Wheat Cibatta with Basil Mayo, Caramelized Onions, Peppers and Brie	\$14
Open Face Salmon Burger with Avocado, Red Onion and Tomato Relish Bun	\$14
Wellington County Beef Sirloin Melt with Horseradish Mayo, Onions and Cheddar on Toasted Panini	\$14

All Sandwiches are served with a choice of Julienne Fries or House Salad

Brick Oven Thin Crust Pizzas

Margherita Classic Tomato Basil Sauce and Ontario Buffalo Mozzarella	\$13
Junior Capone Grilled Chicken, Arugula, Mushrooms and Mozzarella	\$15
Don Giovanni Tomato Sauce, Mozzarella, Spicy Italian Sausage and Roasted Peppers	\$15
Primavera Pesto, Tomatoes, Roasted Peppers, Zucchini, Onions and Ontario Buffalo Mozzarella	\$14
Al Salmone Smoked Salmon, Caramelized Onions, Goat Cheese and Capers	\$16
Con Fungi Basil Cream Sauce, Caramelized Onions, Assorted Mushrooms and Mozzarella	\$14
IL Rod Piccante Diced Chicken, Spicy Italian Sausage and Mozzarella	\$16

Entrées

OBC Mixed Salad with Sherry, Shallot Vinaigrette with Grilled Chicken Breast	\$17
Grilled Beef Strip Loin	\$20
Grilled Miso Glazed Salmon with Avocado, Salad Greens, Mushrooms and Honey Wasabi Dressing	\$20
Frittata: Pancetta, Roasted Peppers and Tomatoes with Arugula Salad	\$16
Tempura Battered Haddock and Chips with Cole Slaw and Tartar Sauce	\$17
Boneless Braised Beef Short Rib with Mashed Potatoes and Red Cabbage	\$18

All meats supplied by:



Leavoy Rowe Beef Co.



Leavoy Rowe Beef Co. is the exclusive full-line meat supplier for **Oregano by Cirillo's** restaurant. Federally Inspected and HACCP recognized, their primary commitment is to supply quality local ingredients and the finest, most wholesome meat products available on the market.

Leavoy Rowe Beef Co., "Your Tailors in the Meat Business" - *Taste the difference passion makes!*

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Desserts

Warm Pecan Tart with Vanilla Ice Cream	\$9
Flourless Chocolate Ganache Cake with Black Cherry Ice Cream	\$9
Lemon Curd Tart with Strawberry Compote	\$9
Brulée Trio: Mango, Banana and Espresso with Biscotti	\$9
Bread and Butter Pudding with Maple Whisky Sauce	\$8
Seasonal Fruit with Sorbet	\$8
Biscotti	\$3

Beverages

Coffee, Tea	\$3
Espresso, Cappuccino, Latte	\$4
Specialty Coffee	\$8
Sparkling Water or Still Water	\$5
Soft Drinks	\$2
Juices	\$2

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