

# Oregano

by Cirillo's

## Dinner Menu

### Soups

- East Coast Tomato and Corn Seafood Velouté with Shrimp, Scallops and Mussels \$9
- Beer Braised Fortress Onion Soup with Niagara Gold Cheese Crostini \$8

### Salads

- Romaine Hearts with Crispy Pancetta, Sourdough Croutons and Garlic Parmesan Dressing \$10
- Oregano's Mixed Salad Greens with Golden Beets, Sherry, Shallot Vinaigrette \$9
- Chopped Salad with Double Smoked Bacon Lardons, Red Onion, Blue Cheese and Creamy Tarragon Dressing \$9
- Vine-Ripened Tomato and Ontario Buffalo Mozzarella with Young Arugula, Reduced Balsamic and Olive Oil \$11

### Appetizers

- Char-Grilled Octopus with Artichokes, Capers, Tomatoes and Olives tossed in Oregano Brown Butter Emulsion \$14
- Bison Carpaccio with Roasted Wild Mushrooms, shaved Parmigiano and Lemon Vinaigrette \$15
- Crispy Fried Spiced Calamari with Wasabi and Pickled Ginger Dip \$12
- Flat Bread Bruschetta with Diced Roma Tomatoes, Basil and Crumbled Woolwich Goat Cheese \$10
- Chili and Lime marinated Grilled Prawns and Diver Scallops with Mango Jicama Citrus Slaw \$13

### Brick Oven Thin Crust Pizza

- Margherita**  
Classic Tomato Basil Sauce and Ontario Buffalo Mozzarella Cheese \$12
- IL Capone**  
Grilled Chicken, Arugula, assorted Mushrooms and Cambozola Cheese \$14
- Quattro Stagioni**  
Tomato Sauce, Prosciutto Ham, Mushrooms, Artichokes and Olives \$15
- Don Giovanni**  
Tomato Sauce, Mozzarella, Spicy Italian Sausage and Roasted Peppers \$14
- Primavera**  
Pesto, Sundried Tomatoes, Roasted Zucchini, Eggplant, Onions and Ontario Buffalo Mozzarella \$13
- Al Salmone**  
Smoked Salmon, Caramelized Onions, Goat Cheese and Capers \$16
- IL Vasco**  
Tender Butter Chicken, Panner Cheese and Cucumber Riata \$14

Please advise your server of any food allergies

## Pasta

Orecchiette Pasta with Spicy Italian Sausage and Rapini tossed in Nonna's Tomato Basil Sauce	\$16
Tagliatelle with Tiger Shrimp, Sea Scallops, Mussels and Calamari in a Tequila Lime Sauce	\$21
Hand Cut Pappardella with Chicken, Mushrooms, Arugula, and Roasted Peppers tossed in a Herb Cream Sauce	\$18
Spaghetti with Garlic, Sun Dried Tomato and Pesto topped with Fresh Niagara Ricotta Cheese	\$16
Hand Rolled Stuffed Spinach Gnocchi with Quattro Formaggi	\$17

## Vegetarian Entrées

Asparagus, Beet and Mushroom Risotto	\$16
Portobello Mushrooms stuffed with Vegetable Quinoa and Tomato Coulis	\$17

## Fish and Seafood Entrées

Oven Roasted Yellow Perch on Quinoa Pilaf, Fine Beans, Artichokes, Olives and Caper Beurre Noisette	\$24
Pan Seared Pickerel Fillet with boiled Fingerling Potatoes, Bitter Greens and Tarragon Butter Sauce	\$23
Pepper Crusted Black Cod with Asian Noodles and Baby Bok Choy in a Thai Curry and Coconut Nage	\$25
Sweet Pea and Saffron Risotto with Sautéed Garlic Shrimp	\$21
Grilled Miso Glazed Salmon with Mixed Greens, sliced Avocado, Shitake Mushrooms and Honey Wasabi Dressing	\$20

## Meat Entrées

Herbs de Provence Grilled Veal Chop with Sun Dried Tomato Aioli	\$27
Herb and Panko Crusted Lamb Sirloin with Ratatouille and Grain Mustard Jus	\$25
Wellington County Premium 10oz Strip Loin Steak with Mushroom Ragout and Red Wine Reduction	\$28
Maple Scented Frenched Pork Chop topped with Niagara Gold Cheese	\$23
Wellington County Grilled Beef Tenderloin Steak with Charbroiled Shrimp	\$30

*All Meat Entrées are served with Glazed Seasonal Vegetables and a choice of Gratin Potatoes, Sweet Potato Purée or Hand Cut Fries*