

# Oregano

by Cirillo's

## Lunch Menu

### Salads & Appetizers

Caesar Salad with crispy Pancetta, Sourdough Croutons and Garlic Parmesan Dressing	\$9
Oregano's Mixed Salad Greens with Golden Beets and Sherry Shallot Vinaigrette	\$8
Chopped Salad with Double Smoked Bacon Lardons, Red Onion, Blue Cheese and Creamy Tarragon Dressing	\$8
Crispy Spiced Fried Calamari with Wasabi and Pickled Ginger Dip	\$11
Flat Bread Bruschetta with Diced Roma Tomatoes, Basil and Crumble Woolwich Goat Cheese	\$10
Chili and Lime marinated Grilled Tiger Prawns and Diver Scallops with Mango Jicama Citrus Slaw	\$15

### Pasta

Tagliatelle with Tiger Shrimp, Sea Scallops, Mussels and Calamari in a Tequila and Citrus Lime Sauce	\$17
Hand Cut Pappardella with Chicken, Mushrooms, Arugula, and Roasted Peppers tossed in Herb Cream Sauce	\$15
Spaghetti with Garlic, Sun Dried Tomato and Pesto topped with Fresh Niagara Ricotta Cheese	\$14
Macaroni and Cheese with Chorizo Sausage, Sweet Peas and Aged Cheddar	\$13

### Hand Crafted Burgers

Cirillo's Premium AAA Burger with Caramelized Onions, Mushrooms, Roasted Peppers, Niagara Gold Cheese and Pesto Mayo	\$12
Char Grilled Chicken Burger with Arugula, Sun Dried Tomato, Goat Cheese and Garlic Herb Aioli	\$13

*All Burgers are served with a choice of Hand Cut Fries or House Salad*

### Sandwiches

Sliced Roasted Lamb Sirloin with Tzatziki, Tomatoes, Onions and Feta Cheese on Toasted Panini	\$14
Grilled Chicken, Basil Mayo, Onion Relish and Cambozola Cheese on Ace Herb Triangle Bun	\$14
Snow Crab Salad with Avocado, Ancho Pepper and Green Onion on Francese Bun	\$14

*All Sandwiches are served with a choice of Hand Cut Fries or House Salad*

Please advise your server of any food allergies

## Brick Oven Thin Crust Pizza

### Margherita

Classic Tomato Basil Sauce and Ontario Buffalo Mozzarella \$12

### IL Capone

Sliced Grilled Chicken, Arugula, assorted Mushrooms and Cambozola Cheese \$14

### Primavera

Pesto, Sundried Tomatoes, Roasted Zucchini, Eggplant, Onions and Ontario Buffalo Mozzarella \$13

### Al Salmone

Smoked Salmon, Caramelized Onions, Goat Cheese and Capers \$15

## Entrée Salads

Vine-Ripened Tomato and Ontario Buffalo Mozzarella Carpaccio with Roasted Garlic and Olive Oil Glaze \$13

Sliced Chicken Caesar with Sourdough Croutons and drizzled with Garlic Parmesan Dressing \$15

Grilled Miso Glazed Salmon with Mixed Greens, Sliced Avocado, Shitake Mushrooms and Honey Wasabi Dressing \$16

## Fish Entrées

Pepper Crusted Pickerel with Asian Noodles and Baby Bok Choy in a Thai Curry and Coconut Nage \$17

Tempura Battered Haddock with Crispy Chips, Cole Slaw and Tartar Sauce \$16

## Main Entrées

Pan Seared Calf's Liver with Garlic Whipped Potatoes, Glazed Vegetables, Smoked Bacon and Onion, Apple Balsamic Sauce \$17

7 oz Angus Beef Flat Iron Steak with Fresh Cut Fries, Tempura Vegetables and Sun Dried Tomato Aioli \$19

Classic Veal Schnitzel with Cucumber Dill Salad and Sautéed New Potatoes \$18

Makhani Chicken: Traditional Butter Chicken on Basmati Rice and Raita \$16

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