

# Oregano Menu

## Appetizers

- Coconut Shrimp** **\$12.95**  
*Six jumbo breaded coconut shrimp served with our own dipping sauce.*
- Bruschetta** **\$10.00**  
*Grilled Italian bread lightly coated with olive oil, oregano, garlic, basil and black pepper, topped with diced tomatoes.*
- Breaded Calamari** **\$11.50**  
*Rings of calamari, served with our very own cream sauce, and a wedge of lemon on a bed of baby greens.*
- Mussels in White Wine** **\$12.00**  
*Pound of mussels cooked in white wine garlic butter sauce served with garlic bread.*
- Mussels in Marinara** **\$12.00**  
*Pound of mussels cooked in marinara sauce, served with garlic bread.*
- Grilled Calamari** **\$12.95**  
*Grilled calamari with tomato concasse, black olives, peppers, red onion, roasted garlic and white wine garlic butter sauce served with grilled garlic bread.*
- Garlic Shrimp** **\$12.95**  
*Grilled shrimp tossed in white wine zesty tomato mushroom caper sauce.*

## Salads

- Oregano's Caesar** **\$9.95**  
*Romaine lettuce, with our creamy caesar dressing, croutons, and parmesan cheese.*  
*Add chicken \$3.95*
- Insalata Oregano** **\$9.95**  
*Organically grown seasonal blend of field greens and baby lettuce in balsamic and olive oil vinaigrette topped with parmesan and sun dried tomatoes.*
- Oregano's Very Own** **\$9.95**  
*Iceberg and romaine lettuce, black olives, red onions, tomatoes, cucumbers and your choice of dressing.*  
*Add feta cheese \$2.00*
- Oregano's Baby Spinach Salad** **\$10.50**  
*Spinach leaves with our light raspberry dressing, crumbled feta cheese and sun dried tomatoes.*
- Portobello Salad** **\$12.50**  
*Topped with feta cheese.*
- Bocconcini & Tomato** **\$10.50**  
*Served on a bed of romaine, sliced tomatoes, olive oil, garlic, a large green olive and a wedge of lemon.*

### **Salad Dressings**

*Oregano's Very Own Balsamic Vinegar & Olive Oil, Raspberry Vinaigrette and Creamy caesar.*

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## ***Soup & Risotto***

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*(Ask your server for soup of the day)*

- Stracciatella Soup*** **\$9.50**  
*Whipped egg, parmesan cheese, noodles, fresh vegetables, and chicken, simmered in our home made broth.*
- Risotto Al Bosco*** **\$15.50**  
*Parboiled long grain rice, sautéed in chicken broth, butter, wild mushrooms, asparagus, roasted peppers, cheese and a touch of our four-cheese sauce.*
- Risotto Di Mare*** **\$18.00**  
*Parboiled long grain rice sautéed in our home made broth, butter, shrimps, red peppers and scallops, cooked in our special rose sauce and topped with Jumbo Tiger Shrimp.*

## ***Entrees***

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### ***Angus Beef Steak***

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- Sirloin & Shrimp*** **\$26.95**  
*10 oz. Sirloin steak grilled to perfection and lemon garlic shrimp served with garlic parsley potatoes, grilled vegetables and a grilled tomato.*
- New York Steak*** **\$24.95**  
*10 oz. Sirloin steak grilled to perfection, served with garlic parsley potatoes, grilled vegetables and a grilled tomato.*

### ***Veal***

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- Grilled Veal Tenderloin*** **\$20.95**  
*Grilled veal tenderloin topped with a mushroom cream sauce.  
Served with roasted potatoes and vegetables.*
- Peppercorn Veal Tenderloin*** **\$20.95**  
*Grilled veal tenderloin topped with a red wine, peppercorn, cream sauce.  
Served with roasted potatoes and vegetables.*
- Lemon Veal*** **\$20.95**  
*Pan-seared veal scallopini topped with lemon sauce. Served with linguine and vegetables.*
- Oregano's Veal Parmigiano*** **\$20.95**  
*Freshly breaded and seasoned veal cutlets with tomato sauce, cheese and your choice of spaghetti, linguine or penne.*
- Veal Scallopini*** **\$20.95**  
*Breaded veal cutlet topped with mushrooms, roasted red peppers and Provolone cheese in a red wine, tomato sauce. Served with roasted potatoes and vegetables.*
- Veal Bocconcini*** **\$20.95**  
*Pan-seared veal scallopini topped with tomato sauce and Bocconcini cheese.  
Served with linguine and vegetables.*
- Veal Marsala*** **\$20.95**  
*Pan-Seared scallopini topped with a Marsala sauce.  
Served with linguine and vegetables.*

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## ***Chicken***

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***Lemon Chicken*** **\$19.95**

*Pan-seared chicken breast topped with lemon sauce.  
Served with linguine and vegetables.*

***Chicken Parmigiano*** **\$19.95**

*Breaded chicken cutlet topped with tomato sauce, mozzarella and Parmesan cheese.  
Served with linguine and vegetables.*

***Grilled Chicken*** **\$18.00**

*Grilled chicken breast topped with herbs and olive oil.  
Served with roasted potatoes and vegetables.*

***Chicken Cacciatore*** **\$19.95**

*Pan-seared chicken breast topped with mushroom, roasted red peppers and kalamata olives in a red wine, tomato sauce. Served with linguine and vegetables.*

***Lemon Dijon Chicken*** **\$19.95**

*Pan-seared chicken breast topped with a lemon Dijon mustard sauce.  
Served with linguine and vegetables.*

## ***Seafood***

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***Grilled Salmon*** **\$20.95**

*Grilled salmon filet topped with herbs and olive oil.  
Served with Arborio saffron rice and vegetables.*

***Grilled Cajun Salmon*** **\$20.95**

*Grilled Cajun salmon filet served with Arborio saffron rice and vegetables.*

***Poached Salmon*** **\$20.95**

*Poached salmon filet topped with a yogurt dill sauce.  
Served with Arborio saffron rice and vegetables.*

***Shrimps Marinara*** **\$20.95**

*Black tiger shrimps sautéed in a white wine, garlic, tomato sauce.  
Served with linguine and vegetables.*

## ***Vegetarian***

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***Eggplant Parmigiano*** **\$17.95**

*Breaded eggplant topped with tomato sauce, Mozzarella and Parmesan cheese. Served with linguine and vegetables.*

***Eggplant Bocconcini*** **\$18.95**

*Breaded eggplant with bocconcini cheese topped with tomato sauce.  
Served with linguine and vegetables.*

## Pastas

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- Spaghetti Bolognese** **\$15.95**  
*Spaghetti cooked al dente with our famous meat sauce, and flaked parsley.*
- Penne Arrabbiata:** **\$15.95**  
*Penne with olive oil, garlic, parsley and hot chili peppers, cooked in our zesty red jalapeno sauce.*
- Lemon Pepper Fettuccine** **\$18.95**  
*Our famous home made noodles with shiitake and oyster mushrooms, garlic olive oil and basil, tossed in our four cheese sauce.*
- Penne Rigate** **\$17.95**  
*Hot! Hot! Hot! Penne rigate, olive oil, garlic, jalapeño peppers, chili peppers and hot Italian sausage with our famous red sauce.*
- Spaghetti Carbonara** **\$18.95**  
*Spaghetti with bacon mixed in olive oil, garlic, chili peppers, whipped egg and flour cheese sauce.*
- Mediterranean Fusilli** **\$17.95**  
*Fusilli with sun dried and diced tomatoes, red, yellow and green peppers, zucchini, black olives, parsley, olive oil, garlic and crumbled feta cheese.*
- Linguini Marinara** **\$19.95**  
*Linguini with a combination of octopus, squid, Shrimps and cooked mussels with garlic, olive oil and white wine in red sauce.*
- Chicken Fettuccine** **\$18.95**  
*Fettuccine with chicken breast, sun dried tomatoes, spinach, snow peas, basil, white wine and fresh parsley tossed in our tomato sauce.*
- Penne Al Vodka** **\$18.95**  
*Penne with bacon, diced onions, basil, olive oil and garlic cooked in our light rose vodka sauce.*
- Potato Gnocchi** **\$17.95**  
*Home made Italian style potato dumplings with garlic and fresh basil and your choice of one of oregano's authentic sauces. Add \$2.50 for four cheese sauce.*
- Penne Al Salmone** **\$19.95**  
*Penne with shallots, garlic, olive oil, smoked salmon in a rose vodka sauce.*
- Veal Aliolio** **\$18.95**  
*Veal tenderloin, broccoli and roasted red peppers with linguine pasta, tossed in garlic and olive oil.*

## Stuffed Pastas

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- Cheese Cannelloni** **\$19.95**  
*Fresh pasta stuffed with a blend of delectable cheeses, ricotta and spinach.*
- Chicken Agnolotti** **\$19.95**  
*Fresh half moon pasta filled with a blend of chicken stuffing, topped with strips of grilled chicken breast.*
- Wild Mushroom Pasta** **\$19.95**  
*Mushroom shaped pasta pockets or pasta, stuffed with wild mushrooms and herbs, tossed in your choice of sauce.*
- Baked Lasagna** **\$21.95**  
*Layers of fresh pasta, ground beef, mozzarella and Parmesan cheese baked in your choice of sauce.*
- Cheese Agnolotti** **\$19.95**  
*Half moon pasta pockets, filled with ricotta cheese and spinach, topped with sautéed spinach.*

*All of the above served with your choice of red, meat, or rose sauce and garlic bread.*

*Add four cheese sauce.....\$ 2.50*

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# Pizza

- 1) **Enzo's Very Own Pizza** **\$15.95**  
*Enzo's philosophy: "Less is more!"  
Olive oil, diced tomatoes, green olives, garlic, capers, fresh basil, and rosemary*
- 2) **Pizza Margherita** **\$16.95**  
*Named and invented for Queen Margherita of the 19<sup>th</sup> century!  
Olive oil, mozzarella and fontina cheese, diced tomatoes, topped with provolone, cheese.*
- 3) **Pizza Marinara** **\$16.95**  
*(After the Neapolitan pizza – this is one of the most traditional pizzas!)  
Tomato sauce, black Italian olives, anchovies, garlic, fresh basil and Olive oil.*
- 4) **Pizza Al Calzone (An Old Italian tradition!)** **\$17.95**  
*Tomato sauce, mozzarella, prosciutto, fontina, garlic, fresh basil and parmesan cheese.*
- 5) **Four-Cheese Pizza** **\$17.95**  
*(A classic combination of four-cheese with a trendy California touch!)  
Olive oil, mozzarella, provolone, fontina, sun dried tomatoes, oregano and parmesan cheese.*
- 6) **Pizza Mediterranean** *(A lusty, exquisite pizza – one of my favorites!)* **\$17.95**  
*Olive oil, mozzarella, diced tomatoes, black olives, garlic, fresh basil and parmesan cheese.*
- 7) **Chiffonade and Bacon Pizza** *(This is a rustic, satisfying pizza!)* **\$16.95**  
*Olive oil, fontina and provolone cheese, bacon, black olives, garlic, feta and black pepper.*
- 8) **Oregano's Spring Pizza** *(It's a light and delightful pizza!)* **\$18.95**  
*Olive oil, fontina, sweet peppers, asparagus, spinach, provolone cheese, parsley, topped with parmesan cheese.*
- 9) **Wild Mushroom Pizza** *(Woodsy-flavored, and wonderful!)* **\$17.95**  
*Olive oil, mozzarella, wild mushrooms, thyme, fresh basil, parmesan cheese.*
- 10) **Pizza Zucchini** *(Surprisingly tasty, and very light!)* **\$18.95**  
*Olive oil, diced tomatoes, zucchini, onions, parsley, basil and garlic topped with provolone and fontina cheese.*
- 11) **Roasted Red Pepper Pizza** **\$18.95**  
*(A beguiling array of summer flavors, and vivid colors!)  
Olive oil, mozzarella, roasted red and yellow peppers, garlic, basil and black pepper.*
- 12) **Three Pepper Pizza** **\$18.95**  
*(This delectable, low cholesterol pizza is definitely now for dieters only!)  
Olive oil, sweet red, yellow and green peppers, red onions, basil and black olives.*
- 13) **Pizza Tex-Mex** *(The Mexican tradition!)* **\$18.95**  
*Olive oil, cheddar, tomatoes, bacon, green olives, green onions, jalapeno peppers, garlic, and parmesan.*
- 14) **Puttanesca Pizza** *(An old traditional way of pizza making!)* **\$18.95**  
*Olive oil, mozzarella, tomatoes, black olives, red onions, fontina, provolone cheese, garlic and capers.*
- 15) **Crab Pizza** *(A light and delightful seafood lover's pizza!)* **\$18.95**  
*Olive oil, crab meat, red peppers, green onions, garlic, parsley, parmesan cheese topped with fontina and provolone cheese.*
- 16) **Italian Sausage and Hot Pepper Pizza** *(The New York traditional style pizza!)* **\$17.95**  
*Olive oil, tomato sauce, dry Italian sausage, capers, mozzarella, hot pepper rings and black pepper.*

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- 17) **Pepperoni Pizza** (*North American's all time pizza!*) **\$16.95**  
*Olive oil, tomato sauce, mozzarella, pepperoni, oregano and basil.*
- 18) **Aloha Pizza** (*A Hawaiian delight!*) **\$17.95**  
*Mozzarella, tomato sauce, pineapple and ham.*
- 19) **Oregano's Mix Pizza** (*The Canadian traditional pizza!*) **\$17.95**  
*Pepperoni, mushrooms, green peppers, tomato sauce, mozzarella and oregano.*
- 20) **Four Seasons Pizza** (*Enjoy a slice of each season!*) **\$19.95**  
*Mozzarella, tomato sauce, artichokes, roasted red peppers, grilled egg plant and zucchini.*
- 21) **Oregano's Basic** (*Create your very own, starting with the basics!*) **\$15.95**  
*Tomato sauce, cheese and oregano.*

## Created By You

- 22) **Garlic Lovers Pizza** (*A choice for garlic lovers!*) **\$19.95**  
*Tomato sauce, roasted peppers, wild mushrooms, sun-dried tomatoes, goat cheese and lots of garlic.*
- 23) **Seafood Medley** (*Jewels of the sea*) **\$20.95**  
*Combination of shrimps, scallops, baby clams, spinach, red peppers, mozzarella cheese and tomato sauce.*
- 24) **The Three Salamis** (*A new taste created for meat lovers!*) **\$19.95**  
*Tomato sauce, mozzarella, assorted sliced meats, mushrooms, garlic, onions and green olives.*
- 25) **Grilled Chicken Pizza** (*A must try for chicken lovers!*) **\$20.95**  
*Tomato sauce, mozzarella, rosemary, grilled chicken, broccoli, roasted peppers, feta cheese and black olives.*
- 26) **Cajun Chicken Pizza** (*A must try for chicken lovers!*) **\$20.95**  
*Mozzarella, tomato sauce, roasted peppers, red onions, shiitake mushrooms and Cajun grilled chicken breast.*
- 27) **Oregano's Pizza Salad** (*Light and tasteful!*) **\$19.95**  
*Field greens and baby lettuce, tossed with balsamic vinaigrette, on a white pizza with olive oil, garlic, feta cheese and rosemary.*
- 28) **Smokey Salmon Pizza** (*It's smoking with love!*) **\$20.95**  
*Mozzarella, tomato sauce, capers, smoked salmon, red peppers, garlic and goat cheese.*

(Half Portion Toppings Counted As One)  
 Gourmet & Grilled Vegetables - \$3.00

Each Additional Topping - \$3.00  
 Chicken Breast - \$3.95

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## Specialty Coffees

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<b>Espresso</b>	<b>\$4.50</b>
<i>Espresso coffee, with a thick rich hazel brown color.</i>	
<b>Cappuccino</b>	<b>\$5.25</b>
<i>Steamed milk, flavored with the finest coffee beans, topped with a sprinkle of cocoa or cinnamon.</i>	
<b>Caffe Latte</b>	<b>\$5.25</b>
<i>Light espresso, with steamed milk. An Italian favorite.</i>	
<b>Mochaccino Oregano</b>	<b>\$5.75</b>
<i>Cappuccino, added with tasty rich chocolate, for a smooth and creamy dessert like coffee.</i>	
<b>Café Mocha:</b>	<b>\$5.75</b>
<i>Dark roast coffee, steamed milk, with rich hot chocolate, topped off with whipped cream. A wonderful indulgence.</i>	
<b>Espresso Corretto:</b>	<b>\$7.50</b>
<i>Espresso coffee with Sambuca or cognac.</i>	
<b>Irish Coffee:</b>	<b>\$8.50</b>
<i>Steamed milk, whiskey, and espresso coffee, topped with whipped cream, and chocolate.</i>	
<b>Spanish Coffee:</b>	<b>\$8.50</b>
<i>Kahlua, brandy, steamed milk, espresso, topped with whipped cream.</i>	
<b>Oregano's Steamers:</b>	<b>\$5.25</b>
<i>Steamed frothy milk, with your choice of assorted flavours, topped with chocolate.</i>	
<b>Hot Chocolate:</b>	<b>\$4.00</b>
<i>Steamed heated milk with rich chocolate, topped with whipped cream.</i>	
<b>Oregano's Own:</b>	<b>\$6.50</b>
<i>Espresso coffee, topped with a scoop of vanilla ice cream.</i>	

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## Delectable Dessert

***Let Them Eat "Cake":*** **\$6.75**

*Take a look at our specialty cake display for your favourite selection.*

***Tiramisu:*** **\$7.25**

*It means "pick me up!". This favourite dessert consists of layers of light cookies, dipped in coffee, and mascarpone cheese.*

***Tartufo:*** **\$5.25**

*An Italian ice cream favourite! A variety of flavours to choose from.*

***Italian Ice Cream:*** **\$5.95**

*From the days of Julius Caesar, Italian ice cream has been a favourite selection for centuries. A variety of flavors.*

## Beverages

<u>Imported Cold Drinks</u>	<u>Small</u>	<u>Large</u>	<u>Juices &amp; Soft Drinks</u>	
<i>San Pellegrino Mineral Water</i>	\$3.75	\$6.25	<i>Flavored Iced Tea</i>	\$4.50
<i>Evian Natural Spring Water</i>	\$3.75	\$6.25	<i>Cranberry Juice</i>	\$4.50
<i>Perrier Sparkling Mineral Water</i>	\$3.75	\$6.25	<i>Orange Juice</i>	\$4.50
<i>Aqua Panna Spring Water</i>	\$4.75	\$6.25	<i>Apple Juice</i>	\$4.50
<i>San Pellegrino Chinotto</i>	\$3.75		<i>Tomato Juice</i>	\$4.50
<i>San Pellegrino Arranciatta</i>	\$3.75		<i>Clamato Juice</i>	\$4.50
<i>San Pellegrino Limonata</i>	\$3.75		<i>Coke/Diet Coke/Sprite</i>	
<i>San Pellegrino Red Bitter</i>	\$3.75		<i>Ginger Ale/Club Soda</i>	\$3.25
<i>Italian Soda</i>	\$4.25		<i>Shirley Temple</i>	\$4.50
<i>Iced Coffee</i>	\$5.25		<i>Virgin Caesar</i>	\$5.50

### Hot Beverages

*Premium Brewed Coffee - \$3.50*

*Decaffeinated Brewed Coffee - \$3.50*

*Flavoured Coffees - \$4.00*

*Regular Tea - \$3.00*

*Herbal Tea - \$3.50*

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