

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

(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

Angus Beef Steak

- 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

- 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

- 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

- 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

- 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

- 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 Vodkã** **\$18.95**
Penne with bacon, diced onions, basil, olive oil and garlic cooked in our light rose vodkã 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 vodkã sauce.
- Veal Aliolio** **\$18.95**
Veal tenderloin, broccoli and roasted red peppers with linguine pasta, tossed in garlic and olive oil.

Stuffed Pastas

- 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 Agnollotti** **\$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 19th 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

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