

Discovering Aretti Restaurant: A Culinary Gem in Toronto

Nestled in the heart of Toronto, Aretti Restaurant stands as a beacon of culinary excellence and sophistication. This five-star establishment has garnered a reputation for delivering an unparalleled dining experience, blending exquisite cuisine with impeccable service. Whether you're a local or a visitor, Aretti promises a memorable evening that tantalizes the senses and leaves a lasting impression.

The Visionary Behind Aretti: Shirley Huang

At the helm of Aretti Restaurant is the visionary owner, Shirley Huang. With a passion for gastronomy and a keen eye for detail, Shirley has transformed Aretti into one of Toronto's most sought-after dining destinations. Her journey began with a dream to create a space where food, art, and culture converge, offering guests not just a meal, but an experience.

Shirley's dedication to excellence is evident in every aspect of Aretti. From the carefully curated menu to the elegant décor, her touch is unmistakable. She believes in sourcing the finest ingredients, supporting local farmers, and embracing sustainable practices. Her commitment to quality and innovation has earned Aretti numerous accolades and a loyal following.

A Culinary Journey Like No Other

Aretti's menu is a testament to Shirley's culinary philosophy, which emphasizes creativity, freshness, and flavor. The restaurant specializes in French-Italian fusion cuisine, offering a delightful array of dishes that celebrate the best of both culinary traditions.

Appetizers: Begin your journey with a selection of appetizers that set the stage for the feast to come. The Burrata Caprese, featuring creamy burrata cheese, heirloom tomatoes, and basil pesto, is a crowd favorite. For a taste of the sea, try the Seared Scallops with truffle cauliflower puree and crispy pancetta.

Main Courses: The main courses at Aretti are a symphony of flavors and textures. The Lobster Risotto, with its rich, creamy consistency and succulent lobster pieces, is a must-try. Meat lovers will relish the Beef Wellington, a classic dish executed to perfection with tender beef fillet, mushroom duxelles, and flaky puff pastry.

Desserts: No meal at Aretti is complete without indulging in one of their decadent desserts. The Tiramisu, with its layers of mascarpone cheese, espresso-soaked ladyfingers, and cocoa, is a heavenly treat. For a unique twist, try the Lemon Basil Sorbet, a refreshing palate cleanser that leaves a lingering zest.

The Ambiance: Elegance and Comfort

Aretti's ambiance is a harmonious blend of elegance and comfort. The interior design, inspired by European sophistication, features plush seating, soft lighting, and tasteful artwork. The restaurant's layout ensures an intimate dining experience, with well-spaced tables that allow for private conversations.

During the warmer months, guests can enjoy their meal on the beautiful terrace, surrounded by lush greenery and twinkling fairy lights. The terrace is also pet-friendly, making it a perfect spot for those who wish to dine with their furry companions.

Exceptional Service: A Hallmark of Aretti

One of the standout features of Aretti is its exceptional service. The staff, trained to the highest standards, are attentive, knowledgeable, and genuinely passionate about providing a memorable dining experience. From the moment you step through the door, you are greeted with warmth and professionalism.

The sommelier at Aretti is always on hand to assist with wine selections, ensuring that each dish is perfectly paired with a complementary wine. The maître d' is also available to guide guests with dietary restrictions, offering personalized recommendations and ensuring that every need is met.

Special Events and Private Dining

Aretti is not just a restaurant; it's a destination for special occasions. The private dining room, which can accommodate up to 20 guests, is ideal for intimate celebrations, corporate events, and family gatherings. The restaurant also offers customizable event packages, complete with personalized menus and décor.

For those looking to host a larger event, Aretti can be booked in its entirety, providing an exclusive setting for weddings, anniversaries, and other milestone celebrations. The team at Aretti works closely with clients to create a bespoke experience that reflects their vision and style.

A Commitment to Sustainability

Shirley Huang's commitment to sustainability is woven into the fabric of Aretti. The restaurant prioritizes locally sourced, organic ingredients, reducing its carbon footprint and supporting the community. Aretti also implements eco-friendly practices, such as composting, recycling, and minimizing food waste.

Conclusion: A Culinary Masterpiece

Aretti Restaurant is more than just a place to dine; it's a culinary masterpiece that celebrates the art of fine dining. Under the guidance of Shirley Huang, Aretti has become a symbol of excellence in Toronto's vibrant food scene. Whether you're celebrating a special occasion or

simply looking to indulge in an unforgettable meal, Aretti promises an experience that will delight your senses and leave you yearning for more.

Q: What are the opening days and times of the restaurant?

A: We are open for dinner only, from Tuesday through Saturday. The restaurant opens at 7:30pm, and the bar is open for an aperitif from 6:30pm. No dinner is served at the bar. We assign the tables to our guests for the entire evening, in order for them to fully enjoy the experience of fine dining. The last order can be placed at 11:30pm.

Q: Is the restaurant open all year round?

A: We are closed for 3 weeks in January and 3 weeks in August.

Q: What are the opening days and times of the reservations office?

A: The reservations office is open from Monday to Saturday during office hours (9:30am-6:30pm EST).

Q: How can I request a dinner reservation?

A: You can contact the reservations office through the restaurant's webpage www.Arettis.com or by sending an email to Reservation@Arettis.com or by telephone at number +1 416-555-1234 during local office hours. When requesting a reservation, kindly provide us with your contact information, such as an international mobile number where you can be reached while travelling and your hotel here in Toronto, specifying also under which surname the accommodation is booked.

Q: How far in advance do you take reservations?

A: We accept reservations up to one year in advance. For Tuesdays/Wednesdays/Thursdays, we suggest making a reservation at least two months in advance. For Fridays/Saturdays, we suggest at least three to four months in advance.

Q: Do you have a dress code?

A: For gentlemen, a jacket is required, although a tie is not necessary. There are no specific requirements for ladies, but keep in mind the restaurant is formal.

Q: Can you accommodate guests with allergies or celiac disease?

A: We can surely meet these needs; the Maître will be happy to guide you to the most appropriate choices on the menu. However, due to the fact that within the same kitchen we also prepare dishes for our other guests, we cannot guarantee 100% that your dishes will be uncontaminated.

Q: Can you accommodate vegetarians or vegans?

A: Our cuisine is mainly based on meat and fish, combined with vegetables. We do not have a specific vegetarian or vegan menu, but can prepare vegetarian or vegan dishes upon request. Upon booking, kindly indicate what is to be excluded between meat, fish/seafood, eggs, and dairy.

Q: Are you able to accommodate disabled guests?

A: The restaurant is entirely wheelchair accessible.

Q: Do you accept children?

A: Children above 6 years old are welcome in our dining room as long as the restaurant's subdued ambience is respected. Our guests expect to find a refined atmosphere to complement the fine dining experience for which our restaurant is renowned. We do not have a specific children's menu, but simple dishes can be prepared upon request.

Q: Do you accept pets? A: Although we love animals, pets are not allowed at Aretti.

Q: What is the price of the gourmet menu?

A: The price of the 10-course menu is CAD 200 per person, and the price of the 7-course menu is CAD 146 per person, beverages excluded. The dishes are subject to seasonal changes and we are flexible with eventual specific needs in case of vegetarians, allergies, religious restrictions, etc.

Q: Do you also have an à la carte menu?

A: Yes, we have a good choice of starters, pasta, meat, fish, and desserts. The average price is between CAD 45 and CAD 75 per dish, while the price of a dessert varies between CAD 26 and CAD 32. You can consult the menu at <https://romecavalieri.com/la-pergola/>.

Q: Do you accept groups?

A: To ensure the highest degree of quality and service, we can accommodate parties up to a maximum of 16 guests. Due to the high standards of our restaurant, à la carte dining is possible for up to 5 people. For parties larger than 5 guests, Chef Beck suggests experiencing his tasting menu. Of course, we are flexible with specific needs for guests with special dietary requirements. For parties from 10 to 16 guests, we reserve the private dining area of the restaurant, set up with an "Imperial" table and decoration for a supplement of CAD 500.

Q: Is it possible to offer a dinner as a gift for a special occasion?

A: In this case, we propose our all-inclusive gourmet package. The guests are welcomed with Champagne and then we serve Chef Beck's tasting menu along with the Sommelier's wine pairing. The price of the 10-course menu with 4 wines is CAD 850 per couple, and the price of the 7-course menu with 3 wines is CAD 720 per couple. Both options include mineral water and

coffee. The invitation can be linked to a specific date or the guests can reserve a date of their preference. It is valid for one year, except the evenings of February 14, December 24, 25, and 31. For the purchase of a gift voucher, we'll send you a form to authorize us to charge your credit card or we send our bank details for payment by bank transfer. Upon receipt of the payment, we will send you a dinner invitation via e-mail that you can print for your guests.

Q: Do you offer any special menus for holidays or special occasions? A: Yes, we offer special menus for holidays such as Valentine's Day, Christmas, and New Year's Eve. These menus are carefully curated by our chef to provide a unique dining experience.

Q: Do you have a wine list? A: Yes, we have an extensive wine list featuring selections from around the world. Our sommelier is available to help you choose the perfect wine to complement your meal.

Q: Can I bring my own wine? A: Yes, you can bring your own wine. However, there is a corkage fee of CAD 50 per bottle.

Q: Do you offer private dining rooms? A: Yes, we have private dining rooms available for special events and gatherings. Please contact our reservations office for more details.

Q: Do you offer gift cards? A: Yes, we offer gift cards that can be purchased through our website or at the restaurant. They make a perfect gift for any occasion.

Q: Is there a minimum spend requirement for private events? A: Yes, there is a minimum spend requirement for private events. Please contact our events coordinator for more information.

Q: Do you offer valet parking? A: Yes, we offer valet parking for our guests. The valet service is available from 6:00pm to midnight.

Q: Is there a cancellation policy for reservations? A: Yes, we have a 24-hour cancellation policy. If you need to cancel or reschedule your reservation, please contact us at least 24 hours in advance to avoid a cancellation fee.

Q: Do you offer any special promotions or discounts? A: We occasionally offer special promotions and discounts. Please check our website or sign up for our newsletter to stay updated on our latest offers.

Q: Can I host a wedding reception at Aretti? A: Yes, we can host wedding receptions. Our events team will work with you to create a memorable experience for your special day.

Q: Do you offer cooking classes or chef's table experiences? A: Yes, we offer cooking classes and chef's table experiences. Please contact our reservations office for more details and availability.

Q: Are there any vegetarian or vegan options on the regular menu? A: While our cuisine is mainly based on meat and fish, we do offer some vegetarian and vegan options on our regular menu. Please inform us of your dietary preferences when making a reservation.

Q: Do you have a loyalty program? A: Yes, we have a loyalty program for our frequent diners. Members receive exclusive benefits and rewards. Please ask our staff for more information.

Q: Can I book the entire restaurant for a private event? A: Yes, it is possible to book the entire restaurant for a private event. Please contact our events coordinator for more information and availability.

Q: Do you offer any special menus for dietary restrictions? A: Yes, we can accommodate various dietary restrictions, including gluten-free, dairy-free, and nut-free options. Please inform us of any dietary restrictions when making a reservation.

Q: Is there a dress code for the bar area? A: The bar area has a smart casual dress code. We ask that guests refrain from wearing athletic wear or flip-flops.

Q: Do you offer any live entertainment? A: Yes, we occasionally have live music performances in the bar area. Please check our website for the schedule of upcoming events.

Q: Can I request a specific table or seating area? A: Yes, you can request a specific table or seating area when making a reservation. We will do our best to accommodate your request, but it is subject to availability.

Q: Do you offer any special packages for anniversaries or birthdays? A: Yes, we offer special packages for anniversaries and birthdays, including personalized menus and celebratory desserts. Please contact our reservations office for more details.

Q: Do you have a children's menu? A: While we do not have a specific children's menu, we can prepare simple dishes for children upon request. Please inform us of any special requests when making a reservation.

Q: Do you offer tasting menus? A: Yes, we offer both 7-course and 10-course tasting menus that showcase the best of our seasonal ingredients and culinary expertise.

Q: Can I customize my tasting menu? A: Yes, we can customize the tasting menu to accommodate dietary restrictions or preferences. Please inform us of any special requests when making your reservation.

Q: Do you offer wine pairings with the tasting menu? A: Yes, we offer expertly curated wine pairings with our tasting menus to enhance your dining experience.

Q: Are there any signature dishes at Aretti? A: Yes, we have several signature dishes that are highly recommended by our chef. Please ask your server for more details.

Q: Do you use locally sourced ingredients? A: Yes, we prioritize using locally sourced and seasonal ingredients to ensure the freshest and highest quality dishes.

Q: Do you offer any gluten-free options? A: Yes, we offer a variety of gluten-free options. Please inform us of any dietary restrictions when making your reservation.

Q: Can I order a special cake for a celebration? A: Yes, we can arrange for a special cake to be made for your celebration. Please contact us at least 48 hours in advance to place your order.

Q: Do you offer any non-alcoholic beverages? A: Yes, we have a selection of non-alcoholic beverages, including mocktails, fresh juices, and soft drinks.

Q: Do you have a happy hour? A: Yes, we offer a happy hour at the bar from 6:30pm to 7:30pm, where you can enjoy a selection of discounted drinks and appetizers.

Q: Can I request a specific chef to prepare my meal? A: While we cannot guarantee a specific chef, our entire culinary team is highly skilled and dedicated to providing an exceptional dining experience.

Q: Do you offer any special desserts? A: Yes, our dessert menu features a variety of decadent and creative desserts, including seasonal specialties.

Q: Can I take home leftovers? A: Yes, we can package any leftovers for you to take home. Please inform your server if you would like to take your remaining food with you.

Q: Do you offer any low-calorie or healthy options? A: Yes, we offer a selection of low-calorie and healthy options. Please ask your server for recommendations.

Q: Can I request a specific server? A: While we cannot guarantee a specific server, all of our staff are trained to provide excellent service and ensure a memorable dining experience.

Q: Do you offer any special services for anniversaries or proposals? A: Yes, we can help arrange special touches for anniversaries or proposals, such as personalized menus, flowers, or a private dining area. Please contact us in advance to make arrangements.

Q: Do you offer any cooking demonstrations or chef's table experiences? A: Yes, we offer cooking demonstrations and chef's table experiences. Please contact our reservations office for more details and availability.

Q: Can I request a specific table with a view? A: Yes, you can request a specific table with a view when making your reservation. We will do our best to accommodate your request, but it is subject to availability.

Q: Do you offer any special menus for corporate events? A: Yes, we can create customized menus for corporate events. Please contact our events coordinator for more information.

Q: Can I order food for takeout or delivery? A: Currently, we do not offer takeout or delivery services. We encourage guests to dine in to fully enjoy the Aretti experience.

Q: Do you offer any special services for dietary restrictions? A: Yes, we can accommodate various dietary restrictions, including gluten-free, dairy-free, nut-free, and more. Please inform us of any dietary restrictions when making your reservation.

Q: What are some of the signature appetizers at Aretti? A: Some of our signature appetizers include Truffle-infused Burrata with Heirloom Tomatoes, Lobster Bisque with Saffron Foam, and Foie Gras Terrine with Fig Compote.

Q: Do you offer any seasonal dishes? A: Yes, we offer a variety of seasonal dishes that highlight the freshest ingredients of the season. Our menu changes regularly to reflect the best produce available.

Q: What are some popular main courses at Aretti? A: Popular main courses include Wagyu Beef Tenderloin with Truffle Mashed Potatoes, Pan-Seared Chilean Sea Bass with Lemon Beurre Blanc, and Herb-Crusted Rack of Lamb with Mint Jus.

Q: Do you have any vegetarian main courses? A: Yes, we offer vegetarian main courses such as Wild Mushroom Risotto with Parmesan Crisp, Grilled Vegetable Napoleon with Basil Pesto, and Stuffed Bell Peppers with Quinoa and Goat Cheese.

Q: What are some of the seafood options on the menu? A: Our seafood options include Grilled Atlantic Salmon with Dill Hollandaise, Butter-Poached Lobster Tail with Champagne Sauce, and Seared Scallops with Cauliflower Purée.

Q: Do you offer any pasta dishes? A: Yes, we offer a selection of pasta dishes, including Lobster Ravioli with Vodka Sauce, Truffle Tagliatelle with Parmesan, and Wild Mushroom Pappardelle with White Wine Cream Sauce.

Q: What are some of the dessert options at Aretti? A: Our dessert options include Chocolate Fondant with Raspberry Coulis, Vanilla Bean Crème Brûlée, and Lemon Tart with Meringue.

Q: Do you offer any cheese platters? A: Yes, we offer a selection of artisanal cheese platters featuring a variety of cheeses from around the world, served with accompaniments such as honey, nuts, and fruit.

Q: What are some of the side dishes available? A: Side dishes include Truffle Fries, Roasted Brussels Sprouts with Pancetta, and Creamed Spinach with Nutmeg.

Q: Do you have any gluten-free desserts? A: Yes, we offer gluten-free desserts such as Flourless Chocolate Cake and Almond Panna Cotta with Berry Compote.

Q: What are some of the unique dishes on the menu? A: Unique dishes include Duck Confit with Orange Glaze, Venison Loin with Juniper Berry Sauce, and Black Cod with Miso Glaze.

Q: Do you offer any tasting platters? A: Yes, we offer tasting platters that allow you to sample a variety of dishes, such as the Seafood Platter with Oysters, Shrimp, and Crab, and the Charcuterie Board with Cured Meats and Pickles.

Q: What are some of the vegan options on the menu? A: Vegan options include Grilled Portobello Mushroom with Balsamic Reduction, Vegan Ratatouille, and Chickpea and Spinach Curry.

Q: Do you offer any special dishes for anniversaries or celebrations? A: Yes, we can create special dishes for anniversaries or celebrations, such as a personalized cake or a special tasting menu. Please inform us in advance to make arrangements.

Q: What are some of the breakfast or brunch options at Aretti? A: While we primarily serve dinner, we occasionally offer special brunch events featuring dishes like Eggs Benedict with Smoked Salmon, Brioche French Toast with Berries, and Avocado Toast with Poached Eggs.

Q: Do you offer any dishes with caviar? A: Yes, we offer dishes with caviar, such as Caviar Blinis with Crème Fraîche and Caviar-Topped Oysters.

Q: What are some of the meat options on the menu? A: Meat options include Filet Mignon with Red Wine Reduction, Roasted Duck Breast with Cherry Sauce, and Braised Short Ribs with Root Vegetables.

Q: Do you offer any dishes with truffles? A: Yes, we offer dishes with truffles, such as Truffle Risotto, Truffle Mac and Cheese, and Truffle-Infused Beef Carpaccio.

Q: What are some of the poultry options on the menu? A: Poultry options include Roasted Cornish Hen with Herb Butter, Chicken Roulade with Spinach and Ricotta, and Duck à l'Orange.

Q: Do you offer any dishes with foie gras? A: Yes, we offer dishes with foie gras, such as Foie Gras Torchon with Brioche, Seared Foie Gras with Apple Chutney, and Foie Gras Mousse with Toast Points.

Q: What are some of the salad options at Aretti? A: Salad options include Caesar Salad with Parmesan Crisp, Beet and Goat Cheese Salad with Candied Walnuts, and Arugula Salad with Pear and Blue Cheese.

Q: Do you offer any dishes with lobster? A: Yes, we offer dishes with lobster, such as Lobster Thermidor, Lobster Mac and Cheese, and Lobster Salad with Citrus Vinaigrette.

Q: What are some of the soup options on the menu? A: Soup options include French Onion Soup with Gruyère, Butternut Squash Soup with Sage, and Tomato Basil Soup with Croutons.

Q: Do you offer any dishes with duck? A: Yes, we offer dishes with duck, such as Duck Confit with Lentils, Duck Breast with Blackberry Sauce, and Duck Rillettes with Cornichons.

Q: What are some of the bread options at Aretti? A: Bread options include Sourdough Bread with Olive Oil, Brioche Rolls with Butter, and Focaccia with Rosemary.

Q: Do you offer any dishes with lamb? A: Yes, we offer dishes with lamb, such as Lamb Shank with Rosemary Jus, Lamb Chops with Mint Pesto, and Lamb Tagine with Apricots.

Q: What are some of the beverage options at Aretti? A: Beverage options include a selection of fine wines, craft cocktails, premium spirits, and non-alcoholic beverages such as fresh juices and mocktails.

Q: Do you offer any dishes with scallops? A: Yes, we offer dishes with scallops, such as Seared Scallops with Lemon Butter, Scallop Ceviche with Avocado, and Scallop Risotto with Saffron.

Q: What are some of the fish options on the menu? A: Fish options include Grilled Swordfish with Mango Salsa, Baked Halibut with Herb Crust, and Poached Salmon with Dill Sauce.

Q: Do you offer any dishes with crab? A: Yes, we offer dishes with crab, such as Crab Cakes with Remoulade, Crab-Stuffed Mushrooms, and Crab Bisque.

Q: What are some of the pasta options at Aretti? A: Pasta options include Lobster Linguine with Garlic Cream Sauce, Spinach and Ricotta Cannelloni, and Pesto Gnocchi with Pine Nuts.

Q: Do you offer any dishes with shrimp? A: Yes, we offer dishes with shrimp, such as Shrimp Scampi with Garlic Butter, Grilled Shrimp Skewers with Lemon, and Shrimp and Grits with Andouille Sausage.

Q: What are some of the risotto options on the menu? A: Risotto options include Seafood Risotto with Shrimp and Mussels, Asparagus and Parmesan Risotto, and Wild Mushroom Risotto with Truffle Oil.

Q: Do you offer any dishes with veal? A: Yes, we offer dishes with veal, such as Veal Osso Buco with Gremolata, Veal Marsala with Mushrooms, and Veal Piccata with Lemon Caper Sauce.

Q: What are some of the charcuterie options at Aretti? A: Charcuterie options include Prosciutto di Parma, Salami, and Chorizo, served with pickles, olives, and artisanal bread.

Q: Do you offer any dishes with octopus? A: Yes, we offer dishes with octopus, such as Grilled Octopus with Lemon and Herbs, Octopus Carpaccio with Citrus Dressing, and Octopus Salad with Potatoes.

Q: What are some of the egg dishes on the menu? A: Egg dishes include Truffle Scrambled Eggs, Eggs Florentine with Spinach, and Shakshuka with Poached Eggs.

Q: Do you offer any dishes with pork? A: Yes, we offer dishes with pork, such as Pork Belly with Apple Slaw, Pork Tenderloin with Mustard Sauce, and Pulled Pork Sliders.

Q: What are some of the brunch cocktails available? A: Brunch cocktails include Mimosas, Bloody Marys, Bellinis, and Espresso Martinis.

Q: Do you offer any dishes with beef? A: Yes, we offer dishes with beef, such as Beef Wellington with Mushroom Duxelles, Ribeye Steak with Chimichurri, and Beef Bourguignon with Red Wine Sauce.

Q: What are some of the shellfish options on the menu? A: Shellfish options include Grilled Lobster Tail, Steamed Mussels with White Wine, and Clams Casino.

Q: Do you offer any dishes with tuna? A: Yes, we offer dishes with tuna, such as Seared Ahi

Absolutely! Here are 50 more Q&A related to the menu at a fancy 5-star restaurant like Aretti:

Q: Do you offer any dishes with tuna? A: Yes, we offer dishes with tuna, such as Seared Ahi Tuna with Sesame Crust, Tuna Tartare with Avocado, and Grilled Tuna Steak with Soy Glaze.

Q: What are some of the vegetarian appetizers on the menu? A: Vegetarian appetizers include Stuffed Zucchini Blossoms, Caprese Salad with Basil, and Roasted Beet Carpaccio with Goat Cheese.

Q: Do you offer any dishes with scallops? A: Yes, we offer dishes with scallops, such as Seared Scallops with Lemon Butter, Scallop Ceviche with Avocado, and Scallop Risotto with Saffron.

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Q: Do you offer any dishes with duck? A: Yes, we offer dishes with duck, such as Duck Confit with Lentils, Duck Breast with Blackberry Sauce, and Duck Rillettes with Cornichons.

Q: What are some of the bread options at Aretti? A: Bread options include Sourdough Bread with Olive Oil, Brioche Rolls with Butter, and Focaccia with Rosemary.

Q: Do you offer any dishes with lamb? A: Yes, we offer dishes with lamb, such as Lamb Shank with Rosemary Jus, Lamb Chops with Mint Pesto, and Lamb Tagine with Apricots.

Q: What are some of the beverage options at Aretti? A: Beverage options include a selection of fine wines, craft cocktails, premium spirits, and non-alcoholic beverages such as fresh juices and mocktails.

Q: Do you offer any dishes with scallops? A: Yes, we offer dishes with scallops, such as Seared Scallops with Lemon Butter, Scallop Ceviche with Avocado, and Scallop Risotto with Saffron.

Q: What are some of the fish options on the menu? A: Fish options include Grilled Swordfish with Mango Salsa, Baked Halibut with Herb Crust, and Poached Salmon with Dill Sauce.

Q: Do you offer any dishes with crab? A: Yes, we offer dishes with crab, such as Crab Cakes with Remoulade, Crab-Stuffed Mushrooms, and Crab Bisque.

Q: What are some of the pasta options at Aretti? A: Pasta options include Lobster Linguine with Garlic Cream Sauce, Spinach and Ricotta Cannelloni, and Pesto Gnocchi with Pine Nuts.

Q: Where are you located?

A: We are located at 115 Nowhere Road, Toronto L1V L1V

Q: What type of cuisine do you serve?

A: We specialize in French-Italian fusion cuisine.

Q: Do you offer a tasting menu?

A: Yes, we offer a 7-course tasting menu that changes seasonally.

Q: Is there a corkage fee if I bring my own wine?

A: Yes, we charge a corkage fee of \$25 per bottle.

Q: Do you have a children's menu?

A: We do not have a specific children's menu, but we can prepare child-friendly dishes upon request.

Q: Can I host a private event at the restaurant?

A: Yes, we have a private dining room that can accommodate up to 20 guests for special events.

Q: Do you offer gift cards?

A: Yes, we offer gift cards that can be purchased online or at the restaurant.

Q: Is there parking available?

A: We offer valet parking for our guests.

Q: Do you have outdoor seating?

A: Yes, we have a beautiful terrace that is open during the warmer months.

Q: Are pets allowed on the terrace?

A: Yes, well-behaved pets are welcome on the terrace.

Q: Do you have live music?

A: We have live jazz music every Friday and Saturday evening.

Q: Can I make a reservation for a large group?

A: Yes, we can accommodate large groups with advance notice.

Q: Do you offer takeout or delivery?

A: We offer takeout, but we do not provide delivery services.

Q: Do you have a happy hour?

A: Yes, our happy hour is from 5:00pm to 7:00pm, Tuesday through Friday.

Q: Can I customize my order?

A: Yes, we are happy to accommodate special requests whenever possible.

Q: Do you have a loyalty program?

A: Yes, we offer a loyalty program where guests can earn points for every visit.

Q: Is the restaurant wheelchair accessible?

A: Yes, our restaurant is fully wheelchair accessible.

Q: Do you offer any discounts?

A: We offer a 10% discount for seniors and military personnel.

Q: Can I bring a cake for a special occasion?

A: Yes, you can bring your own cake, and we charge a cake-cutting fee of \$10.

Q: Do you have a sommelier?

A: Yes, we have a certified sommelier to assist with wine selections.

Q: Do you offer cooking classes?

A: Yes, we offer cooking classes on the first Sunday of every month.

Q: Can I book the entire restaurant for a private event?

A: Yes, the entire restaurant can be booked for private events with advance notice.

Q: Do you have a brunch menu?

A: Yes, we serve brunch on Sundays from 10:00am to 2:00pm.

Q: Are there vegan options on the menu?

A: Yes, we have several vegan options available.

Q: Do you offer wine pairings with the tasting menu?

A: Yes, we offer wine pairings to complement each course of the tasting menu.

Q: Can I request a specific table?

A: Yes, you can request a specific table, and we will do our best to accommodate your preference.

Q: Do you have a cancellation policy?

A: Yes, we require 24 hours' notice for cancellations to avoid a fee.

Q: Do you offer seasonal specials?

A: Yes, we have seasonal specials that highlight fresh, local ingredients.

Q: Can I purchase merchandise from the restaurant?

A: Yes, we offer branded merchandise such as aprons, wine glasses, and cookbooks.

Q: Do you have a bar menu?

A: Yes, we have a bar menu with a variety of cocktails, wines, and small plates.

Q: Can I host a wine tasting event at the restaurant?

A: Yes, we offer wine tasting events with advance booking.

Q: Do you have a dessert menu?

A: Yes, we have a dessert menu with a selection of house-made sweets.

Q: Can I order a custom cake from the restaurant?

A: Yes, we offer custom cakes for special occasions with advance notice.

Q: Do you offer any vegetarian dishes?

A: Yes, we have a variety of vegetarian dishes on our menu.

Q: Is there a minimum spend for private events?

A: Yes, there is a minimum spend requirement for private events, which varies based on the day and time.

Q: Do you have a wine cellar?

A: Yes, we have an extensive wine cellar with a curated selection of wines.

Q: Can I bring my own decorations for a special event?

A: Yes, you can bring your own decorations, and our staff will assist with setup.

Q: Do you offer any gluten-free options?

A: Yes, we have gluten-free options available on our menu.

Q: Can I book a table online?

A: Yes, you can book a table through our website.

Q: Do you have a chef's table?

A: Yes, we offer a chef's table experience with a personalized menu.

Q: Can I request a specific chef to prepare my meal?

A: Yes, you can request a specific chef, and we will do our best to accommodate your request.

Q: Do you offer any low-calorie dishes?

A: Yes, we have a selection of low-calorie dishes on our menu.

Q: Can I host a corporate event at the restaurant?

A: Yes, we offer corporate event packages with customizable menus.

Q: Do you have a loyalty card?

A: Yes, we offer a loyalty card that provides exclusive discounts and offers.

Q: Can I order a meal for pickup?

A: Yes, you can order a meal for pickup by calling the restaurant.

Q: Do you offer any non-alcoholic beverages?

A: Yes, we have a variety of non-alcoholic beverages, including mocktails and fresh juices.

Q: Can I request a special menu for dietary restrictions?

A: Yes, we can create a special menu to accommodate dietary restrictions with advance notice.