



KITCHEN & WINE BAR

Help Celebrate Orzo's 9th Birthday!

Hop in your Delorean, dial back your clocks, and set a course for 2006! We have unearthed dishes from the vault. Dishes that built our fan base. Dishes that defined our early years. We hope you will enjoy rediscovering the original spirit of Orzo through this special retro edition of our menu.

2006 RETRO APPETIZERS

- Braised Lamb Soup 8
roasted tomatoes, orzo pasta
- Gambas al Ajillo 12
Atlantic shrimp, olive oil, garlic, crushed chilis
- Artichoke & Fava Bean Crostini 12
shaved Manchego, truffle oil

APPETIZERS

- Crispy Calamari Fritto 12
onions, zucchini, lemon, basil, smoked paprika aioli
- Searred Greek Halloumi Cheese 11
Ouzo, tomatoes, lemon, butter, grilled baguette
- Roasted PEI Mussels 11
feta, Ouzo, citrus-fennel sausage, lemon, basil
- Butcher's Board of Cured Meats 14
house pickles, mustards, grilled chocolate-cherry pain au levain
- 18 Month Prosciutto di Parma Bruschetta 10
grilled baguette, fresh mozzarella, basil oil

FROM THE GARDEN

- "Ripped and Torn" Caesar 8
romaine hearts, garlic croutons, Parmigiano Reggiano
- Down Branch Farm Mixed Lettuces 8
radishes, spiced almonds, Valbreso feta, lemon-honey vinaigrette
- Harvest Salad 9
farm lettuces, roasted butternut squash, Sharondale mushrooms, spiced apple, pumpkin seeds, ricotta salata, roasted shallot vinaigrette

GLUTEN FREE AND VEGAN MENUS AVAILABLE

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2006 RETRO ENTREES

- Pan Roasted Herb-Dijon Crusted Salmon* 24
toasted orzo "risotto," grilled green onion
- Yia Yia's Crispy Pastured Chicken 22
yukon potato mashers, crispy zucchini
- Red Wine Braised Colorado Lamb 25
Israeli couscous, spinach, Kasseri cheese
- Beef and Pork Meatballs 20
linguini, marinara, Parmigiano Reggiano
- Neopolitan Baked Rigatoni 20
Italian sausage, tomatoes, Asiago, Parmigiano Reggiano
- Atlantic Shrimp Scampi 22
linguine, spinach, tomatoes, garlic, chili flakes, white wine
- Whole Roasted Branzino 28
green lentils, fennel, roasted tomato, grilled lemon

MORE ENTREES

- Local Farmer's Risotto 21
Sharondale mushrooms, wilted local greens, autumn harvest vegetables
- Aspen Ridge Flat Iron Steak* 25
yukon potato mashers, smoked onion, swiss chard, rosemary jus
- Peasant Beef & Pork Bolognese 19
Italian rigatoni, pomodoro, chili flakes, cream
- Plain & Simple Linguine Pomodoro 17
tomato, garlic, basil, Parmigiano, olive oil
- House-made Ravioli with Braised Greens 23
fresh ricotta cheese, Sharondale mushrooms, pomodoro, basil, Parmigiano

SMALL PLATES 6

- French Fries, harissa aioli*
- Sautéed Local Greens, garlic, olive oil, lemon*
- Yukon Potato Mashers*
- Roasted Brussels Sprouts, fig vin cotto*

A 20% service charge will be added to parties of five or more.

We will gladly divide the bill up to six ways.

**Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.*