



KITCHEN & WINE BAR

JANUARY 2017

WINTER COCKTAILS

- Pomelo: *Ruby Red Vodka, St. Germain, Cointreau, Cranberry, Prosecco, Lime* 11
Sangria del Dia: *Wine, Prosecco, Citrus, Winter Spiced Syrup* 9
Orzo Sour: *Bulleit Rye, Fresh Citrus, Langlois Cassis* 11
Orzo Gin & Tonic: *House Infused Gin, Spiced Apple Tonic* 11

STARTERS

- Roasted Butternut and Pear Soup, Crushed Toasted Hazelnuts, Brown Butter 9
Hand-Rolled Dolmades, Duck Confit, Rice, Pine Nuts, Herbs, Oregano-Lemon Vinaigrette 12
Frutti di Mare, Atlantic Shrimp, Calamari, Charred Octopus, Grapefruit, Nori, Grilled Romaine 13
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano 12
Seared Greek Halloumi Cheese, Ouzo, Tomatoes, Lemon, Butter, Grilled Baguette 11
Roasted PEI Mussels, House-Made Citrus-Fennel Sausage, Feta, Ouzo, Lemon, Basil 12
Butcher's Board of Cured Meats, Grilled Chocolate-Cherry Pain au Levain, House Pickles, Mustard 14

SALADS

- Mixed Greens, Radishes, Cucumbers, French Feta, Honey-Lemon Vinaigrette 9
Grilled Winter Squash Salad, Apples, Pumpkin Seeds, Arugula, Blue Cheese, Burnt Orange Vinaigrette 10
Orzo's Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano 9

PASTAS & ENTREES

- Linguini and Clams, Pancetta, Parsley, White Wine, Garlic Butter, Chili Flakes 23
Italian Mac & Cheese, Butternut Squash, Sage, Herb Bread Crumbs 22
Linguini Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil 19
Peasant Beef & Pork Bolognese, Italian Rigatoni, Pomodoro, Chili Flakes, Cream, Reggiano 22
Pan Seared Duck Breast*, Polenta, Brussels Sprouts, Date Puree, Pomegranate Molasses 25
Grilled Duroc Pork Loin*, Chorizo Cornbread, Orange-Cranberry Compote, Winter Greens 24
Grilled Aspen Ridge Bistro Steak*, Confit Potatoes, Wilted Greens, Fig Butter 27
Porcini Crusted Rack of Lamb*, Toasted Farro, Sweet Potato, Swiss Chard, Harissa Yogurt 27
Sharondale Farm Mushroom Risotto, Truffle Oil, Toasted Walnuts, Crispy Parsley 23
Grilled Faroe Island Salmon*, Cannelini Beans, Roasted Tomatoes, Arugula Pesto 26
Roasted Atlantic Cod, Shellfish Chowder, Potatoes, Pancetta, Salt Cod Fritter, Lemon Herb Salad 26

SIDES

- French Fries & Harissa Aioli 6
Sautéed Local Greens, Garlic, Olive Oil 6
Toasted Farro & Sweet Potatoes 6
Crispy Brussels Sprouts, Pomegranate Molasses 8

If separate checks are necessary, we will gladly divide the bill up to five ways.

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

Orzo has private dining spaces and offers full offsite catering services.

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