

Orzo Kitchen & Wine Bar is committed to fostering relationships with local farmers in Central Virginia who grow and raise the ingredients that are sure to nourish and delight you. As our quests, you will not only be treated to the bounty and tradition of sustainable agriculture in this region, you will participate in ensuring its future. Thank you!

DESSERTS -

Brown Butter Panna Cotta 7 Fresh strawberries, hazelnut brittle Suggested Pairing: Sauternes, La Fleur d'Or, 100% Semillon

Semisweet Chocolate Pot de Crème 6 Shaved chocolate and whipped cream Suggested Pairing: Warre's Late Vintage Port

Classic Tiramisu 7 Kahlua mascarpone, espresso soaked lady fingers Suggested Pairing: Vin Santo, Castello di Poppiano

Italian Citrus Cake 6 Citrus sauce and whipped cream Suggested Pairing: Sinols, Dulce Moscatel, Spain



Served with whipped cream 9 Bailey's Irish Cream & Jameson Irish Whiskey Nocello Walnut Liqueur & Kahlua Grand Marnier & Appleton Aged Rum Frangelico & Korbel Brandy Kahlua & Meyer's Dark Rum



SHERRIES

Alvear, "Asuncion" Oloroso (sweet) 7 Bodegas Hidalgo, Amontillado (dry) 7 Bodega Hidalgo, Manzanilla (herbal) 7

SINGLE MALT SCOTCHES

Talisker, 10 year, Isle of Skye 14 Oban, 14 year, West Highland 12 Macallan, 12 year, Sherry Cask Aged, Speyside 12 Glenmorangie, 12 year, Port Cask Aged, Highland 12 Highland Park, 12 year, Orkney Islands 13 Ask about our selection of Single Batch Bourbons

, PORTS 🖌

Warres Otima, 10 year Tawny Port 9 Graham's 20 year Tawny Port 12 2001 Warre's Late Bottle Vintage Port 10

CORDIALS

Metaxa, Ouzo, Greece 9 Chartreuse, Herbal Liqueur, France 11

CATERING & SPECIAL EVENTS

Onsite private event space for up to 60 guests. Full service offsite catering for up to 200 guests. Please contact Ken or Charles for more information. orzokitchen@earthlink.net