



KITCHEN & WINE BAR

FIRST COURSE

Beluga Lentil Soup
root vegetables, herbed yogurt

Roasted PEI Mussels
house citrus-fennel sausage, feta, lemon, Ouzo, basil

18 Month Prosciutto di Parma Bruschetta
fresh mozzarella, basil oil, Parmigiano Reggiano

Roast Pork Shoulder Empanadas
sweet potato, apricot, herb picadillo

House Smoked Pork Loin
fontina crackers, pickled grapes, fig mustard

Frutti di Mare
Atlantic shrimp, calamari, charred octopus, chickpeas, harissa vinaigrette

Whole Milk Burrata
grilled focaccia, crushed tomato, olives, capers, roasted garlic

MID COURSE

Mixed Lettuces Salad
shaved carrot, radish, Manchego cheese, pumpkin seeds, citrus-thyme vinaigrette

Caesar Salad
romaine hearts, garlic croutons, Parmigiano Reggiano

Orzo has private dining spaces and offers full catering services, on and off site. See our new website for more information! www.orzokitchen.com

Follow us on Facebook & Instagram @orzokitchen for food, wine, & "behind the scenes" pics

RESTAURANT WEEK MENU

**Three Courses plus a special treat!
\$35.00**

Sign up for our Newsletter to receive your Golden Ticket!

HOUSE COCKTAILS

Pomelo 11
Ruby Red vodka, St. Germain, Cointreau, cranberry, prosecco, lime
Sangria del Dia 9
wine, prosecco, citrus, fruit, spiced syrup
Orzo Sour 11
Bulleit Rye, fresh citrus, Langlois Cassis
Pasionaria 11
Sauza Tequila, Elderflower liqueur, lime, harissa salt

MAIN COURSE

Grilled Bistro Steak*
olive oil mashed potatoes, greens, chimichurri, grilled mushroom salad

Grilled Duck Breast*
toasted farro salad, butternut squash puree, pomegranate molasses

Roasted Atlantic Cod
roasted potatoes and cauliflower, marcona almonds, caper-raisin brown butter

Grilled Faroe Island Salmon*
curried Israeli couscous, beet tzatziki, pickled lemon

Grilled Duroc Pork Chop
sweet potato hash, apples, bacon, sage, cranberry mostarda

Fennel Crusted Rack of Lamb*
turkish chili, quinoa tabbouleh, feta butter

Risotto "Inverno"
local Sharondale mushrooms, savoy cabbage, walnuts, Italian pecorino

Peasant Beef & Pork Bolognese
rigatoni pasta, Angus beef & Duroc pork, pomodoro, chili flakes, cream

"Plain & Simple" Spaghetti Pomodoro
tomato, garlic, basil, Parmigiano, olive oil

Italian Mac & Cheese
rigatoni pasta, house made Italian Sausage, caramelized onions, peppers, herb breadcrumbs

DESSERT OPTION \$6.00

Semisweet Chocolate Pot de Crème
shaved chocolate, whipped cream

Spanish Olive Oil and Rosemary Cake
brown butter lemon curd, whipped cream

Vanilla Bean Panna Cotta
candied orange peel, pomegranate seeds

Classic Tiramisu
espresso soaked ladyfingers, mascarpone cream, shaved chocolate

A 20% service charge will be added to parties of five or more. If separate checks are necessary, we will gladly divide the bill up to five ways.

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