



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- Roasted Garlic Soup 10
Ajo Blanco, Toasted Almonds, Smoked Paprika Oil
- Grilled Beet & Asparagus Salad 11
Pickled Red Onion, Whipped Feta, Toasted Walnuts, Grilled Orange Vinaigrette
- Roasted PEI Mussels 13
Feta, Citrus-Fennel Sausage, Basil, Lemon
- Seared Greek Halloumi 12
Ouzo, Tomatoes, Lemon, Butter
- Whole Milk Burrata 11
Arugula, Crushed Fava Beans, Cucumber, Mint, Olive Oil
- Chilled Shrimp Salad 12
Piquillo Peppers, Grilled Leeks, Oranges, Coriander Vinaigrette
- Mixed Lettuces Salad 9
Radish, Carrots, Pumpkin Seeds, Manchego, Citrus Vinaigrette
- Orzo's Caesar Salad 9
Hearts of Romaine, Parmigiano Reggiano

ENTREES

- Risotto "Primavera" 23
Asparagus, Lemon, Pistachio, Pecorino, Black Pepper Butter
- Fennel Crusted Rack of Lamb 28
Grilled Eggplant Salad, Olives, Capers, Lamb Jus
- Grilled Prime NY Sirloin 28
Grilled Potatoes, Asparagus, Piquillo Pepper Compote
- Roasted Atlantic Cod "Cioppino" 27
Mussels, Crushed Potato, Fennel, Capers, Smoked Tomato Broth
- Grilled Faroe Island Salmon 26
Diced Potato, Chickpeas, Fennel, Spicy Chorizo Vinaigrette

SIDE DISHES

- French Fries 6
- Wilted Greens, Olive Oil & Garlic 6
- Olive Oil Mashed Potatoes 6
- Grilled Asparagus 6



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VEGAN MENU

APPETIZERS

- Mixed Lettuces Salad 9
Radish, Carrots, Walnuts, Citrus Vinaigrette
- Grilled Eggplant Panzanella 10
Capers, Olives, Tomato, Onion, Cucumber
- Roasted Garlic Soup 10
Ajo Blanco, Toasted Almonds, Smoked Paprika Oil
- Grilled Beet & Asparagus Salad 11
Pickled Red Onion, Toasted Walnuts, Grilled Orange Vinaigrette

ENTREES

- Risotto "Primavera" 23
Asparagus, Lemon, Pistachio
- "Plain & Simple" Spaghetti Pomodoro 19
Tomato, Fresh Basil, Olive Oil, Chili Flakes
- Rigatoni "d' Stagione" 21
Spring Vegetables, Garlic, Olive Oil, White Wine

SIDE DISHES

- French Fries 6
- Wilted Greens, Olive Oil & Garlic 6
- Olive Oil Mashed Potatoes 6
- Grilled Asparagus 6