



## KITCHEN & WINE BAR

### APPETIZERS

- Roasted Garlic Soup 10  
*ajo blanco, toasted almonds, smoked paprika oil*
- Roasted PEI Mussels 13  
*house citrus-fennel sausage, feta, lemon, basil*
- Grilled Beet & Asparagus Salad 11  
*pickled red onion, whipped feta, toasted walnuts, grilled orange vinaigrette*
- 18 Month Prosciutto di Parma Bruschetta 12  
*fresh mozzarella, basil oil, Parmigiano*
- Roast Pork Shoulder Empanadas 12  
*piquillo peppers, potatoes, peas, mint yogurt sauce*
- Whole Milk Burrata 11  
*grilled foccacia, crushed fava beans, cucumber, mint, olive oil*
- Seared Greek Halloumi Cheese 12  
*tomatoes, lemon, Ouzo, grilled baguette*
- Chilled Shrimp Salad 12  
*greens, marinated piquillo peppers, grilled leeks, oranges, coriander vinaigrette*

### FROM THE GARDEN

- Mixed Lettuces Salad 9  
*radish, shaved carrots, Manchego cheese, pumpkin seeds, citrus-thyme vinaigrette*
- Caesar Salad 9  
*romaine hearts, garlic croutons, Parmigiano Reggiano*

### GLUTEN FREE AND VEGAN MENUS AVAILABLE

#### SIDE DISHES

- French Fries & Harissa Aioli  
Sautéed Local Greens with Garlic & Olive Oil  
Grilled Eggplant Panzanella  
Olive Oil Mashed Potatoes  
Grilled Asparagus with Olive Oil & Lemon

6/each

### 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 salted rim*

### PASTAS AND GRAINS

- “Plain & Simple” Spaghetti Pomodoro 19  
*tomato, fresh basil, garlic, chili flakes, Parmigiano Reggiano, olive oil*
- Italian Mac & Cheese 23  
*rigatoni pasta, house made Italian Sausage, caramelized onions, peppers, herb breadcrumbs*
- Peasant Beef & Pork Bolognese 23  
*rigatoni pasta, Angus Beef & Duroc pork, pomodoro, chili flakes, cream*
- Risotto “Primavera” 23  
*asparagus, lemon, toasted pistachios, Pecorino Romano, black pepper butter*
- Spaghetti & Mussels 24  
*PEI mussels, shaved fennel, Ouzo, pomodoro, pancetta, garlic, chili*

### MEATS & SEAFOOD

- Grilled Prime NY Sirloin Steak\* 28  
*grilled potatoes, asparagus, piquillo pepper compote*
- Roasted Atlantic Cod “Cioppino” 27  
*mussels, crushed potatoes, fennel, capers, smoked tomato broth*
- Grilled Faroe Island Salmon\* 26  
*diced potatoes, chickpeas, fennel, spicy chorizo vinaigrette*
- Grilled Duck Breast\* 27  
*glazed turnips, carrots, bacon, mustard glaze*
- Fennel Crusted Rack of Lamb\* 28  
*grilled eggplant panzanella, olives, capers, lamb jus*

Like us on Facebook and follow us on Instagram @orzokitchen for promotions, menu additions, featured wines & “behind the scenes” photos

We offer full service catering, on or off site! Orzo is proud to support local agriculture.

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 six ways.

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