



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

Sauteed 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
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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.*