



## KITCHEN & WINE BAR

### FIRST COURSE

Summer Tomato Gazpacho  
*tomato picadillo*

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

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

Grilled Calamari & Octopus  
*charred peppers,  
toasted fennel-oregano vinaigrette*

Crispy Mushroom Arancini  
*pickled red chilis, aioli verde*

Shaved Summer Squash Salad  
*tomato, basil, pinenuts,  
Parmigiano, aleppo vinaigrette*

### MID COURSE

Mixed Lettuces Salad  
*beets, cucumbers, radishes,  
toasted sunflower seeds,  
roasted shallot 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](http://www.orzokitchen.com)*

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

### RESTAURANT WEEK MENU

Three Courses  
\$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 salted rim*

### MAIN COURSE

"Plain & Simple" Spaghetti Pomodoro  
*tomato, fresh basil, garlic, chili flakes,  
Parmigiano Reggiano, olive oil*

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

Risotto "Caprese"  
*roasted tomatoes, local greens,  
fresh basil, ciliegine fresh mozzarella*

Spicy Sausage Rigatoni  
*house made spicy Italian sausage,  
broccoli rabe, lemon-herb ricotta*

Grilled Prime NY Sirloin Steak\*  
*green bean and potato salad,  
red onion marmelatta*

Grilled Swordfish  
*fingerling potatoes, garlic confit,  
summer vegetable salsa*

Duroc Pork Chop  
*smoked corn, fava beans, grilled peaches*

Grilled Faroe Island Salmon\*  
*canellini bean salad, piperade,  
Italian rosemary ham, preserved lemon aioli*

Lamb Meatballs  
*buttered cous cous, harissa tomatoes,  
crumbled feta, fresh dill*

### 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*

Lavender Panna Cotta  
*tahini shortbread cookie, berries*

Classic Tiramisu  
*espresso soaked ladyfingers,  
mascarpone cream, shaved chocolate*

*A 20% service charge will be added to parties of five or more guests.  
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.*