



KITCHEN & WINE BAR

APPETIZERS

- Butternut Squash Soup 10
toasted pumpkin seeds, brown butter
- Roasted PEI Mussels 13
house citrus-fennel sausage, feta, lemon, basil
- 18 Month Prosciutto di Parma Bruschetta 12
fresh mozzarella, basil oil, Parmigiano
- Grilled Calamari & Octopus Salad 14
charred peppers, chickpeas, arugula, toasted fennel-oregano vinaigrette
- Italian Ham and Fontina Croquettes 11
roasted red pepper coulis
- Seared Greek Halloumi Cheese 12
tomatoes, lemon, Ouzo, grilled baguette
- Grilled Beet & Portobello Salad 11
whipped feta, pickled red onions, walnuts, red wine vinaigrette

FROM THE GARDEN

- Mixed Lettuces Salad 9
celery, red onion, asian pear, almonds, roasted grape vinaigrette
- Caesar Salad 9
romaine hearts, garlic croutons, Parmigiano Reggiano

GLUTEN FREE AND VEGAN MENUS AVAILABLE

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

SIDE DISHES

- French Fries & Harissa Aioli
Roasted Broccoli
Crispy Potato Terrine
Black Lentils
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
- Spaghetti with Rock Shrimp 23
grilled fennel, fresno chilis, lemon, Ouzo butter, herb breadcrumbs
- Peasant Beef & Pork Bolognese 23
rigatoni pasta, Angus Beef & Duroc pork, pomodoro, chili flakes, cream
- Autumn Risotto 23
mushrooms, asian pear, Italian taleggio cheese
- Parisian Gnocchi 24
roasted butternut squash, sage, house cured pancetta, Reggiano, walnut breadcrumbs

MEATS & SEAFOOD

- Grilled Prime NY Sirloin Steak* 28
crispy potato terrine, roasted broccoli, red onion marmelatta
- Braised Lamb Shank 28
harissa tomato sauce, Israeli couscous, olives, preserved lemon
- Grilled Duck Breast 27
creamed farro, glazed carrots, black garlic honey, urfa chili
- Grilled Faroe Island Salmon* 26
black lentils, grilled scallion pesto, piquillo pepper relish
- Tonight’s Fish market price
roasted fingerling potatoes, cauliflower puree, caper raisin brown butter

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

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.*