



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- Beluga Lentil Soup 10
Root Vegetables, Herbed Yogurt
- Olive Oil Poached Tuna 13
Potatoes, Olives, Grilled Peppers, Anchovy Vin.
- Roasted PEI Mussels 13
Feta, Citrus-Fennel Sausage, Basil, Lemon
- Seared Greek Halloumi 12
Ouzo, Tomatoes, Lemon, Butter
- Shaved Fennel Salad 11
Pomegranate Seeds, Walnuts, Lemon, Reggiano
- Mixed Lettuces Salad 9
Celery, Red Onion, Asian Pear, Almonds, Roasted Grape Vinaigrette
- Orzo's Caesar Salad 10
Hearts of Romaine, Parmigiano Reggiano

ENTREES

- Risotto "Inverno" 23
Local Mushrooms, Asian Pear, Taleggio Cheese
- Red Wine Braised Lamb Shank 28
Tomato, Fennel, Olives, Capers, Fingerling Potatoes
- Grilled Pork Chop 24
Polenta Souffle, Braised Cabbage, Orange & Honey Glaze
- Grilled Prime NY Sirloin 28
Fingerling Potatoes, Broccoli, Red Onion Marmellata
- Atlantic Cod 26
Creamy PEI Mussel Chowder, Leeks, Bacon
- Grilled Faroe Island Salmon 26
Sweet Potato Puree, Brussels Sprouts, Apple, Balsamic Brown Butter

SIDE DISHES 6/EACH

- French Fries, Aioli
- Roasted Broccoli
- Roasted Fingerlings
- Brussels Sprouts
- Polenta Souffle



KITCHEN & WINE BAR

VEGAN MENU

APPETIZERS

- Beluga Lentil Soup 10
Root Vegetables
- Mixed Lettuces Salad 9
Celery, Red Onion, Asian Pear, Almonds, Roasted Grape Vinaigrette
- Shaved Fennel Salad 11
Pomegranate Seeds, Walnuts, Lemon

ENTREES

- Risotto "Inverno" 23
Local Mushrooms, Asian Pear, Garlic, White Wine
- "Plain & Simple" Spaghetti Pomodoro 19
Tomato, Fresh Basil, Olive Oil
- Rigatoni Primavera 21
Winter Vegetables, Garlic, Olive Oil, White Wine

SIDE DISHES 6/EACH

- French Fries
- Roasted Broccoli
- Brussels Sprouts
- Roasted Fingerling Potatoes