



KITCHEN & WINE BAR

RESTAURANT WEEK MENU JANUARY 19 -26, 2019

HOUSE COCKTAILS

- Pomelo: Ruby Red Vodka, St. Germain, Cointreau, Cranberry Juice, Lime Squeeze 11
Sangria del Dia: Wine, Prosecco, Lemon & Lime Juice, Fruit, Spiced Syrup 9
Orzo Sour: Bulleit Rye, Fresh Citrus Juices, Langlois French Cassis 11
Pasionaria: Sauza Tequila, Elderflower Liqueur, Lime Squeeze, Harissa Salted Rim 11

STARTERS

- Beluga Lentil Soup, Root Vegetables, Herbed Yogurt
Braised Greens Empanadas, Raisins, Olives, Feta, Smoked Paprika Vinaigrette
Olive Oil Poached Tuna, Potatoes, Olives, Grilled Peppers, White Anchovy Vinaigrette (Add \$2)
Burrata, Quinoa Tabbouleh, Dried Cherries, Pistachios, Preserved Lemons (Add \$2)
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano
Roasted PEI Mussels, House Made Citrus-Fennel Sausage, Feta, Ouzo, Lemon, Basil (Add \$2)
Shaved Fennel Salad, Pomegranate, Lemon, Herbs, Walnuts, Parmigiano Reggiano

MID-COURSE

- Mixed Lettuces, Asian Pear, Celery, Red Onions, Almonds, Roasted Grape Vinaigrette
Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

MAIN COURSE

- Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil
Atlantic Squid & House-Made Chorizo, Orecchiette Pasta, Red Wine, Kale, Chickpeas, Breadcrumbs
Italian Mac & Cheese, Butternut Squash, Pancetta, Sage, Toasted Walnut Breadcrumbs
Risotto "Inverno," Local Mushrooms, Asian Pear, Italian Taleggio Cheese
Grilled Duroc Pork Chop, Polenta Souffle, Braised Red Cabbage, Orange & Honey Glaze
Grilled Prime NY Steak,* Fingerlings Potatoes, Charred Broccoli, Red Onion Marmellata (Add \$5)
Red Wine Braised Lamb Shank, Saffron Cous Cous, Preserved Lemon, Olives, Capers (Add \$5)
Grilled Faroe Island Salmon, Sweet Potato Puree, Brussels Sprouts, Apple, Balsamic Brown Butter (Add \$3)
Oven Roasted Atlantic Cod, Creamy PEI Mussel Chowder, Leeks, Bacon, Fennel (Add \$3)

DESSERTS (OPTIONAL) \$5.00/EACH

- Semisweet Chocolate Pot de Crème, Shaved Chocolate, Whipped Cream
Italian Olive Oil & Rosemary Cake, Brown Butter Lemon Curd, Whipped Cream
Classic Tiramisu, Espresso Soaked Lady Fingers, Kahlua Mascarpone
Lavender Panna Cotta, Caramelized Apple Compote

\$29.00 PER PERSON PLUS DRINKS, TAX AND SERVICE

If separate checks are necessary, we will gladly divide the bill up to five ways.

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

Orzo has private dining spaces and offers full offsite catering services

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