



KITCHEN & WINE BAR

FIRST COURSE

Beluga Lentil Soup

root vegetables, herbed yogurt

Roasted PEI Mussels (Add \$2)

house citrus-fennel sausage, feta, lemon, basil

18 Month Prosciutto di Parma Bruschetta

fresh mozzarella, basil oil, Parmigiano Reggiano

Olive Oil Poached Tuna (Add \$2)

potatoes, olives, grilled peppers, white anchovy vinaigrette

Braised Greens Empanadas

raisins, olives, feta, smoked paprika vinaigrette

Burrata with Quinoa Tabbouleh (Add \$2)

dried cherries, pistachios, preserved lemon

Shaved Fennel Salad

pomegranate, lemon, herbs, walnuts, Parmigiano Reggiano

MID COURSE

Mixed Lettuces Salad

celery, red onion, asian pear, almonds, roasted grape 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 website for more information!
www.orzokitchen.com*

Follow us on Facebook

& Instagram @orzokitchen

for food, wine, & "behind the scenes" pics

RESTAURANT WEEK MENU

Three Courses

\$29.00

Sign up for our Newsletter
to receive your Golden Ticket!

HOUSE COCKTAILS

Pomelo 11

Ruby Red vodka, St. Germain, Cointreau, cranberry, lime squeeze

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, olive oil, Parmigiano Reggiano

Housemade Chorizo & Calamari Pasta

orecchiette pasta, Atlantic squid, kale, chickpeas, red wine, breadcrumbs

Peasant Beef & Pork Bolognese

rigatoni pasta, Angus Beef & Duroc pork, pomodoro, chili flakes, cream

Risotto "Inverno"

local mushrooms, asian pear, Italian taleggio cheese

Italian Mac & Cheese

roasted butternut squash, sage, pancetta, walnut breadcrumbs

Grilled Duroc Pork Chop

polenta soufflé, braised red cabbage, orange and honey glaze

Grilled Faroe Island Salmon* (Add \$3)

sweet potato puree, brussels sprouts, apples, balsamic brown butter

Oven Roasted Atlantic Cod (Add \$3)

creamy PEI mussel chowder, leeks, bacon, fennel

Grilled Prime NY Sirloin Steak* (Add \$5)

fingerling potatoes, charred broccoli, red onion marmelatta

Red Wine Braised Lamb Shank (Add \$5)

saffron couscous, tomato, fennel, olives, capers, preserved lemon

DESSERT OPTION \$5.00

Semisweet Chocolate Pot de Crème

shaved chocolate, whipped cream

Italian Olive Oil and Rosemary Cake

brown butter lemon curd, whipped cream

Lavendar Panna Cotta

caramelized apple compote

Classic Tiramisu

espresso soaked ladyfingers, Kahlua mascarpone

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 five ways.

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