



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- Celery Root & Apple Soup 10
Brown Butter, Toasted Pumpkin Seeds
- 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
- Grilled Eggplant Salad 12
Red Onions, Herbs, Greek Yogurt, Cumin Vinaigrette
- Burrata & Roasted Beets 12
Orange Segments, Pistachios, Anise
- 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
Mushrooms, Asian Pear, Italian Taleggio
- Braised Lamb Shank 28
Harissa Tomato Sauce, Fingerling Potatoes
- Spiced Duck Confit 24
Black Lentils, Spanish Chorizo, Braised Cabbage, Mustard Jus
- Grilled Prime NY Sirloin 29
Fingerling Potatoes, Broccoli, Red Onion Marmellata
- Tonight's Fish Market Price
Olive Oil Mashers, Braised Fennel, Tomato Confit, Beurre Rouge
- Grilled Faroe Island Salmon 28
Sweet Potato Puree, Brussels Sprouts, Apple, Balsamic Brown Butter

SIDE DISHES 6/EACH

- French Fries, Aioli
Roasted Broccoli
Fingerling Potatoes
Brussels Sprouts



KITCHEN & WINE BAR

VEGAN MENU

APPETIZERS

- Marinated Beets 10
Pistachios, Anise
- Mixed Lettuces Salad 9
Celery, Red Onion, Asian Pear, Almonds, Roasted Grape Vinaigrette
- Grilled Eggplant Salad 12
Red Onions, Herbs, Greek Yogurt, Cumin Vinaigrette

ENTREES

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

SIDE DISHES 6/EACH

- French Fries
Roasted Broccoli
Brussels Sprouts
Fingerling Potatoes