



KITCHEN & WINE BAR

APPETIZERS

Celery Root & Apple Soup 10
brown butter, toasted pumpkin seeds

Roasted PEI Mussels 13
house citrus-fennel sausage, feta, lemon, basil

18 Month Prosciutto di Parma Bruschetta 12
fresh mozzarella, basil oil, Parmigiano Reggiano

Olive Oil Poached Tuna 13
potatoes, olives, grilled peppers, white anchovy aioli

Braised Greens Empanadas 11
raisins, olives, feta, smoked paprika vinaigrette

Searred Greek Halloumi Cheese 13
tomatoes, lemon, Ouzo, grilled baguette

Grilled Eggplant Salad 12
red onion, fresh herbs, Greek yogurt, cumin vinaigrette

Burrata & Beet Salad 12
whole milk burrata, roasted beets, orange, pistachios, anise

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
Fingerling Potatoes
Roasted Brussels Sprouts
Olive Oil Mashed Potatoes
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, olive oil, Parmigiano Reggiano

Housemade Chorizo & Calamari Pasta 24
orecchiette pasta, Atlantic squid, kale, chickpeas, red wine, breadcrumbs

Peasant Beef & Pork Bolognese 23
rigatoni pasta, Angus Beef & Duroc pork, pomodoro, chili flakes, cream

Risotto “Inverno” 23
local mushrooms, asian pear, Italian taleggio cheese

Cauliflower Rigatoni 23
roasted cauliflower, anchovy, raisins, chilis, toasted pine nuts

MEATS & SEAFOOD

Grilled Prime NY Sirloin Steak* 28
fingerling potatoes, roasted broccoli, red onion marmelatta

Red Wine Braised Lamb Shank 28
saffron couscous, tomato, fennel, olives, capers, preserved lemon

Spiced Duck Confit 24
black lentils, Spanish chorizo, braised cabbage, mustard jus

Grilled Faroe Island Salmon* 26
sweet potato puree, brussels sprouts, apples, balsamic brown butter

Tonight’s Fish Market Price
olive oil mashed potatoes, braised fennel, tomato confit, beurre rouge

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.