



KITCHEN & WINE BAR

APPETIZERS

- Spring Green Gazpacho 10
cucumber, grapes, arugula, bread, almonds
- Roasted PEI Mussels 13
house citrus-fennel sausage, feta, lemon, basil
- 18 Month Prosciutto di Parma Bruschetta 12
fresh mozzarella, basil oil, Parmigiano Reggiano
- House Smoked Trout 12
fennel, preserved lemon, horseradish yogurt
- Seared Greek Halloumi Cheese 13
tomatoes, lemon, Ouzo, grilled baguette
- Grilled Eggplant Salad 12
tomatoes, pomegranate molasses, Greek yogurt, cumin vinaigrette
- Burrata & Beet Salad 12
whole milk burrata, roasted beets, strawberries, pistachios, anise

FROM THE GARDEN

- Mixed Lettuces Salad 9
grapes, red onion, Manchego, almonds, sherry 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

- White Bean Ragout
Papas Bravas
Grilled Asparagus
Wilted Local Greens, garlic & lemon

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 “Primavera” 23
asparagus, lemon, pinenuts, pecorino, black pepper butter
- Cauliflower Rigatoni 23
roasted cauliflower, anchovy, raisins, chilis, toasted pine nuts

MEATS & SEAFOOD

- Grilled Prime NY Sirloin Steak* 29
crispy polenta, local greens, mushrooms, chimichurri
- Yia Yia’s Lamb Meatballs 24
herb scented orzo, wilted greens, tzatziki
- Grilled Heritage Pork Chop 24
papas bravas, grilled asparagus, roasted grapes
- Grilled Faroe Island Salmon* 27
white bean ragout, green olive pesto,
- Tonight’s Fish Market Price
potatoes, leeks, braised fennel, saffron aioli

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.*