



KITCHEN & WINE BAR

FIRST COURSE

Local Tomato Gazpacho

diced cucumber, olive oil, croutons

Roasted PEI Mussels (Add \$2.00)

house citrus-fennel sausage, feta, lemon, basil

Summer Melon & Prosciutto di Parma (Add \$2.00)

cucumber, pine nuts, coriander vinaigrette

House Smoked Trout

shaved fennel, preserved lemon, horseradish yogurt, fresh dill

Grilled Eggplant Salad

tomatoes, pomegranate molasses, Greek yogurt, cumin vinaigrette

Burrata & Summer Fattoush Salad

whole milk burrata, summer vegetables, pita bread, zaatar vinaigrette

MID COURSE

Mixed Lettuces Salad

grapes, red onion, Manchego, almonds, sherry 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

Absolut grapefruit vodka, St. Germain, cranberry, Cointreau

Sangria del Dia 9

chilled wine, citrus, fruit, spiced syrup

Orzo Sour 12

Bulleit Rye, lemon juice, Langlois Cassis

Pasionaria 12

Sauza Tequila, Elderflower liqueur, lime, harissa salted rim

MAIN COURSE

"Plain & Simple" Spaghetti Pomodoro

tomato, fresh basil, garlic, olive oil, Parmigiano Reggiano

Peasant Beef & Pork Bolognese

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

Grilled Prime NY Sirloin Steak* (Add \$5.00)

olive oil mashers, garlic greens, scallion salsa verde, red wine jus

Risotto d'Estate

grilled summer squash, fresh mint, toasted walnuts, Sardinian Pecorino

Grilled Eggplant Rigatoni

caper, raisin, pinenut & olive caponata, tomatoes, whole milk ricotta

Yia Yia's Lamb Meatballs

herb scented orzo, wilted greens, cucumber yogurt tzatziki

Grilled Duck Breast* (Add \$5.00)

papas bravas, shaved zucchini, fig mostarda

Grilled Faroe Island Salmon* (Add \$5.00)

beluga lentils, smoked tomatoes, roasted mushrooms, grilled lemon & cucumber salsa

Fish of the Day (Add \$5.00)

roasted fingerling potatoes, leeks, braised fennel, saffron aioli

DESSERT OPTION \$5.00

Semisweet Chocolate Pot de Crème

shaved chocolate, whipped cream

Spanish Olive Oil and Rosemary Cake

brown butter lemon curd, whipped cream

Classic Tiramisu

espresso soaked ladyfingers, Kahlua mascarpone

Lemon & Raspberry Sorbet

summer berries

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.*