



KITCHEN & WINE BAR

APPETIZERS

Spiced Chickpea Soup 10
Urfa chili olive oil

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

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

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

House Smoked Trout 13
marinated beets, pickled mustard seeds, horseradish yogurt, fresh dill

Roasted Cauliflower Antipasto 13
Genoa salami, Italian Provolone cheese, peperoncini, mustard vinaigrette

Whole Milk Burrata 12
spiced carrot salad, raisins, pistachios, za'atar vinaigrette

FROM THE GARDEN

Mixed Lettuces Salad 9
grapes, red onion, toasted pumpkin seeds, Manchego cheese, sherry vinaigrette

Caesar Salad 10
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

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& Instagram @orzokitchen
for food, wine, & "behind the scenes" pics

SIDE DISHES

Roasted Brussels Sprouts
Crispy Polenta
Roasted Cauliflower
French Fries & Harissa Aioli
7/each

HOUSE COCKTAILS

Pomelo 12
Ruby Red Grapefruit Vodka, Elderflower liqueur, cranberry, Cointreau, lime squeeze
Sangria del Dia 9
chilled wine, citrus, fruit, spiced syrup
Orzo Sour 12
Bulleit Rye, fresh citrus juices, Langlois Cassis
Isola 12
Cotocin Creek Gin, Cocchi Rossa, Lime, Q Grapefruit Soda, orange twist
Pasionaria 12
Sauza Tequila, Elderflower liqueur, lime, harissa salted rim

PASTAS & GRAINS

"Plain & Simple" Spaghetti Pomodoro 19
tomato, fresh basil, garlic, olive oil, Parmigiano Reggiano

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

Roasted Local Mushroom Rigatoni 23
Sharondale mushrooms, arugula pesto, roasted tomatoes, whipped ricotta

Spaghetti Puttanesca 24
grilled tuna, tomatoes, capers, olives, anchovies, chili flakes

Red Wine Risotto 23
butternut squash, grilled leeks, sage, toasted pine nuts

MEATS & SEAFOOD

Grilled Prime NY Sirloin* 29
crispy fingerling potatoes, haricot verts, red onion marmelatta

Turkish Spiced Braised Lamb 28
turnips, dried apricots, Urfa chilis, saffron rice

Grilled Duck Breast* 29
Brussels sprouts, crispy polenta, date puree

Fish of the Night Market Price
root vegetable cioppino, smoked tomatoes, PEI mussels, saffron aioli

Grilled Faroe Island Salmon* 28
farro "Risotto," pickled fennel, pink peppercorn vinaigrette

Like us on Facebook and follow us on Instagram @orzokitchen for promotions, menu additions, featured wines & "behind the scenes" photos

If separate checks are necessary we will gladly divide the bill up to six ways.

A 20% service charge will be added to parties of five or more guests.

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