



Orzo

PASSPORT MENU

September 9th - October 5th

A PASSAGE TO PORTUGAL

Grilled Octopus Salad 14
*white beans, tomatoes,
shaved red onion, local arugula,
dry cured chorizo vinaigrette*

Pastéis de Bacalhau 11
*traditional salt cod fritters with
potatoes, onions, garlic, lemon,
and spicy piri piri aioli*

Chanfana de Borrego 28
*Portuguese Lamb Shank Ragout
with smoked bacon, paprika, garlic, red wine,
tomatoes, olives, and almonds,
served with olive oil crushed potatoes*

Steamed PEI Mussels 12
*Portuguese Vinho Verde wine,
garlic, butter, cilantro,
grilled baguette*

Grilled Atlantic Swordfish 28
*sautéed broccoli rabe with garlic,
rice with saffron and tomato,
lemon and parsley salad*

APPETIZERS & SALADS

Pint of Gazpacho (serves 2) 12
*local tomatoes, cucumbers, peppers,
garlic, bread crumbs & olive oil*

Pint of Orzo's Hummus 7
chickpeas, tahini, lemon, olive oil & garlic

Full Baguette 6
fresh baked from Albemarle Baking Co.

Mixed Lettuces Salad 9
*grapes, red onion, Manchego cheese,
toasted almonds, sherry vinaigrette*

Caesar Salad 10 With Chicken 14
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

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

Burnt Eggplant Salad 13
*tomatoes, peppers, onions, mint,
lemon, pomegranate molasses*

Side of Patatas Bravas 7
crispy potatoes with smoked paprika

Side of Wilted Local Greens 7
with lemon and garlic

Side of Catalan Style Green Beans 7
slow roasted shallots & garlic

CASUAL MEALS

Orzo's Classic Burger 13
*applewood smoked bacon, romaine,
pickled red onions, provolone,
beer mustard, olive oil roll,
with roasted potatoes*

Prosciutto di Parma Sandwich 13
*fresh mozzarella cheese, arugula,
fig jam, ABC baguette,
with roasted potatoes*

Housemade Falafel 14
*tomato, sweet onion & cucumber salad,
harissa tahini, dill yogurt sauce,
with grilled flatbread*

DESSERT

Classic Tiramisu 7

Olive Oil & Rosemary Cake 7
with lemon curd

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 22
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream*

Spaghetti Pomodoro 17
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Housemade Sausage Bucatini 22
*Orzo's fennel spiced pork sausage,
broccoli rabe, roasted tomatoes,
chili, garlic and fresh herbs*

Spanish Strip Steak 26
*grilled with a chili and fennel rub,
Patatas Bravas with smoked paprika,
green beans with shallots & garlic*

Risotto alla Pescatora 24
*arborio rice simmered in shrimp stock
with Atlantic Shrimp and Calamari,
garlic, parsley & lemon*

**Za'atar & Honey Glazed
Organic Chicken Breast 22**
*toasted orzo & basmati rice pilaf,
local parsley, slow roasted carrots*

Vegetarian Saffron Rice 20
*sautéed broccoli rabe with garlic,
tomatoes, lemon and parsley*

Schedule Curbside Pickup
Mon - Sat, online at orzokitchen.com
**For allergies & special assistance
please feel free to give us a call.*

Home Delivery available by phone.
Call your order in from 2 to 5 pm
for evening delivery times.



KITCHEN & WINE BAR

416 West Main St, Charlottesville, VA
orzokitchen.com 434-975-6796



PASSPORT WINES : PORTUGAL

September 9th - October 5th

2018 Quinta de la Rosa White Blend, Douro 24
Made from old vine estate grown grapes local to the region, often used for white port – Viosinho (45%), Rabigato (20%), Códaga do Larinho (30%) and Gouveio (5%). Light, floral aromas with ripe stone fruit, especially peaches.

2017 Quinta de la Rosa Red Blend, Douro 24
Made from old vine estate grown traditional port varieties, Touriga Nacional (40%), Touriga Roriz (30%) and Touriga Franca (30%). The La Rosa style is well defined wines without too much extraction, tannin or oak. Rich and full bodied while retaining a fresh and lively acidity and minerality. Dark berry fruit with the scent of violets.

White Wine

Retail Price

Bubbles

N.V.	Prosecco, Torresella, Italy	22
N.V.	Cava, Emendis, Spain	22

Italy

2018	Gavi, Cortese, "La Luciana," Araldica	20
2018	Pinot Grigio, Riff, Alto Adige	20
2018	Rosé, Pinot Nero, Salviano, Umbria	24
2018	Viognier, Casale del Giglio, Lazio	26
2018	Greco di Tufo, Terradora di Paolo, Campania	28

Spain

2018	Albariño, Don Olegario, Rias Baixas	22
2018	White Blend, Can Feixes Blanc Selecció, Organic, Penedès D.O.	24

France

2018	Chardonnay, Joseph Drouhin, Burgundy	24
2018	Sauvignon Blanc, Langlois, Loire Valley	24

Greece

2017	Chardonnay, Idisma Drios, Drama	24
2018	Assyrtiko blend, Papargyriou Blanc, "Wild Ferment," Korinthia	24

New World

2018	King Family Vineyards, Chardonnay, Afton, VA	28
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Red Wine

Retail Price

Italy

2018	Cesanese del Piglio, Volpetti, Lazio	20
2017	Cannonau, Sella & Mosca, Riserva, Sardinia	24
2014	Montepulciano d'Abruzzo, "Nevio"	28
2016	Aglianico d'Irpinia, Terredora di Paolo, Campania	24
2013	Dolcetto d'Alba, Castello di Neive, Piedmont	24
2014	Chianti Classico Riserva, Sangiovese, Arbos	26
2016	Il Frappato, Valle Dell'Acate, Sicily	26
2015	Barolo, Nebbiolo, Castelvechio, Piedmont	42
2014	Brunello di Montalcino, Scopone, Tuscany	56

Spain

2018	Garnacha, Niel, Almansa	15
2013	Rioja, "Reserva," Tempranillo, Eguren Ugarte	26
2016	Tempranillo/Merlot, Can Feixes Negre Selecció, Organic, Penedès D.O.	28

France

2016	Cotes du Roussillon, "Nicolas," Domaine La Fage	20
2017	Cabernet Franc, Henri Bourgeois, Loire Valley	24

Greece

2016	Agiorgitiko, Strofilia, Nemea	22
2017	Cabernet Sauvignon, Tetramythos, Peloponnese	24

New World

2017	Malbec, "Hermanos," Valles Calchaquies, Argentina	24
2015	Pinot Noir, Coeur de Terre, Willamette, OR	28
2016	Petite Syrah, McNab Ridge, Mendocino, CA	28

