



# ORZO


## PASSPORT MENU

September 9th - October 5th

### A PASSAGE TO PORTUGAL

**Grilled Octopus Salad 15**  
*white beans, tomatoes,  
shaved red onion, local arugula,  
dry cured chorizo vinaigrette*

**Pastéis de Bacalhau 12**  
*traditional salt cod fritters with  
potatoes, onions, garlic, lemon,  
and spicy piri piri aioli*



**Chanfana de Borrego 30**  
*Portuguese Lamb Shank Ragout  
with smoked bacon, paprika, garlic, red wine,  
tomatoes, olives, and almonds,  
served with olive oil crushed potatoes*

**Steamed PEI Mussels 13**  
*Portuguese Vinho Verde wine,  
garlic, butter, cilantro,  
grilled baguette*

**Grilled Atlantic Swordfish 30**  
*sautéed broccoli rabe with garlic,  
rice with saffron and tomato,  
lemon and parsley salad*

## APPETIZERS & SALADS

**Local Tomato Gazpacho 9**  
*tomatoes, cucumbers, peppers,  
onions, garlic, bread crumbs & olive oil*

**Orzo's Hummus 7**  
*chickpeas, tahini, lemon, olive oil & garlic,  
served with baguette*

**Half or Whole Baguette 3/6**

**Mixed Lettuces Salad 10**  
*grapes, red onion, Manchego cheese,  
toasted almonds, sherry vinaigrette*

**Caesar Salad 11**  
*romaine hearts, garlic croutons,  
Parmigiano Reggiano*

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

**Seared Greek Halloumi Cheese 13**  
*tomatoes, lemon, Ouzo,  
grilled bread*

**Prosciutto Bruschetta 13**  
*18 month Prosciutto di Parma,  
fresh mozzarella, basil oil, Parmigiano*

## SIDES

**Wilted Local Greens 8**  
*with lemon & garlic*

**Catalan Green Beans 8**  
*with slow roasted shallots & garlic*

**Patatas Bravas 8**  
*crispy potatoes with smoked paprika*



## DESSERTS

**Chocolate Pot de Crème 8**  
*shaved semisweet chocolate,  
whipped cream*

**Classic Tiramisu 8**  
*espresso soaked lady fingers,  
Kahlua mascarpone cream*

**Olive Oil & Rosemary Cake 8**  
*lemon curd, whipped cream*

## PASTAS & ENTREES

**Peasant Beef & Pork Bolognese 24**  
*rigatoni pasta, Angus Beef & Duroc pork,  
pomodoro, chili flakes, cream*

**Spaghetti Pomodoro 19**  
*tomato, fresh basil, garlic, olive oil,  
Parmigiano Reggiano*


**Housemade Sausage Bucatini 24**  
*Orzo's fennel spiced pork sausage,  
broccoli rabe, roasted tomatoes,  
chili, garlic and fresh herbs*

**Spanish Strip Steak 30**  
*grilled with a chili and fennel rub,  
Patatas Bravas with smoked paprika,  
green beans with shallots & garlic*

**Risotto alla Pescatora 25**  
*arborio rice simmered in shrimp stock  
with Atlantic Shrimp and Calamari,  
garlic, parsley & lemon*

**Za'atar & Honey Glazed  
Organic Chicken Breast 24**  
*toasted orzo & basmati rice pilaf,  
local parsley, slow roasted carrots*

**Vegetarian Saffron Rice 22**  
*sautéed broccoli rabe with garlic,  
tomatoes, lemon and parsley*



Join us for Tableside Service Mon - Sat, 4 - 9 pm,  
or enjoy Orzo at home with Curbside Pickup 2 - 9 pm.  
20% Gratuity will be added to parties of 5 or more.

## HOUSE COCKTAILS

<b>Riviera</b>	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
<b>Sangria del Dia</b>	10
chilled wine, citrus, fruit, spiced syrup	
<b>Isola</b>	13
Catoctin Creek gin, Cocchi Rosa, grapefruit soda, orange	
<b>Napoleon's Loss</b>	13
Sauza, tequila, ginger syrup, lemon, candied ginger	
<b>Pomelo</b>	13
Absolut Grapefruit, Elderflower liquor, cranberry, Cointreau	
<b>Orzo Sour</b>	13
Old Overholt rye, lemon juice, sugar, Langlois cassis	
<b>Pasionaria</b>	13
Sauza tequila, elderflower liqueur, lime, harissa salt	

## THE CLASSICS

<b>Sazerac</b>	13
Old Overholt rye, absinthe, bitters, French sugar cube, lemon	
<b>The Churchill</b>	13
Plymouth gin, Dolin dry vermouth, (olives or twist)	
<b>Dark 'n Stormy</b>	12
Gosling's black rum, lime, ginger beer	
<b>Manhattan</b>	13
Old Overholt rye, Dolin sweet vermouth, bitters, cherry	
<b>Paper Plane</b>	13
Makers Mark bourbon, Aperol, Nonino Amaro, lemon	
<b>Negroni</b>	13
Bombay Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
<b>Old Fashioned</b>	13
Maker's bourbon, orange, organic cherry, sugar cube, bitters	
<b>Mojito</b>	12
Bacardi Rum, Mint, Lime Juice, Simple Syrup, Club Soda	
<b>Cosmopolitan</b>	12
Vodka, Cointreau, Cranberry, Lime	
<b>Margarita</b>	12
Sauza Tequila, Triple Sec, Lime Juice, Simple Syrup	

## MOCKTAILS

<b>The Natural</b>	7
ginger-agave syrup, lemon, club soda, candied ginger	
<b>The Prohibition</b>	7
orange bitters, muddled fruit, cherry juice, club soda	
<b>Moxipolitan</b>	7
cranberry, lime, simple syrup, grapefruit, club soda	
<b>Sparkling Lavender Lemonade</b>	7
lavender syrup, fresh lemon juice, club soda	

## PASSPORT WINES : PORTUGAL

2018	Quinta de la Rosa White Blend, Douro	40
2017	Quinta de la Rosa Red Blend, Douro	40
NV	Graham's Tawny 20 Year Port	16/glass

## HOUSE WHITE WINES

		Glass/Bottle
N.V.	Prosecco, Torresella, Italy	11 44
N.V.	Cava, Emendis, Spain	44
2018	Albariño, Olegario, Rias Baixas, Spain	12 44
2018	Can Feixes Blanc, Catalunya, Spain	48
2018	Pinot Grigio, di Lenardo, Friuli, Italy	11 44
2018	Gavi, Cortese, "La Luciana," Italy	40
2018	Viognier, Casale del Giglio, Italy	13 48
2018	Greco di Tufo, Terradora di Paolo, Italy	48
2018	Chardonnay, Joseph Drouhin, France	13 52
2018	Sauv Blanc, Langlois, Loire, France	11 40
2018	Rosé, Pinot Nero, Salviano, Umbria, Italy	13 48
2018	Assyrtiko, Papargyriou, Greece	48
2018	Chardonnay, King Family Vineyards, VA	60

## HOUSE RED WINES

		Glass/Bottle
2018	Cesanese del Piglio, Volpetti, Italy	9 36
2014	Chianti Classico, Arbos, Riserva, Italy	12 44
2017	Cannonau, Sella & Mosca, Sardinia, Italy	48
2013	Dolcetto d'Alba, Castello di Neive, Piedmont	48
2016	Aglianico d'Irpinia, Terredora di Paolo, Italy	44
2016	Montepulciano d'Abruzzo, Italy	14 56
2016	Il Frappato, Valle Dell'Acate, Sicily, Italy	52
2015	Barolo, Castelvechio, Piedmont, Italy	60
2016	Brunello di Montalcino, Scopone, Italy	80
2017	Cab Franc, Bourgeois, Loire, France	12 44
2018	Garnacha, Niel, Almansa, Spain	10 36
2013	Rioja, Reserva, Eguren, Spain	14 52
2016	Can Feixes, Tempranillo, Catalunya, Spain	52
2017	Cabernet Sauvignon, Pozzan Winery, Napa	52
2016	Petite Syrah, McNab, Mendocino, CA	52
2015	Pinot Noir, Coeur de Terre, Oregon	14 56
2017	Malbec, "Hermanos," Argentina	13 48
2017	Syrah du Morocco, "Syrocco," Alain Graillot	56

## BEERS

Local Beers on Draft	7
Assorted Local & Imported Bottled Beers & Cider	6