



ORZO

PASSPORT MENU

October 5th - November 3rd

A TICKET TO TUSCANY

Mussels Cacciucco 13
*tomatoes, white wine, chilies,
fresh sage, grilled country bread*

Autumn Vegetable Panzanella 12
*roasted butternut squash,
arugula, apple, celery, onion,
Pecorino di Pienza, focaccia
croutons, porcini vinaigrette*

Slow Roasted Pork Ragu 25
*Berkshire pork shoulder,
tomato, red wine, fennel, rosemary, garlic,
Pappardelle egg pasta ribbons
[from the Italian verb pappare: "to gobble up"]*

Roasted Duck Breast 30
*butternut squash purée,
farro risotto with rosemary,
porcini mushroom pan sauce*

Tuscan Apple Cake 8
*sprinkle of toasted pine nuts,
lemon curd, whipped cream*

APPETIZERS & SALADS

Local Butternut Squash Soup 9
green apple, brown butter

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*

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

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

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

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

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*

Housemade Limoncello 10
dessert liqueur

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*

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

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

Grilled Atlantic Swordfish 28
*crispy polenta, broccoli rabe,
spicy olive vinaigrette*

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

Vegetarian Farro Risotto 22
*butternut squash purée,
porcini mushrooms, broccoli rabe,
rosemary, Parmigiano Reggiano*

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

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

THE CLASSICS

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

MOCKTAILS

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

PASSPORT WINES : TUSCANY

2018	Chianti Classico, Castellare di Castellina	48
2016	Tosco Forte Sangiovese, Castello di Poppiano	48
2016	Vin Santo, Castello di Poppiano	13/glass

HOUSE WHITE WINES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson	14 56
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
2019	Rosé, Tavel, "Les Lauzeraies," Provence, Fr	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
2015	Sangiovese, "Raína" Rosso, Umbria, Italy	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
2015	Brunello di Montalcino, Scopone, Italy	80
2018	Cab Franc, Colline, Chinon, France	12 48
2018	Garnacha, Niel, Almansa, Spain	10 36
2013	Rioja, Reserva, Eguren, Spain	14 52
2016	Can Feixes, Tempranillo, Catalunya, Spain	52
2018	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

BEERS

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