

# ORZO

## PASSPORT MENU

October 5th - November 3rd

### A TICKET TO TUSCANY

Mussels Cacciucco 12  
*tomatoes, white wine, chilies,  
fresh sage, grilled country bread*

Autumn Vegetable Panzanella 11  
*roasted butternut squash,  
arugula, apple, celery, onion,  
Pecorino di Pienza, focaccia  
croutons, porcini vinaigrette*

Slow Roasted Pork Ragu 24  
*Berkshire pork shoulder,  
tomato, red wine, fennel, rosemary, garlic,  
Pappardelle egg pasta ribbons*  
*[from the Italian verb pappare: "to gobble up"]*

Roasted Duck Breast 26  
*butternut squash purée,  
farro risotto with rosemary,  
porcini mushroom pan sauce*

Tuscan Apple Cake 7  
*sprinkle of toasted pine nuts,  
lemon curd, whipped cream*

## APPETIZERS & SALADS

Pint of Butternut Squash Soup 12  
*local winter squash, green apple  
brown butter, (Serves 2)*

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*

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

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

## CASUAL MEALS

Orzo's Classic Burger 13  
*smoked bacon-red onion jam,  
romaine, 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*

## SIDES

Patatas Bravas 7  
*crispy potatoes with smoked paprika*

Wilted Local Greens 7  
*with lemon and garlic*

Catalan Style Green Beans 7  
*slow roasted shallots & garlic*

## DESSERT

Classic Tiramisu 7  
Tuscan Apple Cake 7

## 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*

Portuguese Lamb Shank Ragout 26  
*smoked bacon, paprika, garlic,  
red wine, tomatoes, olives & almonds,  
served with olive oil crushed potatoes*

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

Grilled Faroe Island Salmon 28  
*crispy polenta, broccoli rabe,  
spicy olive vinaigrette*

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

Vegetarian Farro Risotto 20  
*butternut squash puree,  
porcini mushrooms, broccoli rabe,  
Parmigiano Reggiano*



## KITCHEN & WINE BAR

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



## PASSPORT WINES : TUSCANY

2018 Chianti Classico, Castellare di Castellina 32  
The label reflects the estate's commitment to organic farming by depicting the regional birds endangered by the indiscriminate use of chemicals. Cherry, plum and strawberry notes blend with undertones of dusty earth, a classic Sangiovese in the Chianti tradition. Quietly assertive tannins give structure and balance.

2016 Tosco Forte Sangiovese, Castello di Poppiano 28  
The Guicciardini family has cultivated vineyards on the sunny hills of Tuscany for centuries. A bold expression of Tuscan Sangiovese, with 12 months in French oak, this exciting red displays complex aromas of forest berries, a robust body and smooth tannins.

### White Wine

### Retail Price

### Red Wine

### Retail Price

#### Bubbles

N.V.	Virginia Fizz, Thibaut-Janisson, VA	28
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
2019	Rosé, Tavel, "Les Lauzeraies," Provence, France	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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#### 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
2015	Sangiovese, "Raína" Rosso Della Gobba, Umbria	24
2014	Chianti Classico Riserva, Sangiovese, Arbos	26
2016	Il Frappato, Valle Dell'Acate, Sicily	26
2017	Nebbiolo, Vietti, "Perbacco," Piedmont, Italy	29
2015	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
2018	Cabernet Franc, Domaine de la Colline, Chinon	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
2018	Cabernet Sauvignon, Pozzan Winery, Napa, CA	28

#### Schedule Curbside Pickup

Mon - Sat, online at [orzokitchen.com](http://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.

