



# ORZO

## PASSPORT MENU

February 17th - March 16th

### DELIGHT IN THE DOLOMITES

**Local Mushroom Späetzle 11**  
*housemade egg noodles, brown butter,  
white wine mustard cream sauce, herbs*

**Risotto Inverno 22**  
*roasted butternut squash,  
arborio rice, pine nuts,  
balsamic glazed pear, Parmigiano*

**Alpine Orecchiette 22**  
*"little ears" pasta with fontina cheese, Speck,  
a dry cured & smoked northern Italian ham,  
spinach and bread crumbs*

**Red Wine Braised Lamb 26**  
*boneless shank, tomatoes, dried porcini,  
roasted local mushrooms, red grapes,  
served over barley risotto*

**Vanilla Panna Cotta 7**  
*Italian custard, roasted grapes,  
polenta sugar cookie*

## APPETIZERS & SALADS

**Lebanese Red Lentil Soup 12**  
*caramelized onions, cumin, yogurt*

**Mixed Lettuces Salad 9**  
*carrot, onion, radish, candied walnuts,  
roasted red pepper vinaigrette*

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

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

**Falafel Salad 11**  
*fragrant chickpea fritters, romaine,  
tomato, red onion, cucumber,  
lemon-sumac dressing*

**Seared Greek Halloumi Cheese 12**  
*tomatoes, lemon, Ouzo, grilled bread*

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

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

**Lebanese Muhammara 8**  
*roasted red pepper & walnut dip,  
za'atar grilled flatbread*

## SIDES

**Garbanzos con Espinacas 7**  
*Spanish style chickpeas & spinach*

**Grilled Sweet Potatoes 7**  
*grilled onions & za'atar spice*

## BREADS

**Za'atar Grilled Flatbread 5**  
*two pieces per order*

**Whole Baguette 6**

## DESSERT

**Classic Tiramisu 7**  
*espresso soaked lady fingers,  
Kahlua mascarpone cream*

## 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*

**Chicken Shawarma 21**  
*slow roasted leg & thigh, butternut  
tabbouleh, lemon-garlic yogurt,  
pomegranate molasses*

**Grilled Faroe Island Salmon 26**  
*Spanish style chickpeas & spinach,  
aioli, smoked paprika oil*

**Grilled Prime Sirloin Steak 28**  
*Levantine spice rub,  
grilled sweet potatoes & onions,  
zhoug, a Middle Eastern cilantro sauce*

Schedule **Curbside Pickup**  
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.

Join us for Tableside Service or  
Enjoy Curbside Pickup at home  
Seven days a week, 4 - 9 pm

Sign up for our monthly Newsletter  
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Passport Menus & Passport Stories!



## KITCHEN & WINE BAR

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



## PASSPORT WINES : DOLOMITES

The winemakers of Stiftskellerei Neustift operate out of an Augustinian Monastery, Abbazia di Novacella, founded in 1142. Nestled on the slopes of the Alto Adige in northeastern Italy, it is among the oldest active wineries in the world.

2019 Pinot Nero, Abbazia di Novacella, Alto Adige 32  
A full bodied red wine from the Alto Adige DOC. Aromas of sour cherries, red berries, plums, and forest floor. Elegant, velvety, and juicy on the palate.

2019 Kerner, Abbazia di Novacella, Alto Adige 30  
This unique white wine is a specialty of the Alto Adige Valle Isarco DOC. Peaches, apricots, and tangerines on the nose. Very lively, juicy, and sleek on the palate, with a mineral-rich finish.

### White Wine

### Retail Price

#### Bubbles

N.V.	Virginia Fizz, Thibaut-Janisson, VA	28
N.V.	Prosecco, Cà del Doge, Veneto, 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, Tasca, Regaleali, Sicily	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
2018	Chardonnay, Joean-Paul Brun, Beaujolais	28

#### Greece

2018	Assyrtiko blend, Papargyriou Blanc, "Wild Ferment," Korinthia	24
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#### 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
2007	Aglianico, Pietra della Volpe, Campania	35
2014	Chianti Classico Riserva, Sangiovese, Arbos	26
2014	Montepulciano d'Abruzzo, "Nevio"	28
2017	Nebbiolo, Vietti, "Perbacco," Piedmont	38
2015	Barbaresco, Lodali, Piedmont	45
2016	Barbera, "Nizza," Garesio, Piedmont	50
2015	Brunello di Montalcino, Verbena, Tuscany	75

#### Spain

2017	Garnacha, Botani Tinto, Jorge Ordóñez, Málaga	30
2014	Rioja, "Reserva," Tempranillo, Eguren Ugarte	26
2011	Tempranillo, Sios Les Creus, Catalonia	30

#### France

2018	Cabernet Franc, Domaine de la Colline, Chinon	24
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#### New World

2017	Malbec, "Hermanos," Valles Calchaquies, Argentina	24
2016	Pinot Noir, Coeur de Terre, Willamette, OR	28
2016	Petite Syrah, McNab Ridge, Mendocino, CA	28
2018	Cabernet Sauvignon, Pozzan Winery, Napa, CA	28

