



# Orzo


## PASSPORT MENU

February 17th - March 16th

### DELIGHT IN THE DOLOMITES

**Local Mushroom Späetzle 13**  
*housemade egg noodles, brown butter,  
white wine mustard cream sauce, herbs*

**Risotto Inverno 24**  
*roasted butternut squash,  
arborio rice, pine nuts,  
balsamic glazed pear, Parmigiano*



**Alpine Orecchiette 24**  
*"little ears" pasta with fontina cheese, Speck,  
a dry cured & smoked northern Italian ham,  
spinach and bread crumbs*

**Red Wine Braised Lamb 28**  
*boneless shank, tomatoes, dried porcini,  
roasted local mushrooms, red grapes,  
served over barley risotto*

**Vanilla Panna Cotta 8**  
*Italian custard, roasted grapes,  
polenta sugar cookie*

## APPETIZERS & SALADS

**Lebanese Red Lentil Soup 10**  
*caramelized onions, cumin, yogurt*

**Mixed Lettuces Salad 10**  
*carrot, onion, radish, candied walnuts,  
roasted red pepper vinaigrette*

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

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

**Falafel Salad 12**  
*fragrant chickpea fritters, romaine,  
tomato, red onion, cucumber,  
lemon-sumac dressing*

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

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

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

**Lebanese Muhammara 10**  
*roasted red pepper & walnut dip,  
za'atar grilled flatbread*

## SIDES

**Garbanzos con Espinacas 8**  
*Spanish style chickpeas & spinach*

**Grilled Sweet Potatoes 8**  
*grilled onions & za'atar spice*

## BREADS

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

**Half or Whole Baguette 3/6**

## DESSERTS

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

**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*

**Chicken Shawarma 23**  
*slow roasted leg & thigh, butternut  
tabbouleh, lemon-garlic yogurt,  
pomegranate molasses*

**Grilled Faroe Island Salmon 28**  
*Spanish style chickpeas & spinach,  
aioli, smoked paprika oil*

**Grilled Prime Sirloin Steak 30**  
*Levantine spice rub,  
grilled sweet potatoes & onions,  
zhoug, a Middle Eastern cilantro sauce*



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

20% Gratuity will be added  
to parties of 5 or more.

Sign up for our monthly Newsletter  
at [orzokitchen.com](http://orzokitchen.com) to read our latest  
Passport Menus & Passport Stories!

## 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>Liberté</b>	13
Bombay Gin, Chartreuse, mint syrup, lime juice	
<b>Granada</b>	13
Barbancourt Rum, Allspice Dram, Canton Ginger Liqueur	
<b>Napoleon's Loss</b>	13
Sauza, tequila, Square One Spicy Ginger Juice, lemon	
<b>Pomelo</b>	13
Absolut Grapefruit, Elderflower liqueur, 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>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>Moxipolitan</b>	7
cranberry, lime, simple syrup, grapefruit, club soda	

## BEERS

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

## PASSPORT WINES : DOLOMITES

2019	Pinot Nero, Abbazia di Novacella, Alto Adige	47
2019	Kerner, Abbazia di Novacella, Alto Adige	45

## HOUSE WHITE WINES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 56
N.V.	Prosecco, Cà del Doge, Veneto, 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
2017	Chardonnay, Bramito della Sala, Italy	60
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	Sancerre, La Moussiere, Mellot, France	65
2019	Rosé, Regaleali, Tasca, Sicily, Italy	48
2018	Assyrtiko, Papargyriou, Greece	13 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 48
2017	Cannonau, Sella & Mosca, Sardinia, Italy	48
2015	Sangiovese, La Spinetta, Terre di Pisa, Italy	50
2016	Barbera, "Nizza," Garesio, Piedmont, Italy	65
2007	Aglianico, Pietra della Volpe, Campania, Italy	50
2016	Montepulciano d' Abruzzo, Nevio, Italy	14 56
2017	Valpolicella Ripasso, Lorenzo Begali, Italy	50
2017	Rosso di Montalcino, Verbena, Italy	50
2017	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14 56
2015	Barbaresco, Lodali, Piedmont, Italy	60
2015	Brunello di Montalcino, Verbena, Tuscany, Italy	90
2018	Cabernet Franc, Colline, Chinon, France	12 48
2017	Garnacha, Jorge Ordóñez, Málaga, Spain	45
2014	Rioja, Reserva, Eguren, Spain	13 52
2011	Tempranillo, Siós Les Creus, Catalonia, Spain	45
2018	Cabernet Sauvignon, Pozzan Winery, Napa	52
2016	Petite Syrah, McNab, Mendocino, CA	52
2017	Pinot Noir, Domaine Carneros Estate, CA	70
2016	Merlot, Novelty Hill, Columbia Valley, WA	60
2016	Pinot Noir, Coeur de Terre, Oregon	14 56
2017	Malbec, "Hermanos," Argentina	13 48