



Orzo

PASSPORT MENU

March 17th - May 4th

SPRINGTIME IN PARIS

Mushroom Soup 10

a mix of local mushrooms, cream, red wine, Sherry, fresh chives

Spring Vegetable Salad 12

mixed lettuces, roasted beets, black lentils, haricots verts, walnuts, tarragon-mustard vinaigrette

Duck Confit 27

crispy leg of duck slow cooked in fat, grilled pork & garlic saucisson, beer mustard, Pommes à la Sarladaise

Tarte au Citron 8

lemon tart with strawberries & whipped cream

Pâté de Campagne 13

country pork terrine, cornichons, spiced grapes, dijon mustard, toasted baguette

Trout Amandine 30

haricots verts, fingerling potatoes, tomato confit, toasted almonds, lemon brown butter

APPETIZERS & SALADS

Caesar Salad 11

romaine hearts, garlic croutons, Parmigiano Reggiano

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

Za'atar Grilled Flatbread 5

Mediterranean spiced, two per order

Half or Whole Baguette 3/6

fresh baked and served with olive oil

SIDES

Haricots Verts 10

French greens beans with garlic

Grilled Sweet Potatoes 8

grilled onions & za'atar spice

Pommes à la Sarladaise 8

duck fat potatoes with garlic

DESSERTS

Vanilla Panna Cotta 8

roasted grapes, polenta sugar cookie

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, Parmigiano

Spaghetti Pomodoro 19

tomato, fresh basil, garlic, olive oil, Parmigiano Reggiano

Alpine Orecchiette 24

"little ears" pasta, fontina cheese, Speck ham, spinach, breadcrumbs

Red Wine Braised Lamb 28

boneless shank, tomatoes, dried porcini, roasted local mushrooms, red grapes, served over barley risotto

Grilled Prime Sirloin Steak 30

Levantine spice rub, grilled sweet potatoes & onions, zhoug, a Middle Eastern cilantro sauce

Risotto Primavera 24

roasted local mushrooms, fava beans, porcini butter, Parmigiano Reggiano

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.

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HOUSE COCKTAILS

Riviera	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	
Liberté	13
Bombay Gin, Chartreuse, mint syrup, lime juice	
Granada	13
Barbancourt Rum, Allspice Dram, Canton Ginger Liqueur	
Napoleon's Loss	13
Sauza, tequila, Square One Spicy Ginger Juice, lemon	
Pomelo	13
Absolut Grapefruit, Elderflower liqueur, 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	
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	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	

BEERS

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

PASSPORT WINES : PARIS

2018	Cabernet Franc, Colline, Chinon, France	48
2019	Sauvignon Blanc, Le Coeur de la Reine	40

HOUSE WHITE WINES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, San Venzio, Veneto, Italy	11 / 44
N.V.	Cava, Emendis, Spain	44
2018	Albariño, Morgadío, Rias Baixas, Spain	12 / 44
2018	Can Feixes Blanc, Catalunya, Spain	48
2019	Kerner, Abbazia di Novacella, Alto Adige	45
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, Grenache, "Le Ballon," France	12 / 48
2018	Assyrtiko, Papargyriou, Greece	48
2018	Chardonnay, King Family Vineyards, VA	60

HOUSE RED WINES

		Glass/Bottle
2017	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14 / 56
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
2017	Barbera d'Alba, Tre Vigne, Vietti, Piedmont, Italy	53
2014	Montepulciano-Cab blend, "Pan," Abruzzo, Italy	65
2018	Cabernet blend, "Evaluna," Sansonina, Italy	12 / 50
2015	Montepulciano d' Abruzzo, Valle Reale, It	14 / 56
2017	Valpolicella Ripasso, Lorenzo Begali, Italy	50
2017	Syrah-Sangiovese, Pian di Nova, Tuscany, Italy	55
2016	Barbaresco, Produttori, Piedmont, Italy	80
2015	Brunello di Montalcino, Verbena, Tuscany, Italy	90
2017	Pinot Noir, Chorey Les Beaune, Drouhin, France	70
2014	Rioja, Reserva, Eguren, Spain	13 / 52
2015	Cab Sauv, Stuhlmuller, Alexander Valley, CA	85
2016	Pinot Noir, Brewer-Clifton, Santa Rita Hills, CA	75
2016	Merlot, Novelty Hill, Columbia Valley, WA	60
2016	Pinot Noir, Coeur de Terre, Oregon	14 / 56
2017	Malbec, "Hermanos," Argentina	13 / 48