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Orzo Kitchen & Wine Bar  
416 West Main St, C-ville, VA  
434-975-6796

# ORZO

## PASSPORT MENU

### TAKE ME TO TUNISIA

**Chickpea Soup 10**  
*peppers, onions, tomato, cumin,  
paprika, tumeric, cinnamon*

**Carrot & Chickpea Salad 13**  
*honey, lemon, fresh mint, raisins,  
Tunisian spices, olive oil*

**Lamb Shank Tagine 30**  
*slow cooked boneless shank,  
ginger, saffron, cinnamon, paprika, cumin,  
figs, green olives, preserved lemon,  
couscous*

**Harissa Roasted Cauliflower 12**  
*labne, crushed almonds, parsley oil*

**Fresh Fish of the Day 30**  
*charmoula roasted potatoes,  
grilled marinated peppers,  
preserved lemon*

## APPETIZERS & SALADS

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

**Mixed Greens Salad 10**  
*mixed lettuces, grapes, almonds,  
shaved onion, Manchego,  
sherry vinaigrette*

**House Cured Salmon 14**  
*fennel cure, roasted beets, yogurt,  
pickled mustard seeds*

**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 10**  
*chickpeas, tahini, lemon, olive oil & garlic,  
served with baguette*

**Lebanese Muhammara 12**  
*roasted red pepper & walnut dip,  
za'atar grilled flatbread*

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

## SIDES

**Patatas Bravas 8**  
*crispy potatoes with spicy paprika sauce*

**Wilted Local Greens 8**  
*garlic & olive oil*

**Half or Whole Baguette 4/7**  
*fresh baked and served with olive oil*

## HOUSE COCKTAILS

**Paper Plane 13**  
*Bourbon Whiskey, Aperol,  
Amaro Montenegro, lemon*

**Orzo Sour 13**  
*Rye Whiskey, lemon juice,  
simple syrup, Langlois Cassis*

**Napoleon's Loss 13**  
*Sauza Tequila, lemon juice,  
Square One Spicy Ginger Juice*

**Sangria del Dia 10**  
*chilled wine, citrus, fruit,  
spiced syrup*

## 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*

**Spring Orecchiette Pasta 24**  
*asparagus, peas, mushrooms, lemon,  
goat cheese, brown butter*

**Spring Risotto 24**  
*arborio rice, braised carrots,  
turnips, peas, Cacio e Pepe butter*

**Grilled Prime Sirloin Steak 32**  
*spicy patatas bravas, grilled broccoli,  
picadillo of garlic, parsley and olive oil  
(please allow up to 30 minutes)*

**Grilled Duck Breast 32**  
*crispy polenta, garlicky wilted greens,  
red wine mustard*

Our Orzo Kitchen Family:  
Adam, Pete, Taylor, Jeff & Brendon  
Service Team Leader: Katharine  
Founding Partners: Ken, Charles,  
Laura & Katie

## HOUSE COCKTAILS

Ravello	13
Lemon Vodka, Limoncello, Italicus, lemon juice	
Pomelo	13
Grapefruit Vodka, Elderflower liquor, cranberry, Cointreau	
Riviera	13
Gin, lavender lemonade, Pimm's, cucumber, soda	
Liberté	13
Gin, Chartreuse, mint syrup, lime juice	
Napoleon's Loss	13
Tequila, Square One Spicy Ginger Juice, lemon	
Pasionaria	13
Tequila, Elderflower liqueur, lime, harissa salt	
Orzo Sour	13
Rye Whiskey, lemon juice, sugar, Langlois cassis	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	

## THE CLASSICS

Sazerac	13
Rye Whiskey, Absinthe, bitters, French sugar cube, lemon	
The Expat	13
Rum, grapefruit, lime, cherry liqueur	
Dark 'n Stormy	12
Black Rum, lime, ginger beer	
Manhattan	13
Rye Whiskey, Dolin sweet vermouth, bitters, cherry	
Paper Plane	13
Bourbon Whiskey, Aperol, Amaro Montenegro, lemon	
Negroni	13
Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Old Fashioned	13
Bourbon Whiskey, orange, organic cherry, sugar cube, bitters	
Cosmopolitan	12
Vodka, Cointreau, Cranberry, Lime	
Margarita	12
Tequila, Triple Sec, Lime Juice, Simple Syrup	

## MOCKTAILS

Go Fig or Go Home	7
fig-rosemary syrup, lemon juice, club soda	
The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	

## BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider	6

Deschutes Fresh Squeezed IPA, Three Notch'd 40 Mile IPA, Alewerks Weekend Lager, Mythos Greek Lager, Pilsner Urquell, The Virginia Beer Co. Elbow Patches Oatmeal Stout, Angry Orchard Hard Cider, Non-Alcoholic Lagunitas IPNA

## WINES BY THE GLASS

### WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	11 / 44
2020	Albariño, Morgadío, Rias Baixas, Spain	12 / 48
2020	Tonight's Rosé	12 / 48
2020	Pinot Grigio, di Lenardo, Friuli, Italy	11 / 44
2020	Viognier, Casale del Giglio, Italy	13 / 52
2019	Chardonnay, Cote Chalonnaise, France	13 / 52
2019	Sauvignon Blanc, Langlois, Loire, France	11 / 44

### REDS

2019	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14 / 56
2019	Cesanese del Piglio, Volpetti, Italy	9 / 36
2014	Chianti Classico, Arbos, Riserva, Italy	12 / 48
2017	Cabernet Sauvignon, Brancatelli, Tuscany, It	13 / 52
2017	Montepulciano d' Abruzzo, Tre Saggi, Italy	14 / 56
2016	Tempranillo, Lopez, Rioja Reserva, Spain	13 / 52
2017	Pinot Noir, Coeur de Terre, Oregon	14 / 56
2018	Malbec, "Hermanos," Argentina	13 / 52

## SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	13
Four Roses Small Batch: mellow & balanced	14
Basil Hayden: refined style from a high-rye mash	13
Knob Creek 9 year: robust oak, vanilla & caramel	13
Jefferson's Reserve: complex, bold & smooth	14
Woodford Reserve: citrus, spice, cocoa & toffee	13
Highwest, American Prairie Bourbon, Utah: candy corn, honey nougat & sweet corn bread biscuit	14

## SINGLE MALT SCOTCH

Talisker, 10 year, Isle of Skye	18
Laphroaig, 10 year, Islay	13
Glenmorangie, 10 year, Oak Cask Aged, Highland	15
Macallan, 12 year, Sherry Cask Aged, Speyside	16
Highland Park, 12 year, Orkney Islands	16
Oban, 14 year, West Highland	18
Glenlivet, 18 year, Speyside	26

## SIPPING TEQUILA

Hornitos Reposado	13
1800 Silver	13
Los Amantes Mezcal Artesanal	15
Don Julio Añejo	18
Herradura Ultra Añejo	18