



KITCHEN & WINE BAR

UVA GRADUATION WEEKEND 2022

THE MENU FOR 2023 WILL BE FINALIZED IN MID-MAY BUT WILL BE SIMILAR

COCKTAILS

- Spring Fling: Cirrus Vodka, Strawberry Syrup, Lemon, Soda 13
- Napoleon's Loss: Tequila, Square One Spicy Ginger Juice, Lemon 13
- Orzo Sour: Old Overholt Rye, Fresh Citrus, Langlois Cassis 13
- Sangria: Chilled Wine, Citrus, Fruit, Spiced Syrup 10

TO SHARE

Hummus, Albemarle Baking Company Baguette

APPETIZERS

- Green Gazpacho: Cucumber, Grapes, Arugula, Garlic, Almonds, Bread, Olive Oil
- Prosciutto di Parma & Chilled Asparagus, Sauce Gribiche
- Mixed Lettuces Salad: Grapes, Almonds, Shaved Red Onion, Manchego, Sherry Vinaigrette
- Whole Milk Burrata & Strawberries, Pickled Beet, Pistachio, Basil Oil
- Steamed Mussels & Millstream Farm Smoked Lamb Chorizo, White Wine, Butter
- Orzo's Classic Caesar: Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

ENTREES

- Spaghetti Pomodoro, Tomato, Garlic, Olive Oil, Fresh Basil, Parmesan
- Spring Orecchiette Pasta, Asparagus, Peas, Mushrooms, Lemon, Goat Cheese, Brown Butter
- Risotto "Primavera," Arborio Rice, May Peas, Preserved Lemon, Cacio e Pepe Butter
- Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
- Grilled Prime NY Sirloin Steak*, Crispy Polenta, Grilled Broccoli, Salsa Verde
- Spice Rubbed Pork Chop, French Lentils, Dried Fruit Mostarda, Smoked Paprika Aioli
- Oven Roasted Atlantic Cod, Charmoula Roasted Potatoes, Grilled Marinated Peppers, Preserved Lemon

DESSERT

- Semisweet Chocolate Pot de Crème, Shaved Chocolate, Whipped Cream
- Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
- Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
- Mango Sorbet, Fresh Strawberries

TAX AND 20% SERVICE ADDED TO ALL DINNER CHECKS

*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.