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



Orzo



PASSPORT MENU

DINNER IN LITTLE ITALY

Classic Minestrone Soup 12
*white beans, ditalini pasta,
fennel, parmesan, basil oil*

Antipasti Salad 13
*Genoa salami, roasted peppers,
white beans, provolone,
olives, Italian vinaigrette*

Grilled Fish of the Night Cioppino 34
*potato, fennel, smoked tomato broth,
PEI mussels, Atlantic squid*

Vanilla Bean Gelato 7
chocolate chip espresso cookie

Focaccia Pizza 14
*house-made Italian sausage,
tomato sauce, mozzarella,
roasted red peppers*

Shrimp & Squid
Fra Diavolo Pasta 28
*linguine, pomodoro, white wine
Calabrian chilies, breadcrumbs*

APPETIZERS & SALADS

Caesar Salad 12
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

Mixed Lettuces Salad 11
*red grapes, almonds, red onion,
Manchego cheese, Sherry vinaigrette*

Seared Greek Halloumi Cheese 15
tomatoes, lemon, Ouzo, grilled bread

Prosciutto Bruschetta 14
*18 month Prosciutto di Parma,
fresh mozzarella, basil oil, Parmigiano*

Orzo's Hummus 13
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

Lebanese Muhammara 13
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

SIDES

Half or Whole Baguette 5/8
fresh baked and served with olive oil

Roasted Brussels Sprouts 9
pomegranate molasses, basil

Duck Fat Potatoes 9
garlic & thyme

HOUSE COCKTAILS

Negroni 13
*Gin, Dolin Sweet Vermouth,
Campari, orange twist*

Pomelo 13
*Grapefruit vodka, Elderflower liquor,
cranberry, Cointreau*

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 26
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream, Parmigiano*

Spaghetti Pomodoro 20
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*


Rioja Braised Lamb Shank 34
*red wine, tomatoes, white beans,
piquillo peppers, chorizo,
cumin seeds & paprika*

Red Wine Risotto "Inverno" 25
*arborio rice, roasted local mushrooms,
cacio e pepe butter*

Peppercorn Crusted NY Sirloin 35
*duck fat potatoes, caramelized onions,
Vermouth-mushroom sauce*

Grilled Marinated Pork Tenderloin 28
*black lentils, dried cherry mostarda,
smoked paprika aioli*

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



Our Orzo Kitchen Family:
Adam, Pete, Taylor, John,
Damon, Javier
Hospitality Director: Katharine
Service Director: Joey
Founding Partners: Ken, Charles,
Laura & Katie

HOUSE COCKTAILS

Ravello	13
Lemon Vodka, Limoncello, Italicus, lemon juice	
Pomelo	13
Grapefruit Vodka, Elderflower liquor, cranberry, Cointreau	
Bleuet	13
Blueberry Vodka, lemon juice, lavender syrup, bubbly	
Riviera	13
Bombay Gin, lavender lemonade, Pimm's, cucumber, soda	
Clavel	13
Bombay Gin, Liquor 43, Dewars, lemon juice, syrup, soda	
Napoleon's Loss	13
Tequila, Square One Spicy Ginger Juice, lemon	
Pasionaria	13
Tequila, Elderflower liqueur, lime, harissa salt	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	

THE CLASSICS

Sazerac	13
Rye Whiskey, Absinthe, bitters, French sugar cube, lemon	
Orzo Sour	13
Rye Whiskey, lemon juice, sugar, Langlois cassis	
Manhattan	13
Rye Whiskey, Dolin sweet vermouth, bitters, cherry	
Paper Plane	13
Bourbon Whiskey, Aperol, Amaro Montenegro, lemon	
Old Fashioned	13
Bourbon Whiskey, orange, organic cherry, sugar cube, bitters	
Negroni	13
Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Margarita	13
Tequila, Triple Sec, Lime Juice, Simple Syrup	
Ask our bartender to "Make it Spicy" with Jalapeño Tequila	

MOCKTAILS

Go Fig or Go Home	7
fig-rosemary syrup, lemon juice, Q Tonic	
The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
Fortuna	7
faux Aperol, simple syrup, orange juice, lemon juice, saline	

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, Stella Artois, Bold Rock Draft Hard Cider, Virginia Beer Co. Elbow Patches Stout, Lagunitas Non-Alcoholic 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	12 / 48
2022	Albariño, Atlantis, Rias Baixas, Spain	13 / 52
2021	Assyrtiko, Skouras, Peloponnese, Greece	15 / 60
2022	Pinot Grigio, Colterenzio, Alto Adige	13 / 52
2021	Viognier, Casale del Giglio, Italy	14 / 56
2022	Chardonnay, Macon-Villages, Fichet, France	14 / 56
2022	Sauvignon Blanc, Foucher, Loire, France	13 / 52

REDS

2020	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	15 / 60
2020	Côtes du Rhône, La Grange de Piaugier, Fr	13 / 56
2020	Cabernet Sauvignon, Alcesti, Sicily, Italy	14 / 56
2016	Chianti Classico, Arbos, Riserva, Italy	14 / 56
2017	Super Tuscan, Sangiovese Blend, Baccio, It	14 / 56
2021	Montepulciano d'Abruzzo, Valle Reale, Italy	14 / 56
2019	Tempranillo, Lan, Rioja Reserva, Spain	14 / 56
2020	Pinot Noir, Fossil Point, Edna Valley, CA	15 / 60
2021	Malbec, Kilhix, Mendoza, Argentina	14 / 56

VIRGINIA WINES

WHITES

2021	King Family Vineyards, Chardonnay	Bottle
2022	Veritas, Viognier	65
2021	Early Mountain, Petite Manseng	50
2019	Blenheim, "Painted White," Chardonnay blend	50
		55

REDS

2021	Veritas, Claret, Cab Franc, Merlot, Petite Verdot	
2022	Early Mountain, Cabernet Franc	55
2022	Domaine Finot, Turk Mountain Vineyards, Merlot, Petite Verdot, Malbec	45
2020	Blenheim, "Painted Red," Cabernet Sauvignon & Petite Verdot	65

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

High West Bourbon, Utah:
candy corn, honey nougat & sweet corn bread biscuit 14

Ask about our Single Malt Scotch selections and Sipping Tequilas!