



KITCHEN & WINE BAR

## C-VILLE RESTAURANT WEEK JANUARY 29 - FEBRUARY 4, 2024

### FROM THE BAR

**Pomelo:** Ruby Red Vodka, Elderflower Liqueur, Cointreau, Cranberry Juice, Lime Squeeze 13

**Sangria del Dia:** Red Wine, Prosecco, Brandy, Triple Sec, Spiced Syrup 10

**Negroni:** Bombay Gin, Campari, Dolin Sweet Vermouth, Orange 13

**Napoleon's Loss:** Sauza Tequila, Ginger Syrup, Lemon Juice 13

### STARTERS

Classic Minestrone Soup: White Beans, Ditalini Pasta, Fennel, Parmesan, Basil Oil

Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, ABC Baguette

Orzo's Hummus & Baguette: Chickpeas, Tahini, Lemon, Olive Oil, Garlic

Mixed Lettuces, Grapes, Red Onion, Toasted Almonds, Manchego, Sherry Vinaigrette

Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

### PASTAS & ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream

Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil

Red Wine Risotto, Roasted Local Mushrooms, Cacio e Pepe Butter

Grilled Marinated Pork Tenderloin, Black Lentils, Dried Cherry Mostarda, Smoked Paprika Aioli  
Peppercorn Crusted NY Sirloin Steak, Duck Fat Potato, Caramelized Onions, Mushroom Sauce **(Add \$7.00)**

Fish of The Night: Root Vegetable Cioppino, Smoked Tomatoes, PEI Mussels, Atlantic Squid **(Add \$7.00)**

### DESSERTS

Semisweet Chocolate Pot de Crème, Shaved Chocolate, Whipped Cream

Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream

Tiramisu: Espresso-Soaked Ladyfingers, Kahlua Mascarpone, Whipped Cream

Vanilla Bean Gelato, Chocolate Chip Espresso Cookie

**\$35.00 per person plus drinks, tax, and service**

If separate checks are necessary, we will gladly divide the bill up to five ways.

A 20% service charge will be added to parties of five or more.

**BOOK YOUR RESERVATION AT ORZOKITCHEN.COM**

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

