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

# ORZO

## PASSPORT MENU

### TOUR DE FRANCE

**Tuna Niçoise 16**  
*seared rare tuna, baby green beans,  
potatoes, hard boiled egg, radish,  
olive-caper vinaigrette*

**Shaved Fall Vegetable Tartine 13**  
*beets, carrots, radish, goat cheese boursin,  
tarragon mustard vinaigrette, walnuts,  
house-made focaccia*

**Provençal Bouillabaisse 38**  
*Grilled Fish of the Night,  
mussels, shrimp, fennel,  
potato, tomato,  
saffron shellfish broth,  
red pepper aioli,  
toast*

**Lamb Bourguignon 34**  
*braised boneless lamb shank,  
bacon, mushrooms, red wine,  
sweet potatoes, pearl onions*

**Grilled Duck Breast 36**  
*panko crusted crispy duck rilette,  
poached quince, sweet potato puree,  
quince syrup*

## APPETIZERS & SALADS

**Butternut Squash Soup 13**  
*pumpkin seed dukkah, brown butter*

**Caesar Salad 13**  
*romaine hearts, garlic croutons,  
Parmigiano Reggiano*

**Mixed Lettuces Salad 13**  
*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*

## SIDES

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

**Grilled Broccoli 9**  
*extra virgin olive oil, Parmigiano*

**Fried Smashed Potatoes 9**  
*chimichurri*

## HOUSE COCKTAILS

**The Palio 14**  
*Bourbon,  
ginger syrup, fresh mint*

**White Negroni 14**  
*Bombay Gin, Lillet Blanc,  
Cocchi Americano*

**Rossa di Roma 14**  
*Fernet-Branca, Tito's Vodka,  
Strawberry Syrup, Lime*

**Pasionaria 14**  
*Tequila, elderflower liqueur  
lime, harissa salt*

## PASTAS & ENTREES

**Peasant Beef & Pork Bolognese 26**  
*rigatoni pasta, Angus Beef & Duroc pork,  
pomodoro, chili flakes, cream,  
Parmigiano Reggiano*

**Spaghetti Pomodoro 22**  
*tomato, fresh basil, garlic, olive oil,  
Parmigiano Reggiano*

**Mushroom Pappardelle 26**  
*mushroom ragù, egg pasta, red wine,  
mirepoix, tomato, shaved pecorino*

**Rigatoni alla Zozzona 26**  
*spicy tomato sauce, sausage,  
guanciale, egg yolks, shaved pecorino*

**Saffron Risotto 26**  
*arborio rice, chickpeas, local fall greens,  
currants, pine nuts, Parmigiano butter*

**Grilled NY Sirloin 38**  
*fried smashed potato, grilled broccoli,  
garlic aioli, smoked chili chimichurri*

### HAPPY HOUR:

4:00 - 5:30 PM

10% off items ordered  
before 5:30 PM.

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

## HOUSE COCKTAILS

The Ritchie Rich bruised Ketel One, Dolin rinse, three olives	16
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	14
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	14
Cerise Gin, dry vermouth, lemon juice, cherry syrup	14
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	14
The Palio Bourbon, ginger syrup, fresh mint	14
Napoleon's Loss Tequila, Square One Spicy Ginger Juice, lemon	14
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	14
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	12

## THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	14
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	14
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	14
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	14
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	14
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	14
Mediterranean Margarita Tequila, Licor 43, lime juice	14

## MOCKTAILS

Go Fig or Go Home fig-rosemary syrup, lemon juice, Q Tonic	9
The Natural ginger-agave syrup, lemon, club soda, candied ginger	9
Fortuna faux Aperol, simple syrup, orange juice, lemon juice, saline	9

## BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider 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, Non-Alcoholic Athletic Brewing Golden Lager, Beal's Brunch Stout	7

## WINES BY THE GLASS

### WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	15 / 60
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	13 / 52
2023	Albariño, Atlantis, Rias Baixas, Spain	14 / 56
2022	Assyrtiko, Nostos, Peloponnese, Greece	15 / 60
2023	Pinot Grigio, Italo Cescon, Veneto, Italy	15 / 60
2023	Viognier, Casale del Giglio, Italy	14 / 56
2022	Chardonnay, Macon-Bussieres, France	15 / 60
2023	Sauvignon Blanc, Foucher, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

### REDS

2021	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	17 / 68
2021	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2021	Cabernet Sauvignon, Nico Lazaridi, Greece	14 / 56
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2018	Super Tuscan, Sangiovese Blend, Baccio, It	15 / 60
2022	Montepulciano d'Abruzzo, La Valentina, It	15 / 60
2020	Tempranillo, Corral de Campanas, Toro, Sp	15 / 60
2020	Pinot Noir, Effort, Edna Valley, California	18 / 72
2022	Malbec, Chateau Combel La Serre, Cahors	14 / 56
2023	Tai Rosso (Grenache), Dal Maso, Veneto, It	15 / 60

## VIRGINIA WINES

### WHITES

		Bottle
2021	King Family Vineyards, Chardonnay	65
2020	Blenheim Vineyards, Viognier, Monticello	55
2021	Early Mountain, Petite Manseng	65
2023	Gabriele Rausse, Gruner Veltliner	50

### REDS

2019	King Family Vineyards, Meritage <i>2024 Governor's Cup Gold Medal Winner</i>	125
2020	Wisdom Oak, Cabernet Franc, Monticello	60
2023	Gabriele Rausse, Malbec, Albemarle	60
2020	Grand Vin, "R", Bordeaux Blend, Monticello	65

## SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	14
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	14
Knob Creek 9 year: robust oak, vanilla & caramel	14
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	14
Blanton's Single Barrel: butterscotch, citrus & oak	22
Eagle Rare Ten Year: almond, raisin, cocoa & a fierce finish	19
Buffalo Trace: smooth vanilla, toffee & candied fruit	18

Ask about our Single Malt Scotch selections and Sipping Tequilas!