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



Orzo



PASSPORT MENU

SOJOURN IN SPAIN

Green Gazpacho 13
*cucumber, grapes, breadcrumbs,
almonds, olive oil, sherry vinegar*

Grilled Asparagus 13
*Spanish dry cured pork loin,
Ensalada de Huevos, chopped egg,
aioli, lemon, fresh herbs*

Smoked Pork Tenderloin 32
*beluga lentils, smoked paprika aioli,
Mostaza de Cereza,
housemade mustard sauce
with dried cherries*

Grilled Fish of the Night 38
*warm potato salad with salt cod &
green beans, green olive
& almond picadillo*

Grilled New York Sirloin 38
*patatas bravas, garlic aioli,
grilled broccoli, piquillo relish*

APPETIZERS & SALADS

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

Mixed Lettuces Salad 13
*red grapes, almonds, red onion,
Manchego cheese, Sherry vinaigrette*

Shaved Cabbage & Kale Salad 13
*salt roasted beets, walnuts,
goat milk feta, raisins,
lemon honey 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

Patatas Bravas 9
garlic aioli

HOUSE COCKTAILS

Hugo Spritz 15
*Elderflower liqueur, prosecco,
soda, mint*
*Ask about our Aperol Spritz
or Limoncello Spritz!*

Pomelo 15
*Grapefruit Vodka, cranberry,
Elderflower liqueur, Cointreau*

Napoleon's Loss 15
*Tequila, lemon,
Square One Spicy Ginger uice,*

Spanish Daisy 15
*Rum, Licor 43, pineapple,
lemon, crushed cucumber*

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*

Orecchiette 'n' Cheese 26
*roasted mushrooms, fontina, peas,
garlic breadcrumbs*

Risotto Primavera 26
*arborio rice, carrots, peas, pistachios,
green herb butter, Reggiano*

Turkish Coffee Braised Lamb 36
*slow cooked boneless shank,
chickpeas, tomatoes, potatoes,
dried apricots, labne*



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	17
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	15
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	15
Cerise Gin, dry vermouth, lemon juice, cherry syrup	15
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	15
The Palio Bourbon, ginger syrup, fresh mint	15
Napoleon's Loss Tequila, Square One Spicy Ginger Juice, lemon	15
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	15
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	13

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	15
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	15
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	15
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	15
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	15
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	15
Margarita Tequila, Cointreau, lime juice, simple syrup, salt rim	15

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 Future 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.	Poilvert-Jacques, Brut, Epernay, Champagne	28 / 95
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 Villages, France	15 / 60
2023	Sauvignon Blanc, Fournier, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

REDS

2022	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	17 / 68
2022	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2023	Cabernet Sauvignon, Nico Lazaridi, Greece	14 / 56
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2022	Super Tuscan, Sangiovese Blend, Baccio, It	15 / 60
2022	Montepulciano d'Abruzzo, Castorani, It	15 / 60
2017	Tempranillo, Señorío de P. Peciña, Rioja, Sp	15 / 60
2020	Pinot Noir, Effort, Edna Valley, California	18 / 72
2022	Malbec, Hinojosa, Mendoza, Argentina	14 / 56
2023	Tai Rosso (Grenache), Dal Maso, Veneto, It	15 / 60

VIRGINIA WINES

WHITES

		Bottle
2022	King Family Vineyards, Chardonnay	65
2020	Blenheim Vineyards, Viognier, Monticello	55
2022	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
2021	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	16
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	16
Knob Creek 9 year: robust oak, vanilla & caramel	16
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	16
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!	