



UVA GRADUATION WEEKEND 2025

****2026 MENU TO BE RELEASED MAY 5, 2026****

COCKTAILS

Pomelo: Grapefruit Vodka, Elderflower Liqueur, Cointreau, Lime, Cranberry 15
Napoleon's Loss: Tequila, Square One Spicy Ginger Juice, Lemon 15
Orzo Sour: Rye Whiskey, Fresh Citrus, Langlois Cassis 15
Sangria: Chilled Wine, Citrus, Fruit, Spiced Syrup 13

TO SHARE

Hummus & Albemarle Baking Company Baguette

APPETIZERS

Creamy Mushroom Soup, Garlic, Thyme, Red Wine, Walnut Oil, Chives
Prosciutto Di Parma, Shaved Fennel, Parmigiano Reggiano, Pinenuts, Balsamic Reduction
Mixed Lettuces Salad, Grapes, Almonds, Shaved Red Onion, Manchego, Sherry Vinaigrette
Whole Milk Burrata, Arugula, Strawberries, White Balsamic Vinaigrette, Buttered Brioche
Steamed PEI Mussels, Curry, Coconut Milk, Cilantro, Lime, Calabrian Chili, Grilled Za'atar Flatbread
Orzo's Classic Caesar: Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

ENTREES

Spaghetti Pomodoro, Tomato, Garlic, Olive Oil, Fresh Basil, Parmesan
Risotto "Primavera," Arborio Rice, Asparagus, Fava Beans, Pecorino Romano, Pistachios, Pesto Butter
Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Grilled NY Sirloin Steak*, Buttered Mashed Potatoes, Honeyed Carrots, Brandy Peppercorn Sauce
Grilled Duck Breast*, Orange Glaze, Black Lentils, Parsnip Puree, Candied Orange
Moroccan Braised Lamb Shank, Tomatoes, Green Olives, Figs, Preserved Lemon, Couscous
Grilled Atlantic Swordfish, Herbs de Provence, Gigante Beans, Grilled Ratatouille, Black Olive Tapenade

DESSERTS

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 Berries

\$85.00 MENU PLUS TAX AND 20% SERVICE. SERVICE ADDED TO ALL DINNER CHECKS