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



PASSPORT MENU

BARCELONA

Ajo Blanco Chilled Soup 14
*almonds, garlic, croutons,
green grapes, smoked paprika oil*

Spinach & Frisée Salad 15
*roasted delicata squash, pine nuts,
pickled raisins, goat cheese,
honey-thyme vinaigrette*

Red Wine & Sherry Braised Lamb 37
*sweet peppers, mushrooms, cacao,
potatoes, hazelnut picada*

Roasted Sweet Potato Cheesecake 10
*caramelized cinnamon sugar,
orange-honey-thyme glaze*

Grilled Prime Sirloin 39
*smoked paprika spice rub, aioli,
patatas bravas, mushroom butter*

Grilled Pork Chop 29
*white beans, charred leeks,
chorizo, romesco sauce of
roasted peppers and walnuts*

APPETIZERS & SALADS

Caesar Salad 14
*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*

Housemade Rosemary Focaccia
Bruschetta 14
pepperonata, burrata, basil, sea salt

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

SIDES

Half or Whole Baguette 6/9
fresh baked and served with olive oil

Patatas Bravas 9
parika & aioli

White Beans 9
charred leeks & chorizo

HOUSE COCKTAILS

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

Sangria del Dia 13
*chilled red wine, citrus,
fruit, spiced syrup*

Napoleon's Loss 15
*Tequila, lemon,
Lucy's Ginger Juice*

White Negroni 15
*Bombay Gin, Lillet Blanc,
Cocchi Americano*

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 27
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream,
Parmigiano Reggiano*

Spaghetti Pomodoro 23
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Red Wine Risotto 27
*arborio rice, smoked bacon,
sautéed kale, cacio e pepe butter*

Roasted Mushroom Garganelli 27
*butternut squash, miso butter,
Parmigiano, sage breadcrumbs*

Fish of the Night 39
*Zuppa di Pesce with mussels,
Atlantic shrimp, flaked salt cod,
fennel, white wine & tomato broth*

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

Our Orzo Kitchen Family:
Adam, Pete, Taylor, Jeff, Kathy,
Sebastien, Ander, Gabriel
Founding Partners:
Ken, Charles, Laura & Katie

HOUSE COCKTAILS

The Ritchie Rich	17
bruised Ketel One, Dolin rinse, three olives	
Ravello	15
Lemon Vodka, Limoncello, Italicus, lemon juice	
Pomelo	15
Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	
Riviera	15
Gin, lavender lemonade, Pimm's, cucumber, soda	
The Palio	15
Bourbon, ginger syrup, fresh mint	
Pasionaria	15
Tequila, elderflower liqueur, lime, harissa salt	
Spanish Daisy	15
Bacardi Rum, Licor 43, lemon, pineapple, muddled cucumber	

THE CLASSICS

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

MOCKTAILS

Go Fig or Go Home	12
fig-rosemary syrup, lemon juice, Q Tonic	
The Natural	12
ginger-agave syrup, lemon, club soda, candied ginger	
Fortuna	12
Undone Orange Bitter, simple syrup, orange, lemon, saline	
Elderflower Spritz	12
Dhos Gin Free, elderflower syrup, lime juice, soda	
Americano No!	12
Undone Orange Bitter, Undone Not Vermouth, orange, soda	
Faux Bianco Negroni	12
Dhos Gin Free, Undone Little French Aperitif, orange slice	

BEER

Local Beers on Draft: Pilsner or IPA	8
Assorted Local & Imported Bottled Beers & Cider	8

Deschutes IPA, Three Notch'd IPA, Alewerks Weekend Lager,
Mythos Greek Lager, Pilsner Urquell, Stella, Bold Rock Cider,
Non-Alcoholic Athletic Lager, Beal's Stout

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Poilvert-Jacques, Brut, Epernay, Champagne	28 / 95
N.V.	Virginia Fizz, Thibaut-Janisson, VA	16 / 64
N.V.	Prosecco, Frassinelli, Treviso, Italy	13 / 52
2025	Albariño, Calazul, Rias Baixas, Spain	16 / 64
2024	Assyrtiko, Plano, Drama, Greece	15 / 60
2024	Pinot Grigio, Italo Cescon, Veneto, Italy	15 / 60
2024	Viognier, Casale del Giglio, Italy	14 / 56
2023	Chardonnay, Laboure' Roi, Bourgogne, Fr	15 / 60
2025	Sauvignon Blanc, Foucher, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

REDS

2023	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	20 / 80
2014	Bordeaux, Cab/Merlot, LaRoseTrintaudon, Fr	16 / 64
2022	Cab Sauvignon, Brancatelli, Tuscany, Italy	16 / 64
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2024	Super Tuscan, Carus Terzona, Italy	15 / 60
2022	Montepulciano d'Abruzzo, Castorani, Italy	15 / 60
2020	Tempranillo, Señorío de P. Peciña, Rioja, Sp	15 / 60
2023	Pinot Noir, In Sheep's Clothing, Oregon	18 / 72
2024	Malbec, Hinojosa, Mendoza, Argentina	14 / 56
2023	Valpolicella Ripasso, Tezza "Ma Roat," Italy	15 / 60

VIRGINIA WINES

WHITES

		Bottle
2023	King Family Vineyards, Chardonnay	60
2024	King Family Sauvignon Blanc	65
2022	Early Mountain, Petite Manseng	65
2025	Gabriele Rausse, Gruner Veltliner	50

REDS

2022	King Family Vineyards, Meritage	70
2022	Wisdom Oak, Cabernet Franc, Monticello	60
2023	Gabriele Rausse, Nebbiolo Reserve, Albemarle	85
2021	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!