ORZO
KITCHEN & WINE BAR

UVA FAMILY WEEKEND
SATURDAY, OCTOBER 24, 2026

SNACKS

Hummus & Half Baguette	15
Tzatziki & Crudité	15
Lebanese Muhammara & Grilled Flatbread	15
Half or Full Baguette, Olive Oil, Sea Salt	7/10

APPETIZERS

Chilled Ajo Blanco Soup, Croutons, Green Grapes, Smoked Paprika Oil
Mixed Lettuces Salad, Red Grapes, Almonds, Red Onions, Manchego, Sherry Vinaigrette
Classic Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano
Spinach & Frisee Salad, Roasted Delicata Squash, Pickled Raisin, Pine Nuts, Chevre, Honey-Thyme Vinaigrette
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil

ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil
Roasted Mushroom Garganelli, Butternut Squash, Miso Butter, Parmesan & Sage Breadcrumbs
Grilled Duroc Pork Chop, White Beans & Charred Leeks, Chorizo, Walnut-Pepper Romesco
Sherry Braised Lamb Shank, Sweet Peppers, Potatoes, Mushrooms, Hazelnut Picada
Red Wine Risotto, Smoked Bacon, Kale, Cacio e Pepe Butter
Grilled Spiced Rubbed Prime NY Sirloin, Patatas Bravas, Aioli, Mushroom Butter
Grilled Faroe Island Salmon, Stew of Mussels, Shrimp, Salt Cod, Tomato Broth

DESSERTS

Semisweet Chocolate Pot de Crème, Whipped Cream, Shaved Chocolate
Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
Mango Sorbet

3 COURSE DINNER IS $65.00 PER GUEST

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