



Kitchen & Wine Bar

Dinner

Beginnings

Tonight's Soup 6

Crispy Atlantic Calamari, Lemon-Garlic Aioli 9

Falafel Crusted Artichoke Hearts, Feta Crème 8

House-Made Salmon Cake, Spinach, Cucumber-Yogurt-Garlic Tzatziki 7

Sizzling Shrimp: Spanish Chilis, Olive Oil, Shaved Garlic 9

Grilled Greek Halloumi Cheese, Ouzo, Oregano, Lemon, Herbed Flat Bread 8

Italian Cannelini Beans, Lemon-Caper-Shallot Vinaigrette, Parmigiano Reggiano, Grilled Baguette

7

Fra' Mani Natural Salami & Mortadella Charcuterie, Spanish Mahon, Artequeso Manchego, Olives 10

Double # Farm Braised Pork Empanadas, Roasted Tomato, Caramelized Onion, Manchego Cheese 8

Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano 9

Salads

Orzo's Caesar, Parmigiano Reggiano, Garlic Croutons 7

Local Red Hill Farm Tomato Caprese, Fresh Mozzarella, Basil Oil, Balsamic Reduction 8

Traditional Greek Salad: Tomatoes, Cucumbers, Sweet Onion, Kalamata Olives, Feta, Herbs 7

Roasted Beets, Laura Chenel Chevre, Organic Greens, 3 Citrus Vinaigrette 7

Pasta: Spaghetti or Penne

Shenandoah Valley Organic Angus Beef & Pork Bolognese 15

Simmered Tomato Sauce, Herbs, Garlic, Red Wine 12 with Organic Beef & Pork Meatballs 15

"Organic Butcher" Italian Sausage, Spinach, Roasted Tomatoes, Ricotta 16

Atlantic Wild Caught Shrimp Scampi, Tomatoes, Chili Flakes, White Wine, Garlic, Lemon 17

Grilled Portobellas, Oven Roasted Roma Tomatoes, Spinach, Chevre, Toasted Sunflower Seeds 16

Fresh Pumpkin Ravioli, Zucchini, Cranberries, Pine Nuts, Vegetable Nage, Parmigiano Reggiano 16

Italian Mac & Cheese: Asiago, Parmigiano Reggiano, Ricotta, Prosciutto di Parma 15

Sweet Butter & Parmigiano Reggiano 11

Meat or Fish

French Rotisserie Lemon-Garlic Natural Chicken, Roasted Potatoes, Buttered Haricot Verts 16

Yia Yia's Crispy Chicken, Parmigiano Reggiano Mashers, Grilled Zucchini 15

Meyer Ranch Sirloin Steak, Yukons, Roasted Peppers, Caramelized Onions, Kalamata-Feta Butter 21

Red Wine Braised Lamb, Roasted Tomatoes, Israeli Cous Cous, Parmigiano Reggiano 19

Shenandoah Valley Pork Chop, Fig-Balsamic Glaze, Yukon Mashed Potatoes, Green Beans 18

Pan Roasted Herb-Dijon Crusted Salmon, Zucchini-Tomato-Orzo Pilaf 16

Pan Seared Day Boat Scallops, Butternut Squash-Chevre Risotto, Cardamom-Cinnamon Butter 21

Orzo's Nightly Fresh Fish 21

We Support Many Local Farms Including: Farm at Red Hill, Roundabout, Double #, and Manakintowne

For your convenience, Twenty Percent Gratuity will be added to parties of 5 or more