

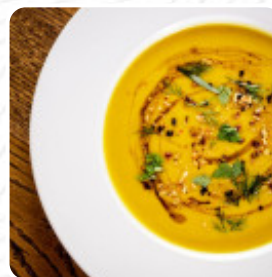
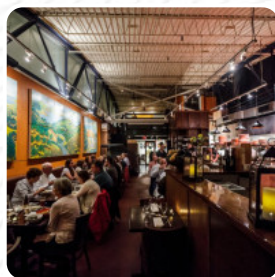


Orzo Kitchen & Wine Bar Menu

<https://menuweb.menu>

416 W Main St Charlottesville, VA 22903, United States

+14349756796 - <http://www.orzokitchen.com/>



The menu of Orzo Kitchen & Wine Bar from **Charlottesville** comprises about **205** different dishes and drinks. On average you pay about \$17.9 for a dish / drink. Come enjoy a delicious Mediterranean dining experience at Orzo Kitchen & Wine Bar, recently named the best in C-Ville. We are proud to support local farmers in Central Virginia, sourcing the freshest ingredients that are sure to impress and satisfy you. Join us in celebrating sustainable agriculture and ensuring a bright future for our region.

Orzo Kitchen & Wine Bar Menu



Desserts

CLASSIC TIRAMISU \$8.0

Rice Dishes

SPRING RISOTTO \$24.0

Alcoholic Drinks

PILSNER URQUELL

Antipasti

APPETIZERS

Salad

CAESAR

Extras

BOILED EGG

Toast

TOAST

Breakfast

MANHATTAN \$13.0

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

MAYO

Appetizer

TARTARE

Soft Drinks

JUICE

Main Course

DUCK CONFIT \$27.0

Beer

STELLA ARTOIS

Pizza - Mini Ø 24Cm

FORTUNA \$7.0

American Food

EGGS BENEDICT

Dinner

GRILLED PORK TENDERLOIN \$28.0

Tequila

DON JULIO ANEJO \$18.0

Whiskey

JEFFERSON'S RESERVE \$14.0

Greece

2018 ASSYRTIKO BLEND,
PAPARGYRIOU BLANC, WILD
FERMENT, KORINTHIA \$24.0

Entrantes

AJO BLANCO \$11.0

Orzo Kitchen & Wine Bar Menu



Crepes Dulces

CLAVEL \$13.0

Sangrías

SANGRIA DEL DIA \$10.0

Tequilas

HERRADURA ULTRA ANEJO \$18.0

Hot Drinks

COFFEE

Soup And Salads

SPRING VEGETABLE SALAD \$12.0

Popular Products

GRILLED SWEET POTATOES \$8.0

Bread

BAGUETTE

Egg Dishes

OMELETTE

Mocktails

GO FIG OR GO HOME \$7.0

Small Plates

PROSCIUTTO BRUSCHETTA \$13.0

Rye

ANGEL'S ENVY \$15.0

Port

GRAHAM'S 20 YEAR TAWNY PORT \$16.0

Tequila & Mezcal

HORNITOS REPOSADO \$13.0

On Tap

DESCHUTES FRESH SQUEEZED IPA

Liqueur

ITALICUS ROSOLIO DI BERGAMOTTO,
ITALY

DIGESTIF

METAXA OUZO, GREECE

Cocktail

MARGARITA \$13.0

Mj's Sandwiches

THE NATURAL \$7.0

Seafood Classics

TROUT AMANDINE \$30.0

Beer, Ale & Cider

MYTHOS GREEK LAGER

Beer + Cider

THREE NOTCH'D NON-ALCOHOLIC HAZY
IPA

Draughts

THREE NOTCH'D 40 MILE IPA

Orzo Kitchen & Wine Bar Menu



Malt Scotch

OBAN, 14 YEAR, WEST HIGHLAND \$18.0

Port, Sherry, Amaro

AMARO MONTENEGRO, \$12.0
BOLOGNA, ITALY

Spanish White

2018 ALBARINO, MORGADIO, RIAS \$28.0
BAIXAS

Bourbon & Rye

BASIL HAYDEN \$13.0

Dessert & Fortified Wines

HENRIQUES HENRIQUES 5 YEAR \$11.0
MADEIRA

Digestif Cocktails

SAZERAC \$13.0

Springtime In Paris

PINT OF MUSHROOM SOUP \$12.0

I Panini

RAVELLO \$13.0

Sides

FRENCH BLACK LENTILS \$8.0

Sipping Tequila

LOS AMANTES MEZCAL \$15.0
ARTESANAL

Currently On Draft

ALEWERKS WEEKEND LAGER

Scotch, Whiskey

HIGHLAND PARK 12 YEAR, ORKNEY \$
ISLANDS

Salad & Soup

MIXED LETTUCES SALAD \$11.0

Small Batch Bourbon

HIGHWEST, AMERICAN PRAIRIE \$14.0
BOURBON, UTAH

Local Beers On Draft

PILSNER OR IPA \$7.0

Tequila Selections

1800 SILVER \$13.0

B21 Seasonal Cocktails

POMELO \$13.0

Extras At Hibachi

GRILLED BROCCOLI \$8.0

Premium Bourbons & Ryes

ELIJAH CRAIG \$13.0

Salads

CAESAR SALAD \$11.0

SHAVED ZUCCHINI SALAD \$11.0

Orzo Kitchen & Wine Bar Menu



Fish

SMOKED SALMON

SEA BASS

Starters

GRILLED PRIME SIRLOIN STEAK \$30.0

GRILLED NEW YORK STEAK \$35.0

Cocktails

PAPER PLANE \$13.0

NEGRONI \$13.0

Southern Italy

GRILLED OCTOPUS AND SQUID SALAD \$15.0

GRILLED FISH OF THE NIGHT \$34.0

Scotch Whisky

GLENLIVET 18 YEAR, SPEYSIDE

TALISKER 10 YEAR, ISLE OF SKYE

Cognac

COURVOISIER VSOP \$10.0

HENNESSY VSOP \$11.0

After Dinner Drinks

WARRE'S OTIMA 10 YEAR TAWNY PORT \$11.0

SAMBUCA, ITALY \$12.0

Dessert Menu

SPANISH OLIVE OIL ROSEMARY CAKE \$8.0

ORZO'S HOUSE-MADE
LIMONCELLO

\$10.0

Digestives

FERNET-BRANCA AMARO, ITALY \$12.0

CHARTREUSE, HERBAL LIQUEUR, FRANCE \$18.0

Passport Wines: Paris

2017 GAMAY, LE COEUR DE LA REINE, TOURAINE \$25.0

2019 SAUVIGNON BLANC, LE COEUR DE LA REINE, TOURAINE \$25.0

Assorted Local & Imported Bottled Beers & Cider

BOLD ROCK DRAFT HARD CIDER

VIRGINIA BEER CO. ELBOW PATCHES STOUT

Pasta

SPAGHETTI POMODORO \$19.0

CALAMARATA PASTA \$25.0

CARBONARA

Side Dishes

FULL BAGUETTE \$6.0

GREEN BEANS \$10.0

POMMES A LA SARLADAISE \$8.0

Bubbles

N.V. VIRGINIA FIZZ, THIBAUT-JANISSON, VA \$28.0

Orzo Kitchen & Wine Bar Menu



N.V. PROSECCO, CÀ DEL DOGE,
VENETO, ITALY \$22.0

N.V. CAVA, EMENDIS, SPAIN \$22.0

Bourbon



FOUR ROSES SMALL
BATCH \$14.0

KNOB CREEK 9 YEAR \$13.0

WOODFORD RESERVE \$13.0

House Cocktails

ORZO SOUR \$13.0

NAPOLEON'S LOSS \$13.0

PASIONARIA \$13.0

Spain

2018 WHITE BLEND, CAN FEIXES
BLANC SELECCIÓ, ORGANIC,
PENEDÈS D.O. \$24.0

2017 GARNACHA, BOTANI TINTO,
JORGE ORDÓÑEZ, MÁLAGA \$30.0

2014 RIOJA, RESERVA,
TEMPRANILLO, EGUREN UGARTE \$26.0

New World

2018 KING FAMILY VINEYARDS,
CHARDONNAY, AFTON, VA \$28.0

2017 MALBEC, HERMANOS,
VALLES CALCHAQUIES,
ARGENTINA \$24.0

2016 PINOT NOIR, COEUR DE
TERRE, WILLAMETTE, OR \$28.0

Late Harvest

N.V. MOSCATO, CANTINE
INTORCIA, SICILY \$12.0

2009 BODEGAS OLIVERAS, DULCE
MONASTRELL, JUMILLA, SPAIN \$12.0

2013 SAUTERNES, LA FLEUR
D'OR, 100% SEMILLON, FRANCE \$12.0

Restaurant Category

DESSERT

MEDITERRANEAN

ITALIAN

France

2018 CHARDONNAY, JOSEPH
DROUHIN, BURGUNDY \$24.0

2018 SAUVIGNON BLANC,
LANGLOIS, LOIRE VALLEY \$24.0

2018 CHARDONNAY, JOEAN-PAUL
BRUN, BEAUJOLAIS \$28.0

2018 CABERNET FRANC,
DOMAINE DE LA COLLINE,
CHINON \$24.0

Single Malt Scotch

GLENMORANGIE, 10 YEAR, OAK
CASK AGED, HIGHLAND \$15.0

MACALLAN, 12 YEAR, SHERRY
CASK AGED, SPEYSIDE \$16.0

GLENMORANGIE, 10 YEAR, PORT
CASK AGED, HIGHLAND \$10.0

LAPHROAIG 10 YEAR, ISLAY

Pastas & Entrées

PEASANT BEEF PORK
BOLOGNESE \$24.0

ALPINE ORECCHIETTE \$24.0

RED WINE BRAISED LAMB \$28.0

WHITE WINE BRAISED LAMB
SHANK \$34.0

Orzo Kitchen & Wine Bar Menu



Raisinated

2011 BEGALI LORENZO, CORVINA,
RECIOTO, VALPOLICELLA, ITALY \$12.0

2008 ORSOLANI, SULE,
ERBALUCE, PIEDMONT, ITALY \$12.0

2009 VIN SANTO, SANTORINI,
GREECE \$13.0

2008 VIN SANTO, CASTELLO DI
POPPIANO, TUSCANY, ITALY \$12.0

Fortified Wine

2004 SMITH WOODHOUSE LATE
BOTTLED VINTAGE PORT \$11.0

1980 CANTINE INTORCIA,
MARSALA, SICILY \$15.0

ALVEAR, ASUNCION OLOROSO
SHERRY (SWEET) \$9.0

VALDESPINO, AMONTILLADO
SHERRY (DRY) \$9.0

VALDESPINO, MANZANILLA
SHERRY (HERBAL) \$9.0

Entrées

COUNTRY PATE \$13.0

SEARED GREEK HALLOUMI
CHEESE \$13.0

PINT OF ORZO'S HUMMUS \$7.0

LEBANESE MUHAMMARA \$10.0

ZA'ATAR GRILLED FLATBREAD \$5.0

ORZO'S HUMMUS \$13.0

Dessert

LEMON TART \$8.0

VANILLA BEAN PANNA COTTA \$9.0

BLEUET \$13.0

COOKIE GELATO \$8.0

CREPES

WAFFLE

TIRAMISU

Whites

N.V. PROSECCO, CANTINA DI BERTIOLO,
FRIULI, ITALY

2021 ALBARIÑO, MORGADÍO, RIAS
BAIXAS, SPAIN

2020 TONIGHT'S ROSÉ

2020 PINOT GRIGIO, COLTERENZIO,
ALTO ADIGE

2021 VIOGNIER, CASALE DEL GIGLIO,
ITALY

2021 CHARDONNAY, MACON-VILLAGES,
FICHET, FRANCE

2020 SAUVIGNON BLANC, LANGLOIS,
LOIRE, FRANCE

Reds

2020 NEBBIOLO, VIETTI, PERBACCO,
PIEDMONT, ITALY

2020 CÔTES DU RHÔNE, LA GRANGE DE
PIAUGIER, FR

2020 CESANESE DEL PIGLIO, VOLPETTI,
ITALY

2016 CHIANTI CLASSICO, ARBOS,
RISERVA, ITALY

2020 SUPER TUSCAN CAB BLEND, TRE,
BRANCAIA, IT

2016 MONTEPULCIANO D'ABRUZZO,
TATONE, ITALY

2016 TEMPRANILLO, CENDOYA, RIOJA
RESERVA, SPAIN

2020 PINOT NOIR, FOSSIL POINT, EDNA
VALLEY, CA

2021 MALBEC, DON CARLOS, MENDOZA,
ARGENTINA

Orzo Kitchen & Wine Bar Menu



These Types Of Dishes Are Being Served



LAMB

SOUP

FISH

SALAD

PANINI

PASTA

DESSERTS

SPAGHETTI

TOSTADAS

Ingredients Used



CHEESE

FRUIT

EGG

HAM

HONEY

SYRUP

PORK MEAT

TOMATO

CHOCOLATE

AVOCADO

DUCK

Italy

2018 GAVI, CORTESE, LA
LUCIANA, ARA LDICA

\$20.0

2018 PINOT GRIGIO, RIFF, ALTO
ADIGE

\$20.0

2019 ROSÉ, TASCA, REGALEALI,
SICILY

\$24.0

2018 VIOGNIER, CASALE DEL
GIGLIO, LAZIO

\$26.0

2018 GRECO DI TUFO,
TERRADORA DI PAOLO,
CAMPANIA

\$28.0

2019 KERNER, ABBAZIA DI
NOVACELLA, ALTO ADIGE

\$30.0

2018 CESANESE DEL PIGLIO,
VOLPETTI, LAZIO

\$20.0

2017 CANNONAU, SELLA MOSCA,
RISERVA, SARDINIA

\$24.0

2007 AGLIANICO, PIETRA DELLA
VOLPE, CAMPANIA

\$35.0

2014 CHIANTI CLASSICO RISERVA,
SANGIOVESE, ARBOS

\$26.0

2015 MONTEPULCIANO
D'ABRUZZO, VALLE REALE

\$30.0

2018 CABERNET BLEND,
EVALUNA, SANSONINA,
LOMBARDY

\$35.0

2017 NEBBIOLO, VIETTI,
PERBACCO, PIEDMONT

\$38.0

2017 SYRAH-SANGIOVESE, PIAN
DI NOVA, TUSCANY

\$40.0

2015 BARBARESCO, LODALI,
PIEDMONT

\$45.0

2016 BARBERA, NIZZA, GARESIO,
PIEDMONT

\$50.0

2015 BRUNELLO DI MONTALCINO,
VERBENA, TUSCANY

\$75.0

Orzo Kitchen & Wine Bar Menu



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416 W Main St Charlottesville, VA
22903, United States

Opening Hours:

Monday 16:00-21:00
Tuesday 16:00-21:00
Wednesday 16:00-21:00
Thursday 16:00-21:00
Friday 16:00-21:00
Saturday 16:00-21:00
Sunday 16:00-21:00

Made with [Menu](#)

