



ORSO

TRATTORIA

TASTE THE ISLANDS OF ITALY

3-COURSE MENU | 68 PER PERSON

Select your choice of Primi, Secondi and Dolci.

Add a personalized wine pairing experience curated by our passionate, expert team. \$55 per person.

Welcome to Orso Trattoria | Modern Italian fare is the focal point here, with our menus featuring the finest, just-harvested regional ingredients, imported Italian delicacies and the best steaks in town.

Tonight's 3-course menu is inspired by the Coastal Islands of Italy, a varied grouping of cuisines found along over 4,700 miles of shoreline. You'll find a lightness and simplicity in the dishes, with influences from other geographical areas including North Africa and the Middle East. Seafood is naturally featured, however many Italians view proteins as an accompaniment rather than the star, it is far from the only option

PRIMI

CANNELLINI BEAN SOUP

Pistachio Pesto, Crispy Brussel Sprouts, Pulled Ham Hock

PRAWN & SAUSAGE FAGOTTINI

Squid Ink, Cucumber, House-Made Italian Sausage, Cabbage & Apple, Lemon Butter

BACCALA MANTECATO

Salted Cod, Fingerling Potatoes, Saffron, Confit Fennel, Crispy Fermented Leeks, Rye Crisp

MUSHROOM RAVIOLI | ORSO SIGNATURE

Truffle Cream Sauce, Orange Candied Walnuts, Crispy Kale

SECONDI

MALLOREDDUS ARRABBIATA

Pomodoro, Confit Garlic, Chili Flakes, Piave, Buffalo Burratina, Lemon & Basil Pesto

SEARED STEELHEAD TROUT

Cannellini Bean Purée, Warm Fingerling Potato & Olive Salad, Fried Capers, Confit Cherry Tomatoes

POLLO

Chicken Supreme, Truffle Risotto, Black Kale, Grilled Portabella, Hazelnut & Truffle Jus

CARBONARA | ORSO SIGNATURE

Boar Bacon, 64°C Egg, Parmigiano-Reggiano, Cracked Black Pepper

DOLCI

VANILLA PANNACOTTA

Candied Chioggia Beet, Honey Glaze, Frosted Pistachios

SORBETTO

D'Anjou Pear Sorbet, Prosecco Foam, Rosemary Blistered Marshmallow

GIANDUJA CHOCOLATE LOG

Hazelnut Crunch, Praline, Mandarin Gel, Autumn Leaves

CARNE

Substitute Carne dishes to your Secondi course for the surcharge noted below. Carne options include a choice of one Salse.

	Substitute for Secondi	a la carte price
1/2 ROASTED CORNISH HEN	15	30
12oz AAA ALBERTA RIB-EYE	27	54
SOUS-VIDE RACK OF LAMB	35	62
8oz ALBERTA BISON TENDERLOIN	32	59
60oz AAA LONG-BONE TOMAHAWK	130	190

SALSE

PEPPERCORN SAUCE | 7

CHIANTI JUS | 7

LEMON GREMOLATA | 4

BEARNAISE SAUCE | 4

CONTORNI

HERB INFUSED MASHED POTATOES | 13

MARKET VEGETABLES | 13

VINCOTTO ROASTED MUSHROOMS | 13

PUMPKIN & PIAVE WHIPPED POLENTA | 13

ORECCHIETTE MAC & CHEESE | 13

ADD TO YOUR EXPERIENCE

SEARED FOIE GRAS | 17

SEARED SCALLOPS | 23

Please advise your server of any dietary concerns, as not all ingredients may be included in the menu description.

Vegan options available upon request.