



# ORSO

## TRATTORIA

### TASTE THE PLAINS 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 Plains of Italy, the backbone of this cuisine are the vast amount of produce and protein available. Influenced by the bounty of the Mediterranean and the agriculture of the region, this Italian cuisine showcases bold flavors of tomato, fine olive oil, and the fragrance of herbs and spices that have come to define Italian cuisine: oregano, basil and citrus.

### PRIMI

#### SQUASH SOUP

Apple Cider & Caramelized Onion, Spiced Chestnuts, Sage Oil

#### CARNE CRUDA

Bison Tenderloin Tartar, Caper & Dill Aioli, Pickled Mustard Seed, Lemon, Salt Cured Free Range Egg, Sourdough Crostini

#### SMOKED CHICKEN CAPPELLACCI

Onions Soubise, Brown Butter Jus, Spiced Pumpkin Seeds, Gorgonzola Foam

#### MUSHROOM RAVIOLI | ORSO SIGNATURE

Truffle Cream Sauce, Orange Candied Walnuts, Crispy Kale

### SECONDI

#### BASIL CANNELLONI

Herb & Lemon Ricotta, Pomodoro, Romano, Spinach, Green Goddess Béchamel, Toasted Pine Nut Pesto

#### ARCTIC CHAR

Fregola Arabiatta, Piquillo Pepper Emulsion, Pickled Shallots, Peperonata, Confit Tomatoes

#### BRAISED LAMB OSSO BUCCO

12hour Braised Lamb Shank, Butternut Squash Fondant, Squash Purée, Hazelnut & Pecorino Pesto, Cipollini Onions, Spiced Fig Jam

#### 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
<b>1/2 ROASTED CORNISH HEN</b>	15	30
<b>12oz AAA ALBERTA RIB-EYE</b>	27	54
<b>SOUS-VIDE RACK OF LAMB</b>	35	62
<b>8oz ALBERTA BISON TENDERLOIN</b>	32	59
<b>60oz AAA LONG-BONE TOMAHAWK</b>	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.