



**ORSO**  
T R A T T O R I A

Every day our talented Chefs create a new Italian inspired set menu for you to enjoy. So even if you dine with us night after night, you'll still enjoy a different culinary experience each evening.

The menu below is an example of the delicious fare you will find, and a sample of many more tasty dishes to come.

..... Antipasti .....

**BURATTA CAPRESE**

*Heirloom Tomato, Gremolata,  
Aged Balsamic, Basil, Focaccia*

**POTATOES**

*Braised Potatoes, Cave Aged Gruyere,  
Edamame, Seaweed*

**FRITTO MISTO DI MARE**

*Marinated Octopus & Prawns, Baby Artichoke,  
Taggiasche Olives, Pea & Basil Gazpacho*

..... Principale .....

**HALIBUT**

*Saffron Risotto, Grilled Rapini, Maltaise Sauce*

**PENNE SALSICCIA**

*Rapini & Italian Sausage, Tomatoes,  
Parmigiano-Reggiano*

**RICOTTA GNOCCHI**

*Morel Mushrooms, Deepwater Farms Arugula,  
Goats Curd, Grana Padano*

**CARNE**

*Vintage 67 Dry Aged 12oz Ribeye | \$30  
18oz Porterhouse | \$30  
Bone-In Veal Chop | \$25  
Prosciutto Wrapped Bison Tenderloin | \$25  
Bone-In Boar Chop | \$20*

*Carne served with...*

*Herb & Olive Oil Roasted Fingerlings  
Braised Rapini & Pearl Onions  
Grilled Broccolini*

..... Dolce .....

**ESPRESSO CRÈME BRULEE**

*Coffee Custard, Vanilla Chantilly*

**GELATO OF THE DAY**

*Our Pastry Chef's Daily Creation*

Set Menu | \$68 per person for 3 courses  
Supplemental charge for Carne steaks.