

Orso's

Authentic Italian Cuisine

APPETIZERS

BRUSCHETTA (BROO-SKEH-TAH) 7.95

Garlic toast topped with fresh diced tomatoes, garlic, basil and spices
Add Gorgonzola cheese or Prosciutto 2.00

SAUSAGE & PEPPERS 12.95

Italian sausage grilled with red and green bell peppers

CALAMARI FRITTI 12.95

Calamari lightly floured then fried to a golden crisp

CALAMARI ALLA GRIGLIA 12.95

Tender calamari grilled to perfection and served in a delicious balsamic sauce

PIZZA BIANCO 14.95

Italian style thin crust pizza drizzled with garlic-herb oil, topped with a blend of fontina, mozzarella and goat cheese then finished with fresh arugula tossed in a lemon vinaigrette

PORTOBELLO ALLA GRIGLIA 12.95

Marinated fresh portobello grilled to perfection and finished in a balsamic reduction

STEAMED MUSSELS 14.95

Fresh mussels served in a white wine or marinara sauce

ORSO'S CHEESE PLATE 15.95

Danish Blue, Burrata, Pecorino Romana, Summer Truffle Pecorino and Herbed Goat cheese, served with grapes, apples, honey and garlic crostini

ZUPPE (SOUPS)

ZUPPA DEL GIORNO CUP 4.00 BOWL 5.00

Soup of the day - please ask your server

MINISTRONE CUP 3.50 BOWL 4.50

Italian vegetable soup

TORTELLINI IN BRODO BOWL 6.00

Cheese tortellini in chicken broth

INSALATE (SALADS)

Add Grilled Chicken 4.00 Add Grilled Shrimp 6.00

Add Grilled or Blackened Salmon 7.00

Add Goat Cheese, Feta or Blue Cheese 1.50 Add Fresh Mozzarella 2.50

MILITO HOUSE SALAD 9.95

Iceberg and Romaine lettuce tossed with onions, fresh tomatoes, kalamata olives, mozzarella cheese and our own homemade dressing

ORSO'S HARVEST SALAD 12.95

Cherry tomatoes, cucumber, kalamata olives, roasted corn and red & green bell peppers, tossed with garbanzo beans, feta cheese and parsley with our homemade Italian vinaigrette

CAESAR 10.95

Crisp Romaine lettuce tossed with croutons and Reggiano Parmesan cheese with our homemade dressing (anchovies available)

FARMER'S SALAD 12.95

Field greens, grape tomatoes, avocado, goat cheese, with dried cranberries, almonds and croutons with a honey-balsamic vinaigrette dressing

CAPRESE 12.95

Sliced tomato, topped with fresh mozzarella cheese, extra virgin olive oil, fresh basil and balsamic glaze

ARUGULA AND SPINACH SALAD 12.95

Arugula mixed with fresh baby spinach, shaved Reggiano Parmesan cheese and cherry tomatoes tossed in a lemon vinaigrette dressing

MIXED GREENS 12.95

Caramelized onions, strawberries, goat cheese, bacon and candied walnuts with a honey-balsamic vinaigrette dressing

CONTORNI - SIDE DISHES

PASTA WITH SAUCE 8.95

MEATBALLS (2) OR ITALIAN SAUSAGE (1) 6.95

FRESH SAUTÉED GARLIC SPINACH 7.95

BROCCOLI WITH OLIVE OIL & GARLIC 8.95

SAUTÉED ARUGULA WITH GRATED PARMESAN 7.95

GREEN BEANS SAUTÉED WITH OLIVE OIL & GARLIC 7.95

PATATE VESUVIO 5.95

Potatoes roasted in olive oil, garlic and herbs

GLUTEN FREE OPTIONS **

10" GLUTEN FREE PIZZA 12.95

(Additional toppings are extra)

FRESH GLUTEN FREE PASTA 16.95

Served with your choice of sauce

PASTA

JALAPEÑO GNOCCHI 18.95

Gnocchi stuffed with jalapeños and ricotta cheese served with your choice of sauce

FETTUCINE ALFREDO 16.95

(Whole wheat fettuccine also available upon request)

LASAGNA BOLOGNESE 18.95

Homemade classic lasagna layered with lean ground beef, fresh ricotta and mozzarella

FUMIGATO 18.95

Rigatoni pasta with fresh mushrooms and grilled chicken in a rich tomato cream sauce

TORTELLACIAL PROSCIUTTO 19.95

A larger version of tortellini stuffed with veal served with a creamy prosciutto sauce

CAPELLINI MELISSA 21.95

Angel hair pasta with sun dried tomatoes, peas and baby shrimp in a garlic and fresh tomato sauce

RIGATONI PAISANO 19.95

Rigatoni with mushrooms, onions, peas, fresh tomato and sausage in a tomato sauce

RAVIOLI PIACERE 16.95

Your choice of cheese, meat or spinach ravioli served with your choice of sauce: marinara, bolognese, four cheese, oil & garlic or vodka sauce

EGGPLANT PARMIGIANA 16.95

Sliced eggplant breaded and baked with marinara and mozzarella cheese served with penne marinara

SPAGHETTI BOLOGNESE AND MEATBALLS 16.95

Spaghetti with our homemade bolognese sauce and meatballs

ENTRÉES

CHICKEN VESUVIO 21.95

Organic half chicken seasoned with fresh garlic, herbs, olive oil and white wine served with vesuvio style potatoes (may take up to 40 minutes)

CHICKEN VERDINO 20.95

Battered chicken sautéed with white wine, garlic, onions and fresh mushrooms topped with mozzarella cheese

VEAL or CHICKEN PARMIGIANA 24.95/20.95

Breaded veal or chicken breast baked with marinara and mozzarella cheese served with penne marinara

VEAL or CHICKEN MARSALA 24.95/20.95

Veal medallions or chicken breast sautéed in a Marsala wine sauce with wild mushrooms

VEAL SALTIMBOCCA 26.95

Veal medallions sautéed in a white wine sauce and topped with prosciutto

RISOTTO TRE FUNGHI 19.95

Arborio rice slowly cooked to perfection with portobello, cap and shitake mushrooms

PESCE BIANCO 20.95

Lake Superior Whitefish sautéed in a lemon caper sauce served on a bed of garlic spinach

SALMON VESUVIO 22.95

Fresh Atlantic Salmon seasoned with fresh garlic, herbs, olive oil and white wine served with vesuvio style potatoes

FILET * 26.95

Seared tenderloin with mushrooms and demi-red wine sauce served with green beans and potatoes

PIZZA

We are proud to say we have the best Pizza in Old Town!

THIN CRUST CHEESE PIZZA

10" 10.95 — EACH FRESH INGREDIENT 1.25

12" 11.95 — EACH FRESH INGREDIENT 1.50

14" 13.95 — EACH FRESH INGREDIENT 1.75

16" 15.95 — EACH FRESH INGREDIENT 2.00

FRESH INGREDIENTS:

Sausage • Mushrooms • Green or Red Peppers • Sun-Dried Tomato • Onion • Bacon • Fresh Tomato • Garlic • Green or Black Olives • Spinach • Prosciutto • Pepperoni • Broccoli • Anchovy • Hot Giardiniera • Jalapeño

PREMIUM INGREDIENTS (EXTRA):

Shrimp • BBQ Chicken • Blue Cheese • Fontina • Fresh Mozzarella • Artichokes • Fresh Basil • Caramelized Onions • Fresh Arugula • Feta Cheese • Roasted Peppers • Eggplant

Pizzas are made to order and may take up to 60 minutes

* The Chicago Department of Public Health advises that consumption of raw or under cooked foods of animal origin such as beef, eggs, fish, pork, poultry or shellfish may result in an increased risk of food born illness.

** While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

No separate checks for parties of four or more.

WINE BY THE GLASS



SPARKLING

	Glass
Prosecco DOC, Mionetto (Italy) Refined, light and delicate, it has a long-lasting aroma and fruity, crisp taste that recalls the freshness of golden apples.	split 11.00
Moët & Chandon Impérial Brut (Champagne) Radiant aromas, revealing bright yellow-fleshed fruits of apple, pear and yellow peach with elegant blond notes of brioche and fresh nuts. The palate is seductive and richly flavorful with a clean dry finish.	split 15.00
Prosecco DOC, Syltbar (Italy) Flavors of pear, golden apple, white peach and lemon. Bubbles are delightful, well-balanced, clean, clear, crisp and refreshing.	12.00
Brut Rosé, Chandon (California) This wine tantalizes the senses with an attractive pale salmon color and aromas of plum, strawberry and hints of ripe red apple.	split 11.00

WHITE WINE

Chardonnay, J. Lohr, Riverstone (Monterey, CA) Rich, full pear and apple flavors, balanced with butterscotch and vanilla. Buttery, toasted oak finish.	10.50
Chardonnay, Simi (Russian River, CA) Aromas of citrus with toasted oak and a bit of buttery cream come together on the palate with fruit forward flavors and a lightly toasted oak finish.	12.00
Chardonnay, Wente, Riva Ranch, Single Vineyard (Monterey, CA) Good balance of acidity and tropical fruit with notes of butter and toasted oak, a rich long finish.	13.00
Gavi di Gavi DOCG, La Scolca (Italy) An explosion of freshness with hints of pear and white flowers.	11.50
Pinot Grigio DOC, Ruffino, Il Ducale (Friuli, Italy) Notes of tropical fruit and peach with scents of sage and white flower.	11.00
Pinot Grigio DOC, Terlato Family Vineyards (Friuli, Italy) Bright fruit flavors, apricot, pear and peach. A fuller bodied Pinot Grigio ending with a crisp mineral finish.	14.00
Sauvignon Blanc, Brancott (New Zealand) A burst of intense, fresh fruit flavors with a delightful zesty finish.	11.00
Sauvignon Blanc, Kim Crawford (New Zealand) Flavors of passion fruit, gooseberry and a subtle herbaceousness. The palate is full bodied with rich, ripe fruit balanced with crisp acidity.	12.00
Fume Blanc, Ferrari-Carano (Sonoma, CA) Offering melon, fig and honeysuckle flavors. Possesses the tasty herbal character that distinguishes the Sauvignon Blanc variety.	12.00
Riesling, Blufeld (Mosel, Germany) Pleasing aromas of nectarines, peaches and honeysuckle. Its sweetness and acidity are well-balanced and lead to a medium-bodied finish.	11.00
Moscato IGT, Villa Pozzi (Sicily) Fresh aromas of white and tropical fruits which leave a sweet but never obvious palate. The finish is very clean and pleasant inviting to another glass.	11.00

ROSÉ

Rosé DOC, Santi, Infinito (Italy) Ripe strawberries, wild cherries and currant, a very clean crisp and fruity rosé.	11.00
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RED WINE

	Glass
Cabernet Sauvignon, J. Lohr, Seven Oaks (Paso Robles, CA) Full-bodied and dry with cherry and black pepper aroma and flavors of vanilla.	11.00
Cabernet Sauvignon, Joel Gott 815 (California) Aromas of cherry, blackberry, cinnamon spice and vanilla toast.	12.00
Cabernet Sauvignon, Mount Veeder Winery, (Napa Valley, CA) Deep ruby in color with aromas of dark, ripe fruit, plum, cassis, and fig with dark chocolate, bergamot, with underlying hints of bay, dried herb, and peppercorn.	15.00
Merlot, Josh Cellars (California) Bordeaux style blend plum, black cherry and toasted oak flavors makes this Merlot, bold yet unassuming.	10.00
Shiraz, Barossa Valley Estate (Australia) Alluring exotic spice with vibrant flavours of red plum and fresh blackberry.	12.00
Zinfandel, The Federalist (Lodi, CA) Richly flavored, firmly structured wine has deep, succulent berry fruit with supple tannins and fine acidity.	11.00
Malbec, Doña Paula Estate (Argentina) Intense violet color, black fruit, mineral and graphite notes with soft tannins and persistence in the finish.	11.00
Pinot Noir, J. Lohr, Falcons Perch (Monterey, CA) 100% Pinot Noir. Clean acidity, black cherry and strawberry prominent with hints of herbal spices and vanilla.	11.00
Pinot Noir, Erath (Dundee, OR) Aromas of earth, spice and black cherry, with lively fruit intensity in a medley of raspberry, strawberry and blueberry.	12.50
Barbera d'Asti DOCG, Prunotto, Fiulot (Italy) Ruby red color, plum and cherry aromas, bright acidity and a bit of tannins coat the palate nicely. A great pasta wine!	11.00
Nebbiolo DOC, Pertinace (Langhe, Italy) Rich with a ton of fruit, full bodied with characteristics of toasted oak and a long finish.	12.00
Chianti Classico DOCG, Querceto (Italy) A delicate bouquet and well balanced flavor of dried cherries with a smooth velvety finish.	11.00
Chianti Classico Riserva DOCG, Ruffino, Ducale Tan Label (Italy) Brilliant, ruby red color, and sweet violet and iris aroma. Full bodied and concentrated with hints of raspberry and anise.	14.00

HOUSE WINE

Chardonnay · Pinot Grigio
Cabernet Sauvignon · Merlot · Chianti

Glass 9.00 1/2 Carafe 22.00 Carafe 36.00