

Orso's

LUNCH MENU

APPETIZERS

FRIED CALAMARI 10.95

Lightly breaded and deep fried

BRUSCHETTA 6.95

Garlic toast topped with diced tomatoes and herbs

SAUSAGE & PEPPERS 10.95

Italian sausage grilled with red and green bell peppers

PORTOBELLO ALLA GRIGLIA 10.95

Grilled portobello mushroom in a delicious red wine and balsamic sauce

CLAMS CASINO 10.95

Baked clams breaded with garlic and herbs, topped with bacon

FRESH MUSSELS 12.95

Served in a marinara or white wine and garlic sauce

PIZZA BIANCO 12.95

Thin crust pizza with garlic-herb oil and topped with fontina, mozzarella, goat cheese and arugula

SALADS

Add Grilled or Blackened Chicken 3.00 Add Calamari 4.00

Add Grilled or Blackened Salmon 6.00 Add Shrimp 5.00

Add Blue Cheese, Feta Cheese or Goat Cheese 1.50

Add Fresh Mozzarella 2.50

MILITO HOUSE SALAD 6.95

Iceberg and Romaine lettuce with onions, tomatoes, kalamata olives, mozzarella and Italian dressing

ORSO'S HARVEST SALAD 10.95

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

INSALATA CESARE 7.95

Crisp Romaine lettuce, Reggiano Parmesan and croutons in our own creamy Caesar dressing

FARMER'S SALAD 10.95

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

ARUGULA AND SPINACH SALAD 7.95

Arugula and fresh baby spinach, shaved Reggiano Parmesan and cherry tomatoes in a lemon vinaigrette

CAPRESE 9.95

Sliced tomato, fresh mozzarella cheese, extra virgin olive oil and basil

MIXED GREEN SALAD 8.95

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

SOUPS

SOUP OF THE DAY **cup 3.50** **bowl 4.50**

MINESTRONE **cup 3.50** **bowl 4.50**

TORTELLINI IN BRODO **bowl 6.00**

PIZZA

SIZE: 10" 9.95 12" 11.95 14" 13.95 16" 15.95

TOPPINGS: 1.25 1.50 1.75 2.00

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

PREMIUM TOPPINGS *EXTRA

Shrimp • BBQ Chicken • Blue Cheese • Fontina • Fresh Mozzarella • Fresh Basil • Caramelized Onions • Fresh Arugula • Gorgonzola • Roasted Peppers • Eggplant • Artichokes • Egg over Easy

SANDWICHES & PANINIS

All sandwiches come with your choice of fries, roasted potatoes or sweet potato fries

Add Cheese 1.00 (Allow up to 20 minutes for roasted potatoes)

BRUSCHETTA PANINI 8.95

Classic mix of tomatoes, garlic, basil, extra virgin olive oil and balsamic with fresh mozzarella

TURKEY PANINI WITH BACON 8.95

Turkey, bacon, tomato, provolone and pesto

ITALIAN GRINDER PANINI 10.95

Pepperoni, salami, sweet capicola, provolone cheese, tomato and our classic Italian dressing

ITALIAN BEEF 9.95

Served with sweet or hot peppers

HOMEMADE MEATBALL SANDWICH 8.95

Topped with marinara sauce

CHICKEN PARMIGIANA SANDWICH 10.95

Topped with marinara and mozzarella

CHICKEN VESUVIO SANDWICH 10.95

Vesuvio style chicken breast with mozzarella cheese

BACON & CHEDDAR CHEESEBURGER 8.95

With lettuce and tomato on a pretzel bun

BLACK BEAN BURGER 8.95

With lettuce, tomato & cheese served on a pretzel bun

BLACKENED TILAPIA SANDWICH 9.95

Baked tilapia blackened (spicy) topped with sliced fresh tomatoes served on warm French bread

PASTA

JALAPEÑO GNOCCHI 12.95

Gnocchi stuffed with jalapeño, served with your choice of sauce

FETTUCCINE ALFREDO 12.95

Whole wheat fettuccine available upon request

Add Chicken 4.00 Add Shrimp 5.00

FUMIGATO 12.95

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

LASAGNA BOLOGNESE 12.95

Our homemade meat lasagna layered with ground beef, fresh ricotta and mozzarella cheese

PENNE ALLA VODKA 9.95

Penne pasta in a tomato sauce with a touch of cream

RAVIOLI A PIACERE 9.95

Your choice of cheese, meat or spinach ravioli

Your choice of sauce: marinara, bolognese, four cheese or vodka sauce

CAPELLINI FRESCO 10.95

Angel hair pasta with fresh tomatoes, garlic and basil

TORTELLINI ALLA PANNA 12.95

Tortellini pasta served in a rich prosciutto and mushroom cream sauce

ENTRÉES

CHICKEN ALLA ORSO 14.95

Chicken breast with artichoke hearts, sun-dried tomatoes, mushrooms, onion and garlic sautéed in a white wine sauce

PESCE BIANCO 14.95

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

VEAL SALTIMBOCCA 16.95

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

FILET * 26.95

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

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

* 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.

WINE BY THE GLASS



SPARKLING

Glass

- Prosecco DOC, Mionetto (Italy)** split 11.00
Refined, light and delicate, it has a long-lasting aroma and fruity, crisp taste that recalls the freshness of golden apples.
- Moët & Chandon Impérial Brut (Champagne)** split 15.00
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.
- Prosecco DOC, Syltbar (Italy)** 12.00
Flavors of pear, golden apple, white peach and lemon. Bubbles are delightful, well-balanced, clean, clear, crisp and refreshing.
- Brut Rosé, Chandon (California)** split 11.00
This wine tantalizes the senses with an attractive pale salmon color and aromas of plum, strawberry and hints of ripe red apple.

WHITE WINE

- Chardonnay, J. Lohr, Riverstone (Monterey, CA)** 10.50
Rich, full pear and apple flavors, balanced with butterscotch and vanilla. Buttery, toasted oak finish.
- Chardonnay, Simi (Russian River, CA)** 12.00
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.
- Chardonnay, Wenté, Riva Ranch, Single Vineyard (Monterey, CA)** 13.00
Good balance of acidity and tropical fruit with notes of butter and toasted oak, a rich long finish.
- Gavi di Gavi DOCG, La Scolca (Italy)** 11.50
An explosion of freshness with hints of pear and white flowers.
- Pinot Grigio DOC, Ruffino, Il Ducale (Friuli, Italy)** 11.00
Notes of tropical fruit and peach with scents of sage and white flower.
- Pinot Grigio DOC, Terlato Family Vineyards (Friuli, Italy)** 14.00
Bright fruit flavors, apricot, pear and peach. A fuller bodied Pinot Grigio ending with a crisp mineral finish.
- Sauvignon Blanc, Brancott (New Zealand)** 11.00
A burst of intense, fresh fruit flavors with a delightful zesty finish.
- Sauvignon Blanc, Kim Crawford (New Zealand)** 12.00
Flavors of passion fruit, gooseberry and a subtle herbaceousness. The palate is full bodied with rich, ripe fruit balanced with crisp acidity.
- Fume Blanc, Ferrari-Carano (Sonoma, CA)** 12.00
Offering melon, fig and honeysuckle flavors. Possesses the tasty herbal character that distinguishes the Sauvignon Blanc variety.
- Riesling, Blufeld (Mosel, Germany)** 11.00
Pleasing aromas of nectarines, peaches and honeysuckle. Its sweetness and acidity are well-balanced and lead to a medium-bodied finish.
- Moscato IGT, Villa Pozzi (Sicily)** 11.00
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.

ROSÉ

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

RED WINE

Glass

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

HOUSE WINE

**Chardonnay • Pinot Grigio
Cabernet Sauvignon • Merlot • Chianti**

Glass 9.00 1/2 Carafe 22.00 Carafe 36.00