

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

PORTOBELLO ALLA GRIGLIA 12.95

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

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

CLAMS CASINO 12.95

Baked clams breaded with garlic and herbs, topped with bacon

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 or Blackened 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

Chopped tomato, cucumber, kalamata olives, corn and red & green bell peppers, tossed with garbanzo beans, feta cheese and parsley with our Italian vinaigrette

CAESAR 10.95

Crisp Romaine lettuce tossed with croutons and Parmigiano-Reggiano 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 Parmigiano-Reggiano cheese and cherry tomatoes tossed in a lemon vinaigrette dressing

MIXED GREENS 12.95

Strawberries, goat cheese, bacon and candied walnuts with a honey-balsamic vinaigrette

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

FETTUCCHINE 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

PENNE A LA VODKA 16.95

Penne pasta served in a rich tomato cream sauce

RIGATONI PAISANO 19.95

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

RAVIOLIA 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

LUCIA'S LINGUINE WITH CLAMS 21.95

Linguine pasta with fresh littleneck clams in a white wine, olive oil and garlic sauce

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

CHICKEN PARMIGIANA 20.95

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

CHICKEN MARSALA 20.95

Chicken breast sautéed in a Marsala wine sauce with wild mushrooms

RISOTTO TRE FUNGHI 19.95

Arborio rice slowly cooked to perfection with portobello, cap and shiitake 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 or Grilled 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 undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

** 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.