

Orso's

APPETIZERS

BRUSCHETTA (BROO-SKEH-TAH) 8.95

Crostini topped with fresh diced tomatoes, garlic, basil and spices
Add Gorgonzola, fresh mozzarella or prosciutto 2.00

SAUSAGE & PEPPERS 13.95

Italian sausage grilled with red and green bell peppers

CALAMARI FRITTI 13.95

Calamari lightly floured then fried to a golden crisp

CALAMARI ALLA GRIGLIA 13.95

Calamari grilled and served in a delicious balsamic sauce

PORTOBELLO ALLA GRIGLIA 13.95

Marinated portobello grilled to perfection and finished in a balsamic reduction

PIZZA BIANCO 15.95

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 13.95

Baked clams breaded with garlic and herbs, topped with bacon

STEAMED MUSSELS 15.95

Fresh mussels served in a white wine or marinara sauce

PANE E ANTIPASTI 6.00

Warm filone served with caciocavallo, fontina, grated Parmigiano Reggiano, mixed olives, grapes, extra virgin olive oil and herb butter

PANE OLIO 2.00

Warm filone served with a side of extra virgin olive oil and grated Parmigiano Reggiano

ZUPPE (SOUPS)

ZUPPA DEL GIORNO CUP 4.50 BOWL 5.50

Soup of the day - please ask your server

MINISTRONE CUP 4.00 BOWL 5.00

Italian vegetable soup

TORTELLINI IN BRODO BOWL 7.00

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 10.95

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

ORSO'S HARVEST SALAD 13.95

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

CAESAR 11.95

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

FARMER'S SALAD 13.95

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

BURRATA CAPRESE 15.95

Sliced tomato, fresh burrata cheese, extra virgin olive oil, fresh basil and balsamic glaze

ARUGULA AND SPINACH SALAD 13.95

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

MIXED GREENS 13.95

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

CONTORNI - SIDE DISHES

PASTA WITH SAUCE 9.95

MEATBALLS (2) OR ITALIAN SAUSAGE (1) 7.95

FRESH SAUTÉED GARLIC SPINACH 8.95

BROCCOLI WITH OLIVE OIL & GARLIC 9.95

SAUTÉED ARUGULA WITH GRATED PARMESAN 8.95

GREEN BEANS SAUTÉED WITH OLIVE OIL & GARLIC 8.95

PATATE VESUVIO 6.95

Potatoes roasted in olive oil, garlic and herbs

GLUTEN FREE OPTIONS **

10" GLUTEN FREE PIZZA 14.95

(Additional toppings are extra)

FRESH GLUTEN FREE PASTA 18.95

Served with your choice of sauce

PASTA

JALAPEÑO GNOCCHI 19.95

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

FETTUCINE ALFREDO 19.95

LASAGNA BOLOGNESE 19.95

Classic lasagna layered with lean ground meat, fresh ricotta and mozzarella

FUMIGATO 20.95

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

TORTELLACIAL PROSCIUTTO 20.95

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

PENNE ALLA VODKA 19.95

Penne pasta served in our signature vodka sauce

RIGATONI PAISANO 19.95

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

RAVIOLIA PIACERE 19.95

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 19.95

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

SPAGHETTI BOLOGNESE AND MEATBALLS 18.95

Spaghetti with meaty Bolognese sauce and meatballs

LUCIA'S LINGUINE WITH CLAMS 26.95

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

ENTRÉES

CHICKEN VESUVIO 26.95

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 26.95

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

CHICKEN PARMIGIANA 26.95

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

CHICKEN MARSALA 26.95

Chicken breast sautéed in a Marsala wine sauce with mushrooms

RISOTTO TRE FUNGHI 20.95

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

PESCE BIANCO 26.95

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

SALMON VESUVIO 26.95

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

FILET * 30.95

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

PIZZA

THIN CRUST CHEESE PIZZA

10" 11.95 — EACH FRESH INGREDIENT 1.25

12" 12.95 — EACH FRESH INGREDIENT 1.50

14" 14.95 — EACH FRESH INGREDIENT 1.75

16" 16.95 — 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 • Fresh Arugula • Feta Cheese • 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.