

Orso's

Restaurant Week DINNER MENU

\$42 per person

(does not include tax or gratuity)

Choice of Salad

MILITO HOUSE SALAD

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

INSALATA CESARE

Romaine lettuce, Parmigiano-Reggiano and croutons in our Caesar dressing

MIXED GREENS

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

Choice of Entrée

JALAPEÑO GNOCCHI

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

TORTELLACI AL PROSCIUTTO

Larger version of the tortellini stuffed with veal in a delicious cream sauce with prosciutto

PESCE BIANCO

Lake Superior Whitefish sautéed in a lemon caper sauce over a bed of sautéed spinach

SHORT RIBS

Chianti braised beef short ribs served with potatoes

• Gluten Free entrée option available upon request •

Choice of Dessert

TIRAMISU

Ladyfingers soaked in coffee, espresso and liquors layered with fresh whipped cream, imported mascarpone cheese and chocolate

CHOCOLATE CHIP CANNOLI

Tube-shaped pastry shell filled with a sweet creamy ricotta filling with chocolate chips

GELATO

Please ask your server for the flavor of the week

Coffee, Tea, Soft Drink or glass of House Wine included

1401 N. Wells Street • Chicago, IL 60610
312-787-6604 • www.orsosrestaurant.com

Orso's

Restaurant Week LUNCH MENU

Monday-Friday 11am-4pm

\$25 per person

(does not include tax or gratuity)

Choice of Salad

MILITO HOUSE SALAD

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

INSALATA CESARE

Romaine lettuce, Parmigiano-Reggiano and croutons in our Caesar dressing

MIXED GREENS

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

Choice of Entrée

JALAPEÑO GNOCCHI

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

TORTELLACI AL PROSCIUTTO

Larger version of the tortellini stuffed with veal in a delicious cream sauce with prosciutto

PESCE BIANCO

Lake Superior Whitefish sautéed in a lemon caper sauce over a bed of sautéed spinach

SHORT RIBS

Chianti braised beef short ribs served with potatoes

• Gluten Free entrée option available upon request •

Choice of Dessert

TIRAMISU

Ladyfingers soaked in coffee, espresso and liquors layered with fresh whipped cream, imported mascarpone cheese and chocolate

CHOCOLATE CHIP CANNOLI

Tube-shaped pastry shell filled with a sweet creamy ricotta filling with chocolate chips

GELATO

Please ask your server for the flavor of the week

Coffee, Tea, Soft Drink or glass of House Wine included

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Restaurant Week BRUNCH MENU

Saturday-Sunday 11am-3pm

\$25 per person

(does not include tax or gratuity)

Choice of Entrée

GREEN EGGS & HAM

Scrambled eggs with pesto, spinach, fresh mozzarella, roasted tomatoes and prosciutto

NUTELLA STUFFED FRENCH TOAST

Made with brioche, topped with fresh bananas and homemade granola, served with vanilla anglaise

MUSHROOM & EGGS

Broiled portobello mushroom topped with goat cheese, poached eggs and our homemade bruschetta topping

Choice of Side

BACON

Classic bacon side

SAUSAGE PATTY

Homemade with Italian sausage

FRUIT

Seasonal fresh fruit cup

Choice of Dessert

TIRAMISU

Ladyfingers soaked in coffee, espresso and liquors layered with fresh whipped cream, imported mascarpone cheese and chocolate

CHOCOLATE CHIP CANNOLI

Tube-shaped pastry shell filled with a sweet creamy ricotta filling with chocolate chips

GELATO

Please ask your server for the flavor of the week

*Coffee, Tea, Soft Drink, Juice
or Mimosa included*

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