

Orso's

Lunch Menu

APPETIZERS

BRUSCHETTA (BROO-SKEH-TAH) 6.95
Garlic toast topped with diced tomatoes, garlic, basil and spices

PIZZA BIANCO 13.95
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

SAUSAGE & PEPPERS 10.95
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 10.95
Marinated portobello grilled to perfection and finished in a balsamic reduction

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 sauce or marinara

PANE E OLIO 2.00
Warm filone served with a side of extra virgin olive oil and grated Parmigiano-Reggiano

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

SALADS

Add grilled or blackened chicken 4.00 Add grilled shrimp 6.00
Add grilled or blackened salmon 7.00
Add goat, feta or blue cheese 1.50 Add fresh mozzarella 2.50

MILITO SALAD 12.95
Iceberg and romaine lettuce tossed with onions, tomatoes, Kalamata olives, mozzarella and our Italian vinaigrette

CAESAR SALAD 15.95
Crisp romaine lettuce tossed with croutons and Parmigiano-Reggiano cheese, with a creamy dressing (anchovies available)

ARUGULA & SPINACH SALAD 15.95
Arugula mixed with baby spinach, shaved Parmigiano-Reggiano and cherry tomatoes, tossed in a lemon vinaigrette

MIXED GREENS 15.95
Mesclun, strawberries, goat cheese, bacon and walnuts, with honey-balsamic vinaigrette

BURRATA CAPRESE SALAD 18.95
Burrata, sliced tomato, fresh basil, extra virgin olive oil and balsamic glaze.

FARMER’S SALAD 15.95
Field greens, cherry tomatoes, avocado, goat cheese, dried cranberries, almonds and croutons with honey-balsamic vinaigrette

MEDITERRANEAN SALAD 15.95
Chopped tomato, cucumber, kalamata olives and red & green bell peppers, tossed with garbanzo beans, feta and parsley with Italian vinaigrette

GLUTEN FREE OPTIONS*

10” GLUTEN FREE PIZZA 13.95
Additional toppings are extra

FRESH GLUTEN-FREE PASTA 17.95
Served with your choice of sauce

* While we offer gluten-free 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.

Prices subject to change without notice.

SANDWICHES & PANINI

All sandwiches come with your choice of French fries or cup of minestrone
Sub sweet potato fries for French fries 1.00 Add cheese 1.00

BRUSCHETTA PANINO 12.95
Classic mix of tomatoes, garlic, basil, extra virgin olive oil and balsamic with fresh mozzarella

TURKEY PANINO WITH BACON 12.95
Turkey breast, bacon, tomato, provolone and pesto

ITALIAN GRINDER PANINO 12.95
Pepperoni, salami, capicola, provolone, tomato and our Italian vinaigrette

ITALIAN BEEF SANDWICH 12.95
A Chicago classic! Served with sweet or hot peppers

MEATBALL SANDWICH 12.95
Topped with marinara

CHICKEN PARMIGIANA SANDWICH 12.95
Topped with marinara and mozzarella

BACON & CHEDDAR BURGER 14.95**
Served on a brioche bun (lettuce and tomato available upon request)

BLACK BEAN BURGER 9.95
With lettuce, tomato and cheese, served on a brioche bun

BLACKENED TILAPIA SANDWICH 12.95
With sliced tomato, served on a French roll

PASTA

JALAPEÑO GNOCCHI 13.95
Gnocchi stuffed with jalapeños and ricotta cheese with your choice of sauce

FETTUCINE ALFREDO 13.95
(Whole wheat fettucine also available upon request)

FUMIGATO 13.95
Rigatoni with mushrooms and grilled chicken in a rich tomato cream sauce

PENNE ALLA VODKA 10.95
Penne served in our signature vodka sauce

RAVIOLI A PIACERE 10.95
Your choice of cheese, meat or spinach ravioli served with your choice of sauce: marinara, vodka, Bolognese, four cheese or oil & garlic

CAPELLINI FRESCO 10.95
Angel hair pasta with fresh tomatoes, garlic and basil

SPAGHETTI & MEATBALLS 13.95
Spaghetti with our homemade Bolognese sauce and meatballs

LASAGNA BOLOGNESE 13.95
Classic lasagna layered with lean ground meat, fresh ricotta and mozzarella

TORTELLINI ALLA PANNA 12.95
Tortellini served in a rich prosciutto and mushroom cream sauce

ENTRÉES

EGGPLANT PARMIGIANA 14.95
Sliced eggplant breaded and baked with marinara and mozzarella served with penne marinara

CHICKEN PARMIGIANA 16.95
Breaded chicken breast baked with marinara and mozzarella served with penne marinara

CHICKEN ALLA ORSO 16.95
Chicken breast with artichoke hearts, cherry tomatoes, mushrooms, onion and garlic sautéed in a white wine sauce

SERAFINA'S CHICKEN LIMONE 16.95
Chicken breast sautéed in a lemon, butter and white wine sauce served with sautéed broccoli with olive oil and garlic

PESCE BIANCO 16.95
Tilapia filet sautéed in a lemon caper sauce, served on a bed of garlic spinach

FILET* 38.95
Seared beef tenderloin with mushrooms and a 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” 9.95 – EACH FRESH TOPPING 1.25
12” 11.95 – EACH FRESH TOPPING 1.50
14” 13.95 – EACH FRESH TOPPING 1.75
16” 15.95 – EACH FRESH TOPPING 2.00

FRESH TOPPINGS:
Anchovies • Bacon • Broccoli • Garlic • Hot Giardiniera • Jalapeños • Mushrooms • Black or Green Olives • Onion • Green or Red Peppers • Pepperoni • Prosciutto • Sausage • Spinach • Fresh Tomato • Sun Dried Tomatoes

PREMIUM TOPPINGS (EXTRA):
Artichokes • Arugula • Basil • Blue Cheese • BBQ or Grilled Chicken • Eggplant • Feta • Fontina • Fresh Mozzarella • Caramelized Onion • Roasted Peppers • Shrimp
Pizzas are made to order and may take up to 60 minutes

** These items are cooked to order. 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.