



L'ORCIO

(lorchó) n. *A terra cotta urn used for storing olive oil.*

ANTIPASTI DEL L'ORCIO

ERBIVORO

In-house roasted peppers flavored with capers and olives, grilled marinated artichoke, grilled asparagus, ricotta pesto spread, homemade Italian flatbread

\$14

CARNIVORO

Freshly sliced Prosciutto di Parma, salami, capicollo, Pecorino cheese
homemade Italian
flatbread

\$12

INSALATE

INSALATA MEDITERRANEA

Mixed salad, artichoke hearts, olives, red wine vinaigrette, shaved Parmigiano Reggiano - \$9

CARPACCIO DI MANZO

Filet Mignon Carpaccio, arugula salad, lemon vinaigrette, shaved Parmigiano Reggiano - \$15

INSALATA IMPERIALE

Romaine hearts, Cesar dressing prepared with anchovies, croutons, Pecorino Romano - \$9

INSALATA DI BARBABIETOLE

Sliced beets, arugula, balsamic vinaigrette, shaved Parmigiano Reggiano - \$10

ANTIPASTI

GAMBERI AL LIMONCELLO

Gulf shrimp, limoncello white wine sauce, mixed greens - \$13

POLPO GRIGLIATO

Grilled octopus with string bean potato salad, in-house roasted pepper, balsamic reduction - \$14

SARDINE RIPIENE

Pan-fried stuffed sardines, mixed salad, lemon vinaigrette - \$14

FORMAGGI

Black truffle cheese, Drunken aged goat cheese, grapes, local New Haven Honey, in-house made dried fruit bread - \$14

BURRATA

Burrata cheese, oven-roasted tomatoes, olive-caper tapenade, arugula - \$12

INSALATA DI FARRO

Farro salad tossed with cherry tomatoes, mozzarella, basil, pine nuts, extra virgin olive oil and Pecorino Romano - \$10

OLIVE MISTE

House mixed olive blend - \$5

Francesco d'Amuri – *Chef/Owner*

GIFT CERTIFICATES AVAILABLE

PRIVATE DINING ROOM AVAILABLE

\$10 FOR ALL OF OUR PASTAS EVERY TUESDAY

PRIMI

TORTELLI DI ZUCCA

Handmade butternut squash filled ravioli,
butter sage sauce, Pecorino Romano - \$18

PAPPARDELLE AL RAGÚ

Handmade noodles, meat sauce with pork, veal,
beef, tomato, Pecorino Romano - \$18

SPAGHETTI ALLO SCOGLIO

Spaghetti with shrimp, PEI mussels, little neck clams,
light tomato sauce - \$23

RAVIOLI DI CINTA

Handmade roast pork and mashed potato filled ravioli,
cream sauce with mushrooms, Prosciutto di Parma,
sausage, Pecorino Romano - \$18

GNOCCHI AL GORGONZOLA DOLCE CON PERE

Handmade ricotta gnocchi, creamy Italian
Gorgonzola sauce, sautéed pears - \$18

PAPPARDELLE AL POMODORO

Handmade noodles, tomato basil sauce
Pecorino Romano - \$15
Add fresh ricotta - \$3

CAVATELLI ALLA NORMA

Cavatelli, eggplant sauce with onion, tomato, basil,
aged ricotta cheese - \$16

PAPPARDELLE CON OSSO BUCO

Handmade noodles, braised pulled pork Osso Buco,
mushrooms, hint of tomato - \$18

SECONDI

BRANZINO

Oven-roasted Filet of Mediterranean Sea Bass,
white wine sauce with shredded fennel, yellow squash,
zucchini, capers, cherry tomatoes, oregano, potatoes - \$27

SALMONE AL PEPE VERDE

Scottish salmon, green pepper cream sauce,
handmade ricotta gnocchi - \$24

POLLO AL LIMONE

Chicken scallopini, lemon caper sauce, spinach - \$23

AGNELLO

Oven-roasted New Zealand baby lamb rack, white wine herb
gravy, roasted Brussels sprouts, potatoes - \$29

FILETTO AL GORGONZOLA

Grilled Angus Filet Mignon, creamy Gorgonzola sauce,
oven-roasted potatoes - \$32

POLLO CON FICHI

De-boned chicken leg and thigh, Marsala fig sauce with
red onion, almonds, lemon zest,
oven-roasted potatoes - \$24

SALTIMBOCCA

Veal scaloppini, smoked Pancetta, sage, cheese,
white wine sauce with peas, potatoes - \$25

BISTECCA GRIGLIATA

Grilled Angus NY strip steak, Arugula salad,
balsamic vinaigrette - \$29

POLLO ALLA PARMIGIANA

Chicken cutlet baked Parmigiana style, handmade noodles,
tomato sauce, Pecorino Romano - \$25

CONTORNI

FAGIOLINI AGLIO E OLIO

String Beans, garlic, extra virgin olive oil
\$5

CAVOLETTI BRUXELLES

Roasted Brussels sprouts, garlic,
extra virgin olive oil
\$7

SCHIACCIATA

Homemade Italian Flatbread
with herbs, roasted tomato
\$5



PATATE INFORNATE

Oven-roasted potatoes, rosemary,
extra virgin olive oil
\$4

SPINACI AGLIO E OLIO

Spinach, garlic, extra virgin olive oil
\$7

Fully cooking meat, fish and poultry decreases the risk of food-borne illnesses