



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 and homemade Italian flatbread

\$14

CARNIVORO

Freshly sliced Prosciutto di Parma, salami, capicollo, Pecorino cheese and 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 - \$13

INSALATA IMPERIALE

Romaine hearts, Cesar dressing prepared with anchovies, croutons,

Pecorino Romano - \$8

INSALATA DI BARBABIETOLE

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

ANTIPASTI

GAMBERI AL LIMONCELLO

Gulf shrimp pan sautéed in a limoncello white wine sauce served over 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, and 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

CROSTINO DI CAPRINO E FUNGHI

Toasted Bread, Goat Cheese, Herbed Shitake Mushrooms - \$7

OLIVE MISTE

House mixed olive blend - \$5

Fancesco d'Amuri - Chef / Owner

GIFT CERTIFICATES AVAILABLE

PRIVATE DINING ROOM AVAILABLE

½ PRICE ON BOTTLED WINES EVERY SUNDAY

\$10 FOR ALL OF OUR PASTAS EVERY TUESDAY

PRIMI

TORTELLI DI ZUCCA

Handmade butternut squash mousse filled ravioli,
butter sage sauce, Pecorino Romano - \$16

PAPPARDELLE AL RAGÚ

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

RAVIOLI DI RICOTTA

Handmade ricotta and spinach filled ravioli,
tomato basil sauce, Pecorino Romano - \$18

PAPPARDELLE ALLA CACCIATORA

Handmade noodles, Cacciatore style tomato sauce with pulled
Amish raised chicken, peppers, capers, Pecorino Romano - \$16

GNOCCHI ALLA VODKA

Handmade ricotta gnocchi, creamy tomato sauce with
Vodka Pecorino Romano - \$16

TORTELLI ALLA MUGELLANA

Handmade whipped potato ravioli, Porcino Shitake
mushroom sauce, Pecorino Romano - \$16

PAPPARDELLE AL POMODORO

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

BUCATINI AMATRICIANA

Bucatini pasta, tomato sauce with onions, smoked Pancetta,
black pepper, Pecorino Romano - \$18

PAPPARDELLE CON OSSO BUCO

Handmade noodles, braised pulled pork Ossobuco,
mushrooms - \$18

CAVOLETTI DI BRUXELLE

Brussels Sprouts sautéed with
garlic and olive oil

\$5

FAGIOLINI AGLIO E OLIO

String Beans, garlic, extra virgin olive oil

\$5

CONTORNI

SCHIACCIATA

Homemade Italian Flatbread

\$5



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

SECONDI

BRANZINO

Oven-roasted Filet of Mediterranean Sea Bass,
white wine sauce with shredded yellow squash and
zucchini, capers, cherry tomatoes, oregano - \$26

SALMONE

Oven-roasted Scottish salmon, creamy green peppercorn
sauce, handmade ricotta gnocchi - \$24

POLLO AL LIMONE

Amish raised chicken breast pan sautéed in a
white wine lemon caper sauce, spinach - \$23

AGNELLO

Oven-roasted New Zealand baby lamb rack,
eggplant caponata with goat cheese,
oven roasted potatoes - \$29

FILETTO AL GORGONZOLA

Grilled Filet Mignon, creamy Gorgonzola sauce,
oven-roasted potatoes - \$30

POLLO CON FICHI

Free-range Organic de-boned chicken leg and thigh,
Marsala fig sauce with almonds and lemon zest,
oven-roasted potatoes - \$24

VITELLO CON FUNGHI

Veal scaloppini pan sautéed in a Porcini Shitake mushroom
sauce, oven-roasted potatoes - \$24

BISTECCA GRIGLIATA

Grilled NY strip steak, Arugula salad,
balsamic vinaigrette - \$28

POLLO ALLA PARMIGIANA

Free range Organic breaded chicken breast, baked
Parmigiana style with tomato sauce and Romano cheese,
handmade noodles, tomato basil sauce - \$25

PATATE INFORNATE

Oven-roasted potatoes, rosemary, extra
virgin olive oil

\$4

SPINACI AGLIO E OLIO

Spinach, garlic, extra virgin olive oil

\$5