DINNER

SMALL PLATES
king crab corn dogs bering sea king crab, scallop, shrimp, mustard creme fraiche 8.95
crispy cauliflower* olives, lemon, garlic, smoky tomato pepper sauce 4.50
seafood deviled eggs house smoked sockeye, shrimp, bering sea king crab 7.50
polenta ragu* rosemary parmesan polenta, sausage ragu, fresh mozzarella, fried egg 5.50

APPETIZERS
rosemary potato bread sweet cream butter, sea salt, hummus, tomato chutney 5.50
calamari buttermilk batter, harissa, artichoke hearts, parsley aioli 13.95
flash seared crab cakes hand formed dungeness and red crab cakes, truffled fennel salad, pesto aioli 14.95
roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, sun dried tomato basil flatbread crisps 13.95
crispy ravioli alaska pasta company five cheese ravioli, tomato and pesto dipping sauces 8.95
marsala glazed tenderloin tips creamy polenta, fried leeks, crumbled feta 13.95
appetizer tower calamari, tenderloin tips, crispy ravioli 27.95
buratta and coppa flatbread buratta mozzarella, zoe's dried cured coppa ham, basil 12.95

SMALL SALADS AND SOUPS
caesar* romaine hearts, croutons, shaved parmesan 7.95
harvest salad baby greens, kale, strawberries, quinoa, birch balsamic vinaigrette, toasted pumpkin seeds chèvre, red onions 7.95
panzanella spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread, blue cheese, red onion, champagne dijon dressing 7.50
orso chowder house smoked alder salmon, sweet cream, bacon, ocean clams 7.95
soup of the day 7.50

FROM THE SEA
prawn scampi artichoke hearts, artesian rosemary bread, garlic cream, sweet grape tomatoes, fresh herbs and lemon 28.95
wild alaskan sockeye salmon hazelnut butter, brown butter hollandaise, maple sweet potato, brussels sprouts 29.95
crab stuffed alaskan rockfish spinach, parmesan, artichoke with creamy herbed cauliflower purée, brown butter roasted baby carrots 24.95
wild alaskan sockeye nicoise* grilled wild salmon, parsley lime aioli, tomato, basil, fingerling potatoes, hard boiled egg, chilled broccolini 28.95
bering sea king red crab legs pound and a half, cambozola au gratin potatoes, house smoked salmon stuffed tomato, drawn butter 69.95
grilled prawn and strawberry salad spinach, arugula, blueberries, chèvre, coppa ham, candied pecans, red onion, fennel, birch balsamic vinaigrette 17.50
baked seafood mac and cheese fusilli pasta, rich lobster cream, white cheddar, fontina, pacific shrimp, dungeness and red crab, bacon, bread crumbs, truffle oil 25.95
fresh alaskan halibut parsnip and beet puree, kale, bacon, shallots 39.95

ORSO SPECIALTIES
lemon chicken panzanella salad spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread 16.50
grilled romaine with flat iron steak* balsamic, pine nuts, gorgonzola, tomato, onions, fresh salsa verde 22.95
chicken parmesan orso style parmesan crusted chicken breast, housemade tomato sauce, fresh mozzarella, vegetable herb capellini 19.95
orso lamb shank slow braised lamb shank, herb roasted mushrooms, creamy rosemary polenta, tomatoes, oven roasted onions & fennel, savory demi jus 34.50
rib-eye*cambozola au gratin potatoes, balsamic glaze, blue cheese crumbles, roasted broccolini 36.95

*cooked to order:
consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of foodborne illnesses, item may contains nuts

GLUTEN intolerant or VEGETARIAN, ask your server for a copy of our “GF/Vegetarian Menu”

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ORSO WINES

WINES BY THE GLASS: $6.00 - $9.00

1. Cabernet Sauvignon: Santa Rita 120, Chile: $9.50
2. Cabernet Sauvignon: Frank's Falls, WA: $12.50
3. Cabernet Sauvignon: Napa Valley, CA: $15.90
4. Pinot Noir: Hongtan, China: $12.00
5. Pinot Noir: Hohor, CA: $12.60
6. Merlot: Velvet Devil, WA: $10.50
7. Zinfandel: Renwood, CA: $11.50
8. Syrah: Malbec, Argentina: $10.50
9. Malbec: Toro, Argentina: $11.50
10. Malbec: Malbec, Argentina: $10.50

NEW WORLD WINES

1. Chardonnay: 6 Littorai bin 65, Australia: $14.95
2. Chateau Ste Michelle, Columbia Valley, WA: $14.95
3. Chateau Ste Michelle, Napa Valley, CA: $14.95
4. Pinot Noir: Hongtan, China: $12.00
5. Pinot Noir: Hohor, CA: $12.60
6. Merlot: Velvet Devil, WA: $10.50
7. Zinfandel: Renwood, CA: $11.50
8. Syrah: Malbec, Argentina: $10.50
9. Malbec: Toro, Argentina: $11.50
10. Malbec: Malbec, Argentina: $10.50

RED BLENDS

1. Hedges CMS, Columbia Valley, WA: $29.95
2. Cardinaccini Montemaggio Valley, WA: $32.95
3. Marietta, Arneis: $41.95
4. Barone Fini, Merlot, Italy: $29.95
5. The Chocolate Block, South Africa: $62.95
6. Paraduxx Blend, Napa Valley, CA: $85.95
7. Latour, Bordeaux, France: $95.95
8. Red Blend, Lanzarote, Spain: $117.95

WHITE WINES

1. Fumé Blanc, Napa Valley, CA: $41.95
2. Pinot Noir, Carneros, CA: $41.95
3. Pinot Noir: Hong Kong, China: $41.95
4. Pinot Noir: Hohor, CA: $41.95
5. Pinot Noir: Hong Kong, China: $41.95
6. Pinot Noir: Hohor, CA: $41.95
7. Pinot Noir: Hohor, CA: $41.95
8. Pinot Noir: Hohor, CA: $41.95
9. Pinot Noir: Hohor, CA: $41.95
10. Pinot Noir: Hohor, CA: $41.95

ALCOHOLIC

1. Amber
2. Blonde
3. Red
4. White
5. Sparkling

NON ALCOHOLIC

1. Blackberry Basil Lemonade
2. Pomegranate Ginger Ale
3. Recycled Post Consumer

BOTTLED BEERS

1. Orso Ales
2. Miller Lite
3. Miller Genuine Draft
4. Stella Artois

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