



APPETIZERS

appetizer flight calamari misto, marsala glazed tenderloin tips, crispy ravioli	39
calamari misto* buttermilk batter, harissa semolina crust, lemon, artichoke, spicy lemon remoulade	18
marsala glazed tenderloin tips* ^{gfAv} flash seared, creamy polenta, crumbled feta	18
crispy ravioli Alaska pasta company five cheese ravioli, house marinara and pesto dipping sauces	14
crab cakes* pan-seared, spicy lemon remoulade, shaved fennel arugula salad	19
alaska king crab 10oz steamed bering sea king crab, drawn butter, lemon	65

SALADS AND SOUPS

italian chop salad crisp romain hearts & mixed greens, creamy roasted garlic dressing, smoked turkey, salami, provolone, fresh mozzarella, kalamata olives, chickpea salad, cucumbers, tomatoes, fresh basil	22
caprese ^{gfAv} vine ripened tomatoes, fresh mozzarella, basil, extra virgin olive oil, sea salt, balsamic	13
panzanella ^{gfAv} baby spinach, tomatoes, fresh mozzarella, english cucumber, ciabatta crouton, gorgonzola, red onion, champagne dijon dressing	12 / 18
strawberry & feta mixed greens, ripe strawberries, shaved red onion, fresh basil, candied pecans, feta, balsamic reduction, creamy roasted garlic dressing	12 / 18
fig and walnut ^{gfAv} spinach arugula blend, roasted apple, blonde fig, quinoa, spicy walnut, chevre cheese, pear balsamic dressing	12 / 18
ORSO chowder* alder smoked salmon, bacon, ocean clams, seafood cream broth	12 / 16

enhance your salad

seafood spiedini* skewered and grilled salmon, halibut, scallops, and shrimp	21
alaska salmon* grilled with a light pepper rub	23
chicken breast* grilled with salt and pepper	10
crab stuffed shrimp three large white shrimp with ocean crab stuffing, lemon caper reduction	15

ORSO SPECIALTIES

alaska salmon* grilled with a light pepper rub, mediterranean tomato and olive tapenade, baby arugula, balsamic vinaigrette, feta, rosemary polenta, grilled asparagus	42
rockfish & chips* beer batter bread crumb crusted AK rockfish, fennel arugula slaw, caper tartar, garlic truffle fries	28
orso burger* ground chuck patty, aged prosciutto, smoked provolone, spicy remoulade, sweet tomato chutney, greens, shaved red onions, toasted parmesan pepper bun, truffle fries	22
roasted tomato & prosciutto flatbread crisp flatbread, garlic oil, roasted grape tomatoes, aged prosciutto, fresh mozzarella cheese blend, arugula and balsamic glaze	16
chicken parmesan sandwich* parmesan crusted chicken breast, house made marinara, fresh mozzarella, basil pesto, fresh baked ciabatta roll, truffle fries	20
alaska king crab* ^{gfAv} pound and a quarter steamed bering sea crab legs, rosemary polenta, grilled vegetables	130
chef's Italian panino (rotates weekly) Parisian soft roll, sliced deli meats, vegetables, aioli, truffle fries	20
(TO-GO : available in a box lunch with chips, milano cookies and bottled water)	22

gfAv—gluten free available

v—vegetarian option available

For parties of 8 or more, an 18% gratuity will be added to your check.

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

PASTAS

chicken parmesan* ^v parmesan crusted chicken breast, house made marinara, pesto, fresh mozzarella, braised vegetable, mushrooms, onions, spaghetti from alaska pasta company	29
seafood gemelli* ^{gfAv} alaska salmon, rockfish, scallops, white shrimp, parmesan, fresh lemon pesto cream sauce, fresh gemelli pasta from the alaska pasta company	39

DESSERT

chocolate torte warm ganache center, chocolate ice cream	12
tiramisu layered vanilla sponge, mascarpone pastry cream, espresso brandy soak, shaved chocolate	12
risotto creme brulee orange liqueur soaked raisin medley, spiced risotto, house made limoncello custard, sugar crust, fresh fruit, biscotti	12
pistachio amaretto cake layered mascarpone pastry cream, pomegranate coulis, praline cookie, fresh berries	12
ice cream vanilla or chocolate	6
sorbet ask your server for our current flavor	6
affogato vanilla ice cream, dark chocolate sauce, biscotti, rich espresso shot	9



BEVERAGES

WHITE WINES

	6oz	9oz
chardonnay hedges 'cms', columbia valley, wa	14	20
sauvignon blanc king estate, or	15	22
chenin blanc l'ecole no 41 old vines, yakima vly, wa	14	20
pinot gris duck pond, willamette vly, or	12	17
riesling long shadows 'poets leap', columbia valley, wa	14	20
rosé of pinot noir stoller, willamette vly, or	13	17
prosecco maschio, italy	13	
moscato risata, italy	13	
sparkling rose banfi rosa regale, montalcino, italy	15	
prosecco half bottle villa sandi 'il fresco', italy	(375ml) 32	

RED WINES

	6oz	9oz
cabernet sauvignon silver raven, horse heaven hills, wa	13	18
merlot januik, columbia vly, wa	16	24
pinot noir stoller, willamette vly, or	14	20
pinot noir rascal, or	12	17
sangiovese sassoregale, toscana, italy	13	18
barbera ratti 'battaglione', asti, italy	15	22
blend la valentina montepulciano, italy	14	20

Please ask your server for a bottle list

ORSO BEERS

pint	7.50
amber	
blonde	
hefeweizen	
raspberry wheat	
india pale ale	
oatmeal stout	
specialty beer	8.50
ORSO crew brew - sauv blonde (12oz)	
imperial blonde (10oz)	
bottled brews	
stella artois n/a	6
double shovel cider, alaska	
appleanche	10
pineapple	12

FEATURE COCKTAIL

strawberry white sangria	15
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COCKTAILS

the alaska	15
barrel aged alaskan negroni	15
ORSO old fashioned	15
ORSO goldrush	14
the smoking gin	15
jalapeno martini	15
elderflower martini	15
blood orange cosmo	15
chamomile collins	14
empress lemon drop	15
nero ORSO	14
paper plane	14
ORSO vieux carre	16
ORSO sangria	14
adult root beer	13

SPARKLING COCKTAILS

barolo con bolle	13
"ORSO 75"	13

FLIGHTS

interesting pacific north-west flight	30
kiona leMBERger, wa	
del rio claret, or	
cameron nebbiolo, or	
gin flight	15
new riff kentucky wild	
herb garden elderflower, jasmine & juniper	
hyman's sloe	

NON-ALCOHOL

strawberry shrum basil smash	12
raspberry shrub n/a marg	12
shrub sunrise	12
glacier brewhouse root beer	5
glacier brewhouse cream soda	5
pomegranate ginger ale	7
chamomile arnold palmer	7
non-alcoholic sangria	7



ORSO