

ORTA RESTAURANT

PIATTINI

Small plates—a selection of individual antipasti designed to share at your table before salad, pasta or entrée.

Our own marinated olives	5.00
Caponata—a savory sauté of eggplant, peppers, tomato, celery, onions and olives	4.00
Braised chicken thigh sicilian style	5.00
Gorgonzola crostini with honey and thyme	5.00
Bruschetta with fire roasted peppers and white anchovy	4.00
Fegatini—chicken liver crostini with pickled red onions	4.00
Bruschetta with shrimp sautéed in white wine, garlic, butter and herbs	5.00
Roast fennel with parmesan and evoo	4.00
Artichoke and goat cheese “cannoli”	5.00
Parmesan budino with sweet pea puree	5.00

ANTIPASTI

Suppli al telefono—fried rice balls with mozzarella and basil filling	7.25
Affettati—Prosciutto di Parma, Soppresata piccante, cheese and mustard fruits	9.95
Involtini al forno—brick oven baked three cheese stuffed eggplant with tomato sauce	7.50
Steamed mussels with white wine, chorizo, shallots, garlic, tomatoes and bruschetta	9.25
Polpette—homemade meatballs	7.95
Pan seared crab cakes with roasted red pepper aioli	8.95
Kobe beef carpaccio with shaved parmesan, capers and Tuscan olive oil	8.95

PIZZA

Handmade dough, San Marzano tomato sauce, brick-oven baked

Margherita—tomato sauce, basil and fresh whole milk mozzarella	11.50
Sausage, tomato sauce, anaheim chilies and mozzarella	12.95
Caramelized onions, pancetta, roast peppers, tomato sauce, mozzarella	12.95
Margherita Napoletana—buffalo mozzarella, tomato sauce, basil, olive oil and parmesan	13.95
Roasted peppers, chicken, tomato sauce and mozzarella	13.95
Salami, pancetta and sausage with tomato sauce and mozzarella	13.95
Tartufo—fontina, mozzarella, parmesan, spinach and white truffle oil	14.95
Smoked buffalo mozzarella, Parma prosciutto, arugula and sweet balsamic reduction	15.95
White anchovy and caper	13.95

SALADS

Caesar with parmesan croutons	6.95
Insalata mista—mixed baby greens	5.95
Panzanella—summer salad of tomatoes, cucumbers, onions, basil, olives and bread with evoo	8.25
Burrata caprese—rich cows milk cheese with local beefsteak tomatoes, basil and evoo	9.25

PASTA

Fettuccine Primavera—fresh fettuccine with asparagus, artichokes, peas, spinach and mushroom cream	14.95
Linguine with marinara or aglio e olio	12.95
Linguine with red or white clam sauce	15.95
Linguine frutti di mare—scallops, shrimp and mussels in a light red sauce	18.95
Potato gnocchi with local cherry tomatoes, pesto and pecorino cheese	14.95
Gemelli with grilled chicken, broccoli, cream, tomatoes, garlic and parmesan	15.95
Linguine with homemade meatballs and marinara sauce	14.95
Bucatini with lightly spiced peppers, and sweet Italian sausage	14.95

ENTRÉES

Served with vegetable and starch of the day where applicable

Pan seared local sea scallops with crab and sweet pea risotto cake, preserved lemon sauce	18.95
Seasonal fish of the day	MARKET
Chicken parmesan with linguine	16.95
Costoletta of veal milanese with simple greens	17.95
Veal Parmesan with linguini	17.95
Breast of chicken Valle D’Aosta—Sautéed breast of chicken stuffed with fontina and sage and wrapped with prosciutto	16.95
Grilled all natural hanger steak with parmesan creamed spinach and grilled balsamic onions	21.95
Eight hour braised pork osso buco with vegetable polenta and chianti broth	18.95
Potato and basil crusted salmon with sweet corn flan	19.50

**There will be a fee for substitutions.
We support local farmers, fishermen and local business. Take out and catering available.**

WHITE WINE

Frascati Superiore <i>Cantine San Marco</i>	Glass 4.95	Bottle 19.00	Grillo ‘Parlante’ 08/09 <i>Fondo Antico</i>		23.00	Vernaccia di San Gimignano 08/09 <i>Casa alle Vacche</i>		25.00	Chardonnay 2008 Pinnacles <i>Darcie Kent Vineyards West</i>	7.25	28.00*	Pinot Bianco Alto Adige ‘Weisshaus’ 2007 <i>Colterenzio</i>	7.75	31.00
Subtle, lightly dry, flavorful; made in the Roman hills and served at every restaurant in Rome			Grillo, the Sicilian grape, also resembles Sauvignon Blanc; a bit rounder, more body than the Cortese			Tuscany’s historic white wine; medium-full body; dry, rich flavors with a hint of almond-skin in the finish			Soft, elegant and creamy, tempting the palate with luscious tropical fruit flavors and just a hint of toasted oak			Vibrant mouth-feel; lively fruit and acid; like a Granny Smith apple with a touch of cream		
Chardonnay Grave del Friuli 2009 <i>Cabert</i>	5.25	20.00	Pinot Grigio Venezia-Giulia <i>Villa San Martino</i>	6.25	24.00	Orvieto Classico 08/09 <i>Vignarco</i>		25.00	Sauvignon Blanc Marlborough 2008 <i>Kato, New Zealand</i>	7.25	28.00	Gavi di Gavi 2008 <i>Ascheri</i>		33.00
Light-medium body; un-oaked; clean, soft and fruity; true Chardonnay bouquet and flavor			From the Friuli region in northern Italy; straightforward, light, moderately dry, very typical			Delicate wild flower, soft, dry texture with a hint of nuttiness			Vibrant aromas of passion fruit, melon and citrus; elegant fruit flavors			Full-body; apple, pear, kiwi and honeydew melon flavors with an intense, dry, mineral finish		
Verdicchio di Matelica 2009 <i>Fontezoppa</i>		21.00*	Soave <i>Si</i>	6.25	25.00*	Dry Riesling 07/08 <i>Chateau Ste Michelle</i>	6.75	26.00	Arneis Roero 07/08 <i>Ascheri</i>		29.00	Pinot Grigio 08/09 <i>Ca Montini</i>		35.00*
Delicious dry white wine, crisp with hints of apricot and mango, and wonderful citrus notes			Crisp and refreshing white. Similar style to Pinot Grigio with less acidity			This is a dry, crisp and refreshing Riesling from Columbia Valley			Full-bodied; creamy texture like Chardonnay; good wine to pair with white meats, fish and cheese sauces			Rich, creamy layers of apple and citrus flavors		
												Chardonnay 2008 <i>La Crema</i>		
												38.00*		
												This Chardonnay is lush and fruit-intense with nice acidity		

RED WINE

Merlot Venezia-Giulia <i>Villa San Martino</i>	Glass 4.95	Bottle 19.00	Chianti <i>Quercetto</i>	6.25	24.00*	Dolcetto d’Alba ‘Nirane’ 07/08 <i>Ascheri</i>		31.00	Cabernet Sauvignon Napa ‘Allomi Vineyard’ 2007 <i>Hess Estate, California</i>		40.00	Chianti Rufina Riserva ‘Vigneto Bucerchiale’ 04/06 <i>Fattoria Selvapiana</i>		63.00
Soft, light, round and fruity; very drinkable with a lightly dry finish			Youthful medium body wine with scents of ripe fruit			Fragrant, floral bouquet; full body; deep blackberry, plum, cherry, black pepper and roasted meat flavors			Toffee, vanilla bean bouquet; black cherry, pomegranate, black licorice flavors; dark chocolate finish			Bucerchiale is one of the great single vineyards in Chianti; a wine of truly distinctive character		
Sangiovese di Romagna ‘Vigna del Monte’ 2009 <i>Trere</i>		21.00	Rosso di Montepulciano 2007 <i>Gracciano della Seta</i>		26.00	Pinot Noir ‘Parker Station’ Santa Barbara County 2008 <i>Fess Parker Winery, California</i>	8.25	32.00	Palazzo Della Terre 2006 <i>Allegrini</i>		40.00	Barolo ‘Vigna dei Pola’ 2005 <i>Ascheri</i>		68.00
Single-vineyard Sangiovese; bright purple; big, dark fruit; chewy texture; lightly tannic finish			The younger brother of Tuscany’s Vino Nobile; Sangiovese blended with a touch of Merlot and Cabernet			Medium-full body; cherry, plum and strawberry fruit with nuances of clove and herbs and toasty oak			Delicious wilde berry perfume, with flavor or raisins and a long elegant finish			In Italy Barolo is known as ‘the king of wines’; this is regal wine- harmonious, graceful and intense		
Nebbiolo delle Langhe 2008 <i>Guidobono</i>		22.00	Chianti Colli Aretini 2008 <i>Bernardino</i>		28.00	Barbera d’Alba ‘Fontanelle’ 2008 <i>Ascheri</i>	8.95	36.00	Zinfandel 2007, Dry Creek Valley <i>Quivira {Organic & Biodynamic}</i>		42.00	Amarone della Valpolicella Classico ‘Vigneti di Ravazzol’ 2005 <i>Ca’ La Bionda</i>		84.00
Lush and juicy; velvety texture; bursting with ripe fruit; young Nebbiolo made in a very gulpable style			Eminently drinkable; big, smooth and fruity only 1,500 cases made at the estate in Arezzo			Medium body, lush texture; spicy cherry, plum flavors; great match for red and white meats, saucy dishes			Sophisticated with wild plum aromas and classic briar patch notes, very elegant organic Zinfandel			Single-vineyard, estate-bottled Amarone from one of the best yet almost unknown producers in Valpolicella		
Montepulciano-Sangiovese ‘Tolenus’ 2008 <i>Cantina Numa</i>	6.25	24.00	Valpolicella ‘Rio Albo’ 2007 <i>Ca’ Rugate</i>		29.00	Pinot Noir 05/06, Willamette Valley <i>August Cellars</i>		36.00*	Villa Antinori 2005		46.00	Brunello di Montalcino 2003 <i>Col d’Orcia</i>		85.00
A rich, medium-dry, full-bodied blend highlighting the grapey exuberance of the Montepulciano grape			Supple texture; lightly tannic entry balanced by intense black cherry, plum and blackberry fruit			Classic oregon Pinot Noir. Light body full of flavor with a silky finish			“Super Tuscan”. Nice hints of berries with good structure and soft finish			A big, full-bodied wine loaded with dense ripe and spice nuances		
Cabernet Sauvignon <i>Cellar 8 - Sonoma County</i>	6.25	23.00	Cotes du Rhone villages “Les Genevriers” 2004 <i>Domaine la Remejeanne</i>		30.00*	Chianti Classico 2007 <i>Castello La Leccia</i>		37.00	Pian di Nova 2006 <i>Il Borro</i>		49.00	Barbaresco ‘Ovello’ 2004 <i>Cantina del Pino</i>		88.00
Nose of red berry fruit, wood and leather			Full-Bodied and powerful. Long lasting finish with red berry aromas, leather and spices			Of the utmost quality; very stylish with depth, structure, richness and complexity; a complete wine			Salvatore Ferragamo’s estate located in Tuscany			The wine has an intense nose of spice and ripe fruit		
Montepulciano d’ Abruzzo <i>Masciarelli</i>	6.50	25.00*												
Bouquet of intense red berries, cherry, red currents, violets and hint of tobacco														

SPARKLING WINE

Prosecco dei Colli Trevigiani <i>Marsuret</i>	Glass 6.75	Bottle 29.00	Moscato d’Asti ‘La Caliera’ <i>Borgo Maragliano</i>		½ bottle 16.00	Rosa Regale Braquetto d’Aqui <i>Borgo Maragliano</i>		½ bottle 22.00
Fruity and aromatic; fresh, full-bodied and well balanced			Lusciously sweet, delicate sparkling wine; gorgeous aromas and flavors of apricot, peach and honey			Off dry spritzzy wine with a floral fragrance and a sweet vivacious raspberry flavor.		