



## *New Haven Restaurant Week*

***Sunday, April 7- Friday, April 12, 2019***

*Featuring Dinner 3 Course Prix Fixe for \$31 per person  
excludes tax & gratuity*

### ***CHOICE OF...***

**Affettato Misto**: Freshly sliced Prosciutto di Parma, Sopressata, Capicollo

**Burrata**: Burrata cheese served with oven-roasted tomatoes and drizzled with extra virgin olive oil and aged Modena Balsamic

**Carcifio alla Romana**: Grilled marinated artichoke served with Arugula

**Gamber al Limocello**: Gulf shrimp pan sautéed in a Limoncello white wine sauce served over mixed greens

**Insalata di Farro**: Farro salad tossed with, grape tomato, mozzarella cheese, pine nuts, basil and Parmigiana Reggiano and EVOO

**Crostini Toscani**: Toasted bread topped with Organic Tuscan chicken liver pate' served with braised cipollni

**Insalata Mista**: Mixed salad tossed with balsamic vinaigrette topped with olives and shredded Grano Padano cheese

### ***CHOICE OF...***

**Branzino Primavera**: Filet of Mediterranean Sea Bass oven roasted with fresh spring artichoke hearts, cherry tomatoes and capers in a white wine sauce topped with shaved potatoes

**Pappardelle al Ragu' di Agnello**: Handmade noodles tossed in a spring lamb meat ragu' prepared with Organic spring peas topped with Pecorino Romano

**Costate di Manzo**: Beef short ribs braised with red wine served with baby carrots over black truffle Polenta

**Ravioli Barese**: Handmade sausage and broccoli rabe filled ravioli tossed in a cream sauce prepared with herbs and roasted garlic topped with Pecorino Romano

**Saltimbocca alla Romana**: Classic Roman veal scaloppini layered with sage and sliced Prosciutto di Parma pan sautéed in a white wine sauce served with spring Asparagus and roasted new potatoes



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*MENU Continued....*

**Gnocchi alla Vodka**: Handmade ricotta gnocchi in a creamy tomato sauce prepared with Vodka and topped with Pecorino Romano

**Pollo Farcito**: Chicken breast stuffed with spinach and ricotta pan sautéed in a Marsala wine sauce prepared with baby carrots and cippolini onions served with roasted new potatoes

**Ravioli di Asparagi**: Handmade ravioli filled with asparagus béchamel tossed in a tomato basil sauce topped with Pecorino Romano

*CHOICE OF...*

Tiramisu'

Lemon ricotta cheesecake

Flourless chocolate cake with vanilla Icecream

Sorbet



**L'ORCIO**

806 State Street

New Haven, CT 06511

(203)777-6670