



# L'ORCIO

(lorchó) n. *A terra cotta urn used for storing olive oil.*

## New Haven Restaurant Week

Lunch | 3 courses \$16.38

### CHOICE OF...

#### ZUPPA DI FAGIOLI

Cannellini bean purée flavored with rosemary and garlic and topped with croutons

#### INSALATA MISTA

Mixed salad, balsamic vinaigrette

#### CROSTONI DI SALSICCIA E FORMAGGIO

Toasted bread topped with a creamy sausage cheese spread

### CHOICE OF...

#### POLLO CON FUNGHI

Chicken breast pan sautéed in a white wine mushroom sauce served with oven roasted potatoes

#### GNOCCHI SORRENTINA

Handmade ricotta gnocchi tossed in tomato basil sauce and topped with mozzarella

#### STUFATO DI AGNELLO

Lamb stew prepared with peas, carrots, potatoes and tomato

### DESSERT

#### PAN DI SPAGNA CON CREMA PASTICCIERA

Sponge cake layered with chocolate and vanilla pastry cream

Francesco d'Amuri- *Chef / Owner*

Sunday, November 6 - Friday, November 11

*New Haven* **RESTAURANT WEEK**  
presented by Citizens Bank

Join New Haven Restaurant Week and the Connecticut Food Bank to help those in need. Dine and donate \$1 to feed one person for one day.

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



# L'ORCIO

(lorchó) n. *A terra cotta urn used for storing olive oil.*

## New Haven Restaurant Week

Dinner | 3 courses \$29

### CHOICE OF...

#### **INSALATA MISTA**

Mixed salad, balsamic vinaigrette

#### **MELANZANE ALLA PARMIGIANA**

Wood oven fired Eggplant Parmigiana

#### **RIBOLLITA**

Hearty Tuscan vegetable stew thickened with bread

#### **INSALATA IMPERIALE**

Romaine hearts, Cesar dressing with anchovies, Croutons, Pecorino Romano

#### **TAGLIERE**

Freshly sliced Prosciutto di Parma, Pecorino cheese, house made Italian flatbread

### CHOICE OF...

#### **RISOTTO**

Creamy mixed mushroom risotto topped with braised pulled pork shank

#### **INVOLTINI DI POLLO**

De-boned chicken leg and thigh rolled with Prosciutto, Marsala wine sauce, baby carrots served with oven-roasted potatoes

#### **ZUCCA**

Handmade butternut squash ravioli, butter, sage, Pecorino Romano

#### **LIVORNESE**

Cod Fish pan sautéed in a tomato sauce prepared with garlic, shallots, capers and olives served with oven-roasted potatoes

### CHOICE OF...

#### **TIRAMISÚ**

Mascarpone custard layered with espresso soaked lady fingers and chocolate

#### **CANNOLI**

Cannoli shells with ricotta and dried fruit filling

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