

ORFEO

A WOOD FIRED KITCHEN

Tuesday, October 3, 2017

APPETIZERS

CRISPY FRIED EGGPLANT JENGA • hot sweet mustard vinaigrette 10 {v}

HEARTH BREAD • baked ricotta • assorted cured olives • tapenade • roasted garlic 10

**WILDCAT COVE OYSTERS ON THE ½ SHELL • frozen red onion granita 2.50ea {gf}

MEDITERRANEAN MUSSELS ROASTED OVER THE COALS • garlic • rosemary • preserved lemon • black pepper 16

CHARCOAL GRILLED OCTOPUS SALAD • castelvetro olives • vegetable compose • charred lemon dressing 16 {gf}

THE ORFEO SALAD • baby lettuces • cucumber • radish • goat cheese • roasted pistachios • herb vinaigrette 12 {gf}{v}

ANTIPASTO • assorted cured meats • olive salad • tomatoes • white anchovies • pickled onions • bruschetta 14

CHAR BROILED OYSTERS ON THE ½ SHELL • crispy bacon • garlic butter • parmigiano reggiano 14

ITALIAN WEDDING SOUP • brodo di parma • soffritto • garbanzo beans • tiny fennel spiced meatballs 7/9

CRISPY POLENTA FRITTERS • salsa marinara • parmigiano reggiano 8 {v}

WOOD FIRED OVEN PIZZAS

CARMEN • mozzarella • fennel sausage • assorted salumi • mama lils' chile • neapolitan tomato sauce • fresh basil 19

NEW YORKER • smoked peperoni • chili flakes • parmigiano reggiano • tomato sauce 17

MARGARITA • hand stretched mozzarella • neapolitan tomato sauce • whole basil • 18 {v}

AI FUNGHI • exotic mushrooms • truffle oil • shaved pancetta • stracchino 18

AMATRICIANA • slow braised pork cheeks • guanciale • roasted poblano peppers • red onions • tomato sauce 19

PASTA MADE IN HOUSE

GRACIE'S PASTA • beurre fonduta • garlic • truffle café's white truffle oil • capellini 16 {v}

SPAGHETTINI CON GRANCHIO • dungeness crab fry legs • cipolini onions • sweet corn • basil • spanish chorizo 26

LINGUINI ALL' ARRABBIATA • jumbo gulf shrimp • calabrian chiles • toasted garlic • olives • orange zest • fresh basil 26

RAVIOLI DI POLENTA • san marzano tomato sauce • parmigiano reggiano • hazelnut gremolata • fresh basil 18 {v}

TAGLIATELLE ALLA BOLOGNESE • spicy fennel sausage ragout • wilted greens • exotic mushrooms • black pepper ricotta 18

CHARCOAL GRILL

*THE ORFEO BURGER • gorgonzola dolce • apple smoked bacon • house made dill pickle • fried potatoes 18

🕒 GARLIC ROASTED JIDORI 1/2 CHICKEN • roasted vegetables • red wine demi • crispy parsley 26 {gf}

OLIVE CRUSTED LING COD • truffle potato puree • olive emulsion • herb pesto 28

* "PITTSBURGH STYLE" NY STRIP STEAK ROASTED OVER THE COALS • butter poached mushrooms • sauce au poivre • roasted potatoes 38 {gf}

FRESH PAN SEARED ALASKAN HALIBUT • eggplant caponata • capers • basil • pine nuts • saba drizzle 38

LAN ROC FARMS PORK CHOP • soft polenta • balsamic infused demi • black mission fig chutney 27{gf}

COLUMBIA RIVER KING SALMON • pence farms peaches • toasted pecan brown butter • roasted potatoes 36 {gf}

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IMPORTED AND DOMESTIC BEER & CIDER

DRAFT SELECTIONS

MARITIME PORTAGE BAY PILSNER, Seattle, WA 6
DRU BRU BAVARIAN SYLE HEFEWEIZEN, Snoqualmie, WA 6
GEORGETOWN "BODHIZAF" IPA, Seattle, WA 6
DOUBLE MOUNTAIN VAPORIZED, PALE ALE, Hood River OR 6

BOTTLE & CANS

BILLSNER PILSNER, Hale's, Seattle 6
HALE'S PALE ALE, Seattle 6
REUBENS BREWERY SUMMER IPA, Seattle 6
EI JEFE WEISEN ALE, Seattle 6

BOTTLE & CANS

PYRAMID HEFEWEIZEN, USA, 12 oz. 6
PELICAN BREWING DOUBLE IPA, Tillamook, OR, 12 oz. 6
YETI IMPERIAL STOUT, CO, 12 oz. 5
LA FIN DU MONDE, BELGIAN STYLE TRIPLE ALE, Canada 12oz 8
BLANCHE DE CHAMBLEY BELGIAN STYLE WHITE ALE, Canada 12oz 8
WASHINGTON GOLDEN DELICIOUS CIDER, Chelan, WA 12oz 7
TIETON DRY HOPPED CIDER, WA 16 oz. 16
DUPONT CIDRE BOUCHE, France 11.2 oz. 16

SPARKLING WINE, ROSE & WHITE WINES

HALF BOTTLES

SCHRAMSBERG BLANC DE BLANC BRUT, Napa, CA 2012 42
VILLA SANDI PROSECCO, Italy 19
POET'S LEAP LONG SHADOW RIESLING, Columbia valley 2014 22
ADELSHEIM PINOT GRIS, Willamette Valley OR 2015 19
MATANZAS CREEK SAUVIGNON BLANC, Sonoma, CA 27
DOMAINE VOCORET CHABLIS, Burgundy, France, 2012 32

FULL BOTTLES & BY THE GLASS

DOMAINE STE MICHELLE BRUT, Columbia Valley 8/28
BORG PROSECCO, Italy 10/35
TREVERI BRUT ROSE, Columbia valley WA 10 /35
CORAL WINES ROSE, Columbia Valley 2014, 9/31
PAREJAS CELLARS GARNACHA BLANCA, Columbia Valley, WA 2013 12/ 39
KIONA RIESLING, Columbia Valley, WA 2016 8/28
CHEHALEM THREE VINEYARDS RIESLING, Willamette Valley 2012 12/39
WILLAMETTE VALLEY VINEYARDS PINOT GRIS, Willamette Valley, OR 2015 12/48
SCARPETTA PINOT GRIGGIO, Friuli/Venezia 2016 8/28
LA VIARTE PINOT GRIGIO, FRIULI COLLI ORIENTAL, Italy 2014 10/35
SPY VALLEY SAUVIGNON BLANC, New Zealand, 2016 12/42
FRANCISCAN CHARDONNAY Napa Valley 2014 10/35
L'ECOLE NO. 41 CHARDONNAY, Columbia Valley, WA 2015 12/48

FULL BOTTLES

TAITTINGER CHAMPAGNE BRUT, France 70
VEUVE CLICQUOT "YELLOW LABEL", Champagne MV Brut 97
TRIMBACH RESERVE RIESLING, Alsace, France 2009 55
JOHANNISHOF RIESLING "V" KABINETT, Rheingau, Germany 2010 46
EFESTE "FERAL" SAUVIGNON BLANC, Columbia Valley, WA 2016 35
DUCKHORN SAUVIGNON BLANC, Napa Valley, CA 2016 48
ROMBAUER SAUVIGNON BLANC, Napa Valley, CA 2016 52
ANDREW RICH VINTNER, ROUSANNE, Columbia Valley 2013 42
ROTIE CELLARS MARSANNE, WA, 2015 45
BUTY SEMILLON BLEND, Columbia Valley WA 2014 49
L' ABEILLE DE FIUZAL, Graves France 2015 58
GAMACHE VITNERS VIOGNIER, Columbia Valley WA 2015 49
BRIAN CARTER "ORIANNA", Yakima Valley, 2015 2015 42
REVERLY WALLA WALLA VINTNERS CHARDONNAY, Columbia Valley 2016 35
DUNHAM CELLARS CHARDONNAY, Columbia Valley, WA 2015 42
FORGERON CELLARS CHARDONNAY, Columbia Valley 2014 52
JANUIK CHARDONNAY, Columbia Valley WA 2014 54
JORDAN CHARDONNAY, Russian River Valley, CA 2014 59
CAKEBREAD CHARDONNAY, Napa Valley, CA 2013 71
COTE BONNEVILLE CHARDONNAY, Yakima Valley 2014 89

RED WINES

HALF BOTTLES

ADELSHEIM PINOT NOIR, Willamette Valley, OR 2013 25
L' ECOLE SYRAH, Columbia Valley, WA, 2014, 22
ZACCAGNINI MONTEPULCIANO, Abruzzo, Italy 21
MATANZAS CREEK WINERY MERLOT, Sonoma County, CA 2013 19
ANTINORI TIGNANELLO, Tuscany, Italy 2012 375ml 104

FULL BOTTLES & BY THE GLASS

FORRIS PINOT NOIR, Rogue Valley 2014 10/35
LANGE PINOT NOIR, Willamette Valley, OR 14/48
DOMAINE SERENE YAMHILL CUVÉE PINOT NOIR, Willamette Valley, OR 2014 22/76
NOVELTY HILL SYRAH, Columbia Valley, WA 2013 14/52
BASEL CELLARS MERLOT, Walla Walla Valley, WA 2013 12/42
WYSLING MALBEC, Yakima Valley, WA 2008 8/28
CHARLES SMITH "CINGHIALE" SANGIOVESE, Wahluke Slope, WA 2015 12/42
SUBSTANCE CABERNET SAUVIGNON, Columbia Valley, WA 2015 11/45
L'ECOLE CABERNET SAUVIGNON, Columbia Valley, WA 12/48
CANVASBACK CAVERNET SAUVIGNON, Red Mountainy, WA 2014 18/62

CRISTOM PINOT NOIR, Mt. Jefferson Cuvee 2014 58

FIGGINS FAMILY ESTATE "TOIL" PINOT NOIR, Willamette Valley, OR 2015 110
DOMAINE DROUHIN "LAURENE" PINOT NOIR, Dundee Hills, OR 2013 120
KOSTA BROWNE "CAP'S CROWNE" PINOT NOIR, Sonoma CA 2014 195
CHATEAU THIVIN, REVERDON, Appellation Brouilly Controlee FR 2014 56
CARMIN BRILLANT, Clos de Caveau, Vacqueyras, France 2014 62
CHATEAU DES JAQUES MOULIN A VENT, France 2012 68
MC CREA MOURVEDRE, Yakima Valley, WA 2010 54
ALBE G.D VAJRA BAROLO, Piedmont, Italy 2012 70
LONG SHADOWS "SAGGI" SANGIO/CAB SAUV/SYRAH, Columbia Valley, WA 2015 89
BRIAN CARTER "BYZANCE", WA 2012 55
HENCE CELLARS PETIT VERDOT, Walla Walla 2013 52
VA PIANO SYRAH, Columbia Valley 2013 58
CHARLES SMITH "VELVET DEVIL" MERLOT, Mattawa, WA 2015 35
HEDGES ESTATE RED MOUNTAIN BLEND (CAB SAUV/MERLOT), WA 2012 54
EFESTE "NANA" (MERLOT/CAB/CAB FRANC), Yakima, WA 2013 78
THREE RIVERS CABERNET SAUVIGNON, Columbia Valley 2014 42
ARBOR CREST CABERNET FRANC, Columbia Valley, WA 2014 48
ARROWOOD CABERNET SAUVIGNON, Sonoma County, CA 2013 52

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<p>FULL BOTTLES</p> <p>CAMBRIA PINOT NOIR, Santa Maria Valley CA 48</p> <p>SOLENA GRANDE CUVÉE PINOT NOIR, Willamette Valley OR 2014 48</p> <p>WILLAKENZIE GISÈLE PINOT NOIR, Willamette Valley, OR 2014 52</p> <p>WILLAMETTE VALLEY ESTATE PINOT NOIR, Willamette Valley, OR 2014 58</p>	<p>OWEN ROE CABERNET SAUVIGNON, Yakima Valley, WA 2013 65</p> <p>BROWNE CABERNET SAUVIGNON, Columbia Valley, WA 2014 58</p> <p>LEONETTI CELLARS SANGIOVESE, Walla Walla valley, WA 2014 150</p> <p>LEONETTI CELLARS CABERNET SAUVIGNON, Walla Walla, WA 2013 195</p>
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