

MAINS

Chicken Parmigiana

27

Tender chicken, lightly breaded and cooked until golden, layered with our rich tomato sauce, melted mozzarella and Parmigiano-Reggiano. Served with penne tossed in our tomato basil sauce.

Chicken Caprina

29

Tender chicken breast oven-baked with sweet caramelized onions, creamy goat cheese and pesto, served with seasonal vegetables and potato.

Veal Parmigiana

27

Tender veal, lightly breaded and cooked until golden, layered with our rich tomato sauce, melted mozzarella and Parmigiano-Reggiano. Served with penne tossed in our tomato basil sauce.

Veal Margherita

29

Tender veal scaloppine layered with melted bocconcini and finished with a rich, savoury tomato demi-glace.

Risotto ai Funghi

39

Creamy Arborio risotto slowly simmered in chicken broth with a savoury medley of mushrooms, enriched with butter and finished with freshly grated Parmigiano.

Gamberoni Celia

39

Extra-large tiger shrimp simmered in our light, intensely spicy house-made tomato sauce, served alongside spaghettoni aglio e olio.

Padella for Two

79

A longtime Orsini signature — a generous feast of clams, mussels, calamari, shrimp, snow crab claws and two jumbo tiger shrimp, simmered in our white wine and tomato sauce. Served with two portions of linguine tossed with baby shrimp.

Chef James' Signature Cut

65

AAA 10 oz. New York striploin, grilled to perfection and generously sliced over a bed of sautéed spinach, finished with a braised cherry tomato vine, chimichurri aioli and garlic crostoni. Served with potato.



Our dishes are individually prepared and plated; presentation may vary slightly from images shown.