

Pizzeria Orso Menu

400 South Maple Avenue, Falls Church City
Take-Away Call: (703) 226-3474

Antipasti / Starters

- Milano - 5.50
fire-roasted flat bread with rosemary and sea salt
- Tomato Arancini - 6.25
crispy risotto, Taleggio, roasted peppers
- *Fried Calamari - 7.00
smoked paprika served with your choice of basil aioli or marinara sauce
- Oven Roasted Olives - 6.00
served with grilled sourdough bread
- Veal Meatballs - 8.25
red pepper sauce, zucchini salad, grana
- Antipasti Platter - 12.50
Chef's selection of cured meats, marinated olives, Blue Ridge mozzarella, artichokes, grilled sourdough bread

Salads

- Mixed Green Salad - 5.00 / 7.00
baby lettuces, croutons, house vinaigrette
- Sardinian Salad - 6.25 / 8.50
mixed greens, salami Tuscano, artichokes, cherry tomato, grana, Sardinian flatbread
- *Orso Caesar Salad - 6.25 / 8.50
romaine, anchovies, croutons, grana aioli
- Chopped Romaine Salad - 6.25 / 8.50
romaine hearts, ham, chick peas, olives, red onion, ricotta salata, champagne vinaigrette
- Endive and Arugula Salad - 6.25 / 8.50
endive, baby arugula, crispy shallots, truffle vinaigrette

Extra Grilled Sourdough Bread - 3.00
Great with any salad!

Sandwiches

all sandwiches are served with a side salad

- Meatball - 8.50
veal meatballs, shaved romaine, mozzarella, red onion, served on a folded pizza crust
- Salumi - 8.50
assorted cured meats, fontina, arugula, roasted sweet pepper aioli, tomato, pickled onion, served on grilled sourdough bread
- Vegetarian - 8.50
grilled mixed vegetables, grana, pesto, on a folded pizza crust
- Eggplant and Parmesan - 8.50
fried eggplant, tomato compote, parmesan sauce, served on a ciabatta roll

Pastas

- Linguini alla Chitarra - 8.50 / 14.25
mussels, garlic, white wine, butter, capers, fresh herbs
- Spaghetti e Polpette - 8.50 / 14.25
hand-cut spaghetti, veal meatballs, grana
- Crimini Mushroom Ravioli - 8.50 / 14.25
parmesan broth, smoked tomato, shallots, sweet corn, sage

Traditional Pizzas

- Marinara DOC - 8.50
tomato, fresh oregano, garlic (no cheese)
- Margherita DOC - 12.75
tomato, buffalo mozzarella, basil
- Diavola - 12.50
tomato, pepperoni, mozzarella
- Crudo - 14.50
tomato, basil, mozzarella, prosciutto, arugula, grana
- Filetto - 13.50
buffalo mozzarella, basil, cherry tomatoes, garlic

Desserts

- Lemon Donuts - 6.00
served with Nutella mousse
- Biscotti - 4.00
traditional Italian cookies
- Pistachio Cannoli - 6.50
served with seasonal fruit
- Seasonal Tart - 7.25
Chef's selection

All pizzas are served unsliced, and finished with olive oil unless otherwise requested. Pizza dough is made from Caputo 00 flour, naturally leavened, and never refrigerated or frozen. Tomato sauce is made from San Marzano tomatoes. We serve Blue Ridge Dairy Mozzarella produced locally in Leesburg, VA. The volcanic brick oven is made by Forno Napoletano. No substitutions please.

House Specialty Pizzas

- Orso - 17.25
mozzarella, pecorino Tuscano, fontina, grana, ricotta, garlic, prosciutto
- Orso Bianco - 15.25
mozzarella, pecorino Tuscano, fontina, grana, ricotta, garlic
- Toscana - 16.25
tomato, pepperoni, salami Tuscano, ham, sausage, mozzarella
- Verdure - 15.25
tomato, basil, eggplant, sweet peppers, onion, capers, mushrooms, mozzarella
- Capricciosa - 15.50
tomato, mozzarella, artichokes, crimini mushrooms, ham, olives, basil
- Ripieno Quattro - 14.50
folded pizza with mozzarella, fontina, ricotta, grana, and pesto

CREATE YOUR OWN PIZZA - \$10

Step 1: Choose a Sauce:

cream, marinara, pesto, tomato purée
(add extra sauce for \$1)

Step 2: Choose a Cheese:

fontina, grana, mozzarella, pecorino, ricotta
(add an additional cheese for \$2)

Step 3: Add Toppings:

(prices are per topping)

Toppings - \$1 each

basil, capers, cherry tomato, crimini mushrooms, eggplant, fresh oregano, garlic, hot peppers, olives, onion, roasted sweet peppers, zucchini

Toppings - \$2 each

anchovies, artichokes, ham, pepperoni, salami, sausage

Toppings - \$3 each

buffalo mozzarella, prosciutto di Parma

White Wines To Go

- Tiamo Organic Pinot Grigio DOC - 26
- Villa D 'Campania/Coda di Volpe - 24
- Heron Chardonnay - 32
- Grotta del Sole Falanghina - 34
- Pravis Pinot Grigio DOC - 29
- Farnese Trebbiano d' Abruzzo DOC - 32
- Santa Barbara, Verdicchio dei Castelli di Jesi DOCG - 28
- Cantina Santa Maria la Palma DOC - 35
- Montelliana Prosecco DOC (Sparkling) - 32
- Tiamo Sparkling Prosecco Organic Splits - 9
- DeGiorgis Moscato - 34

WINE LIST

Red Wines To Go

- San Lorenzo/Montepulciano di Abruzzo - 26
- Hacienda Del Plata Cabernet Sauvignon - 34
- Livelli, Primonero - 31
- Molino Chianti Colli Senesi DOCG - 31
- Grotta del Sole Gragnano (Sparkling) DOC - 32
- Culley Vineyards Pinot Noir - 34
- I Sassi/Aglianico del Vulture - 28
- Villa Pozzi Merlot - 28
- San Marzano Primitivo Puglia - 30
- Volpetti Cesanese Lazio - 28
- Tenuta Rapitala Nero D' Avola. DOC - 32

Bottled Beer To Go

BEER LIST

- Miller Lite - 5.00
- Amstel Lite - 5.00
- Yuengling Lager - 5.00
- Samuel Adams Boston Lager - 5.00
- Moretti LaRossa - 6.00
- Kaliber (non alcoholic) - 5.00

2011 BEST OF WASHINGTON

Featured in Washingtonian Magazine's "BEST OF" issue: Best Upscale Pizza

*Ingredients may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

LUNCH MENU

Available during lunch hours only

FALL LUNCH DEAL - \$10

Salad & Lunch Pizza
Half Mixed-Green Salad
and any Lunch Pizza

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parmesan broth, smoked tomato, shallots, sweet corn, sage
- Aglio e Olio - 6.00 / 10.00
spaghetti, garlic, chili, Castelvatrano olive oil

Lunch Pizzas

- Marinara DOC - 8.00
tomato, fresh oregano, garlic (no cheese)
- Margherita - 9.00
tomato, mozzarella, basil
- Quattro Formaggi - 10.00
mozzarella, ricotta, pecorino, grana, garlic
- Salami - 10.00
tomato, Tuscan salami, mozzarella
- Frutta di Estate - 10.00
tomato, basil, eggplant, zucchini, sweet peppers, onion, mozzarella

EVERY TUESDAY KIDS EAT FREE

Kids 10 & under get one free item from the children's menu for each Traditional or House Specialty Pizza ordered
*Kids 10 & under *Not valid with any other special offer or advertised coupon *Not valid for cash *Dine in only

EVERY WEDNESDAY 1/2 PRICE WINE NIGHT

50% discount off bottles of wine
*Not valid for cash *Dine in only *Offer ends at 9pm

PIZZERIA ORSO TAKE-AWAY MENU

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www.pizzeriaorso.com



Featured in
Washingtonian
Magazine's
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Best Upscale
Pizza!

Hours of Operation:
Monday: Closed
Tuesday - Friday:
Lunch: 11:30am - 3:00pm
Dinner: 4:00pm - 9:30pm
Saturday - Sunday:
Lunch: 11:30am - 3:00pm

Dedicated curbside take-away parking - right out front
CALL AHEAD - WE'LL DELIVER TO YOUR CAR

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