

The little numbers at the end of each menu item's name correspond to a region on this map. The dishes from the north tend to be more earthy and robust whereas those from the south tend to be from the sea and brighter in flavour. No matter where they originate, each dish has its own story.

# OROFINO

## ANTIPASTI

**Caprese<sup>5</sup> G . . . . . 11**

Confit of Sicilian heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, and balsamic Glaze.

**Trio Bruschetta<sup>8</sup> . . . . . 9**

Classic, ricotta with walnuts and honey, and pesto with spicy sausage and provolone.

**Arancini<sup>16</sup> . . . . . 9**

Sicilian rice balls done two ways: with traditional meat sauce and four cheese served with marinara sauce.

**Calamari Fritti<sup>16</sup> . . . . . 11**

Lightly floured fresh squid served with marinara sauce.

**Piatto di Carni e**

**Formaggi<sup>1-20</sup> . . . . . 14**

Italian meats and cheeses served with crostini and preserves.

**Funghi Ripieni<sup>14</sup> . . . . . 9**

Grilled portobello mushroom stuffed with prosciutto, provolone, mozzarella, and parmesan, topped with bread crumbs finished with balsamic glaze.

## INSALATE

**Insalata Mistacanza<sup>8</sup> G . . . . 7**

Mixed greens, mixed olives, red onion, tomato, cucumber with house dressing.

**Insalata di Cesare<sup>8</sup> . . . . . 8**

Romaine, shaved parmigiano, garlic crostini, red onion, semi sun dried tomato with Caesar dressing.

**Add anchovies . . . . . 2**

**Insalata di Alona<sup>(Fredericksburg)</sup> G 9**

Arugula, pear, walnuts, and gorgonzola with balsamic glaze.

**Insalata con Carne<sup>16\*</sup> G . . . 14**

Mixed greens, Ribeye, fresh mozzarella, cherry tomato, red onion, balsamic glaze.

**Add to any salad**

Chicken (non-GMO) . . . . . 4

Shrimp . . . . . 5

Steak (rib eye)\* . . . . . 7

Salmon\* . . . . . 6

Gluten-free bread . . . . . 3

## ZUPPA

All soups come with bread.

**Zuppa del Giorno . . 3/cup, 5/bowl**

Ask your server for details



- 1 Abruzzo
- 2 Aosta
- 3 Basilicata
- 4 Calabria
- 5 Campania
- 6 Emilia-Romagna
- 7 Friuli-Venezia Giulia
- 8 Lazio
- 9 Liguria
- 10 Lombardy
- 11 Marche
- 12 Molise
- 13 Piedmont
- 14 Puglia
- 15 Sardinia
- 16 Sicily
- 17 Trentino-Alto Adige
- 18 Tuscany
- 19 Umbria
- 20 Veneto

## LUNCH BOXES

**Orofino Lunch Boxes . . . 10**

Accompanied by a side salad (Cesare or Mistacanza) or a cup of the soup of the day.

**Al Pomodoro<sup>(1-20)</sup>**

Penne or spaghetti with tomato sauce.

**Add a homemade meatball . . 2**

**Spaghetti Carbonara<sup>8</sup>**

Spaghetti served al dente in a light white cream sauce with pancetta and parmesan.

**Pappardelle al ragù<sup>6</sup>**

Pappardelle pasta served al dente with traditional homemade meat sauce.

**Gnocchi al Pesto<sup>9</sup>**

Gnocchi with homemade pesto and melted provolone cheese.

**Gnocchi del Sud<sup>8</sup>**

Gnocchi in a cherry tomato sauce with basil and fresh mozzarella.

## BAMBINI

Kids' Menu

**Penne . . . . . 6**

Served with choice of butter or tomato sauce.

**Add a homemade meatball . . 2**

**Mozzarella Sticks . . . . . 6**

Served with marinara sauce and french fries.

**Grilled Cheese Sandwich . . 6**

Served with french fries.

**Milk or Chocolate Milk . 1.50**

## PANINI

All panini are served with rosemary potato chips. Add a side salad (Cesare or Mistacanza) or a cup of soup for \$2. Add Insalata di Alona as a side salad for \$4.

**Rosy<sup>10</sup> G . . . . . 9**

Pear, brie, walnut, honey, and arugula on ciabatta.

**Add turkey or chicken . . . . . 2**

**Caprese Panino<sup>5</sup> G . . . . . 8**

Tomato, mozzarella, and basil served with pesto on ciabatta.

**Add prosciutto di parma . . . . 2**

**Melenzane<sup>6</sup> . . . . . 9**

Eggplant parmesan with fresh mozzarella served on ciabatta.

**Polpette . . . . . 9**

Homemade beef meatballs in tomato sauce and fresh mozzarella on ciabatta.

**Pollo Balsamico<sup>10</sup> G . . . . . 9**

lemon garlic marinated chicken breast, provolone, arugula, semi sun dried roasted tomato, basil, EVOO, and balsamic glaze on ciabatta.

**Porchetta<sup>8</sup> G . . . . . 10**

Italian herb-roasted thin-sliced pork loin, caramelized onion, fresh mozzarella, arugula, roasted tomatoes, and Orofino sauce on ciabatta.

**Club Siciliano<sup>16</sup> G . . . . . 9**

Turkey, pancetta, semi sun dried tomatoes, arugula, provolone, and mayo on ciabatta.

**Milano<sup>10</sup> . . . . . 10**

Fried chicken cutlet, brie, caramelized onion, arugula, and Orofino sauce on ciabatta.

**Gluten free option G . . . . . 2**

## PASTA

Add a side salad (Cesare or Mistacanza) or a cup soup of the day for \$2. Add Insalata di Alona as a side salad for \$4.

**Vongole<sup>16</sup> . . . . . 14**

Spaghetti served al dente with clams in a cherry tomato garlic wine sauce.

**Lasagna<sup>5</sup> . . . . . 15**

Classic Italian meat lasagna with traditional bechamel sauce.

**Orecchiette Bari<sup>14</sup> . . . . . 13**

Orecchiette pasta with spicy sausage and broccoli rabe in a light tomato cream sauce.

**Gluten free option G . . . . . 2**

The little numbers at the end of each menu item's name correspond to a region on this map. The dishes from the north tend to be more earthy and robust whereas those from the south tend to be from the sea and brighter in flavour. No matter where they originate, each dish has its own story.

# ORFANO

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- 18 Tuscany
- 19 Umbria
- 20 Veneto



## ANTIPASTI

- Calamari Fritti**<sup>16</sup> . . . . . 11  
Lightly floured fresh squid served with marinara sauce.
- Piatto di Carni e Formaggi**<sup>1-20</sup> . . . . . 17  
Italian meats and cheeses served with crostini and preserves.
- Caprese**<sup>5</sup> **G** . . . . . 11  
Confit of Sicilian heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, and balsamic Glaze.

- Trio Bruschetta**<sup>8</sup> . . . . . 9  
Classic, ricotta with walnuts and honey, and pesto with spicy sausage and provolone.
- Arancini**<sup>16</sup> . . . . . 9  
Sicilian rice balls done two ways: with traditional meat sauce and four cheese served with marinara sauce.
- Funghi Ripieni**<sup>14</sup> . . . . . 9  
Grilled portobello mushroom stuffed with prosciutto, provolone, mozzarella, and parmesan, topped with bread crumbs finished with balsamic glaze.

## INSALATE

- Insalata Misticanza**<sup>8</sup> **G** . . . . . 7  
Mixed greens, mixed olives, red onion, tomato, and cucumber with house dressing.
- Insalata di Cesare**<sup>8</sup> . . . . . 8  
Romaine, shaved parmigiano, garlic crostini, red onion, semi sun dried tomato with Caesar dressing.  
Add anchovies . . . . . 2
- Insalata di Alona**<sup>(Fredericksburg)</sup> **G** 9  
Arugula, pear, walnuts, and gorgonzola with balsamic glaze.
- Insalata con Carne**<sup>16\*</sup> **G** . . . 14  
Mixed greens, rib eye, fresh mozzarella, cherry tomato, and red onion with balsamic glaze.
- Add to any salad**
- Chicken (non-GMO) . . . . . 4
- Shrimp . . . . . 5
- Steak (rib eye)\* . . . . . 7
- Salmon\* . . . . . 6
- Gluten-free bread . . . . . 3

## PASTA

Add a side salad (Cesare or Misticanza) or a cup soup of the day to any entrée for \$2. Add Insalata di Alona for \$4.

- Al Pomodoro**<sup>1-20</sup> . . . . . 10  
Penne or spaghetti with tomato sauce.  
Add a homemade meatball . . . . . 2
- Lasagna**<sup>5</sup> . . . . . 15  
Classic Italian meat lasagna with traditional bechamel sauce.

- Pappardelle al Ragù**<sup>6</sup> . . . . . 14  
Pappardelle pasta served al dente with traditional homemade meat sauce.
- Orecchiette Bari**<sup>14</sup> . . . . . 13  
Orecchiette, spicy sausage, and broccoli rabe in a light tomato cream sauce.
- Gnocchi al Pesto**<sup>9</sup> . . . . . 13  
Gnocchi with homemade pesto and melted provolone.  
Add chicken . . . . . 4  
Add shrimp. . . . . 5

- Gnocchi del Sud**<sup>8</sup> . . . . . 13  
Gnocchi in a cherry tomato sauce with basil and fresh mozzarella.
- Spaghetti Carbonara**<sup>8</sup> . . . . . 13  
Spaghetti served al dente in light white sauce with pancetta and parmesan and finished with egg yolk.
- Vongole**<sup>16</sup> . . . . . 14  
Spaghetti served al dente in a cherry tomato garlic wine sauce with clams.
- Gluten free option** **G** . . . . . 2

## SECONDI

- Salmone al Limone**<sup>1-20\*</sup> **G** . . . 20  
Pan-seared salmon topped with fresh cherry tomato lemon sauce served with asparagus and potato.
- Sgaloppina di Vitello**<sup>16</sup> . . . 20  
Pan-seared veal in lemon sauce and served with a side of vegetable of the day and saffron risotto.

- Sgaloppina di Pollo**<sup>13</sup> . . . . . 20  
Pan-seared chicken in a creamy saffron sauce with porcini mushrooms and served with red potatoes and vegetable of the day.
- Pollo Involentino**<sup>6</sup> **G** . . . . . 19  
Chicken breast stuffed with spicy sausage, basil, and provolone and topped with creamy truffle sauce; served over potatoes and vegetable of the day.

- Bistecca alla Fiorentina**<sup>18\*</sup> **G** 26  
10-ounce Ribeye steak with gorgonzola chianti sauce served with potatoes and prosciutto-wrapped asparagus.
- Melanzane Siciliane**<sup>16</sup> . . . . . 16  
Lightly breaded fried eggplant, tomato, parmesan, basil, and mozzarella served with side spaghetti al pomodoro.

## ZUPPA

All soups come with bread.

- Zuppa del Giorno** 3/cup, 5/bowl  
Ask your server for details.

## BAMBINI

Kids' Menu

- Penne** . . . . . 6  
Served with butter or tomato sauce.  
Add a homemade meatball . . . 2

- Mozzarella Sticks** . . . . . 6  
With marinara sauce and french fries.
- Grilled Cheese Sandwich** . . 6  
Served with french fries.
- Milk or Chocolate Milk** . 1.50

## CONTORNI

Side dishes available dal carrello.

- Veggie of the Day** . . . . . 3
- Potatoes** . . . . . 2
- Asparagus** . . . . . 3

- Saffron Rice** . . . . . 3
- Prosciutto-Wrapped Asparagus** . . . . . 5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# PIZZE

## Margherita<sup>5</sup> . . . . . 12

San Marzano tomato, fresh mozzarella, basil, and EVOO

## Capricciosa<sup>5</sup> . . . . . 15

San Marzano tomato, fresh mozzarella, ham, olives, mushroom, artichoke, roasted red pepper, and EVOO

## Marinara<sup>5</sup> . . . . . 13

San Marzano tomato, anchovies, garlic, capers, oregano, basil, and EVOO

## Piccante<sup>4</sup> . . . . . 14

San Marzano tomato, fresh mozzarella, spicy sopressata, basil, and EVOO

## Salsiccia e Rapini<sup>5</sup> . . . . . 15

Fresh mozzarella, provolone, sausage, broccoli rabe, garlic, and EVOO

## Norma<sup>16</sup> . . . . . 15

San Marzano tomato, fresh mozzarella, eggplant, parmesan, fresh ricotta, ricotta salata, and EVOO

## Gluten free option **G** . . . . . 2

## S. Danielle<sup>6</sup> . . . . . 17

Fresh mozzarella, arugula, prosciutto, lemon, and shaved parmesan.

## Ligure<sup>9</sup> . . . . . 17

Fresh mozzarella, pesto, shrimp, roasted cherry tomato, and arugula

## Quattro Formaggi<sup>1-20</sup> 14

Fresh mozzarella, gorgonzola, parmesan, and pecorino

## Calzone Classico<sup>5</sup> . . . . . 14

San Marzano tomato, fresh mozzarella, ham, basil, and parmesan



**ASSOCIAZIONE  
VERACE  
PIZZA  
NAPOLETANA**

The Associazione Vera Pizza Napoletana (AVPN) is an international organization representing some of the oldest families of pizza makers and the most famous Neapolitan pizzerias, seeking to cultivate the culinary art of making Neapolitan pizza. The association later became officially established by the Italian government as a denomination of control (DOC), a designation that made AVPN a legal entity able to give special designation to pizzerias who meet strict requirements that respect the tradition of the art of Neapolitan pizza making. Orofino is proud to have earned this designation and to share classic, authentic pizza with you.

## VINO DELLA CASA

### Rosso . . . . . 7/25

Orofino Sangiovese

Chianti

Pinot Noir

Cabernet Sauvignon

### Orofino Red Sangria . . . . . 7

Zeroincondotta Barbera

(organic) . . . . . 8/30

### Bianco & Rosé . . . . . 7/25

Orofino Pinot Grigio

Chardonnay

Sauvignon Blanc

Rosé

### Spumante . . . . . 7/25

Moscato<sup>20</sup>

Prosecco<sup>20</sup>

## BIRRA

### Peroni . . . . . 5

### Heineken . . . . . 5

Ask your server for our seasonal beer selection.

## SODA

### Coca Cola . . . . . 2

### Diet Coke . . . . . 2

### Sprite . . . . . 2

### Italian Sodas . . . . . 2

Available in lemon and orange

## ACQUA

### Frizzante (sparkling) . . . . . 4

### Liscia (flat) . . . . . 4

## CAFFÈ

Add flavoured syrup . . . . . 50

Add shot of (Limoncello, Sambuca, Amaretto Di Saronno, Baileys) . . . 4

### Coffee . . . . . 2.10

### Iced Coffee . . . . . 2.30

### Orofino Signature Teas . 3.50

Served hot or iced. Ask your server for selections.

### Iced Tea . . . . . 2

### Cappuccino . . . . . 3.75

### Latte . . . . . 3.75

### Mocha . . . . . 3.95

### Espresso . . . . . 2

### Espresso Doppio . . . . . 3

### Americano . . . . . 2.50

### Espresso Macchiato . . . 2.50

### Affogato

One scoop of gelato and shot of espresso . . . . . 5

**H**ERE AT OROFINO, we offer a unique dining experience in downtown Fredericksburg. You're about to enjoy fresh, authentic Italian food made with the best ingredients from Italy by Italian hands as well as from local and organic sources. And because food is life, you'll also get a

glimpse of what the Italian culture is all about: family, great food, and la dolce vita (the sweet life). Everything you'll find on the menu has deep roots in each of the unique Italian regions, traditions, and cooking ethic—only simple, fresh ingredients. *Benvenuto! E goditelo!*



PROUDLY SERVING LOCALLY-SOURCED MEATS FROM

**Ayrshire Farm<sup>®</sup>**  
Upperville, Virginia



Let us bring Italy to you! Ask us about catering for your life or corporate events or visit [OrofinoRestaurant.com/Special-Events](http://OrofinoRestaurant.com/Special-Events)