

OFFICINA

Winter Restaurant Week

BRUNCH

3 Courses 25

antipasti

choice of

Zuppo Minestrone

Vegetables. Kale. Conchiglie Pasta. Cannellini Beans. Pomodoro. Parmigiano.

Insalata Caesar

Little Gem Lettuce. Crouton. Parmigiano. Traditional Caesar Dressing.

Insalata di Rucola

Wild Baby Arugula. Shaved Fennel. Olive Oil. Parmigiano Reggiano.

Polpette

Braised Meatball. Pomodoro. Soft Polenta. Parmigiano. Bread Crumb.

Pescioli

Fried Smelts. Radicchio. Cherry Bomb Peppers. Pepperoncini Aioli.

Avocado Crostini

Grilled Casserecio. Crushed Avocado. Frisse. Cherry Bomb Pepper. Poached Egg.
Add Smoked Salmon +8

Affettati Misti

Chef's Choice of Two Salumi or Two Formaggio
Accompanied by Grilled Casareccio Sourdough and House Jam.
+21

secondi

choice of

Spaghetti alla Carbonara

Pancetta. Pecorino Romano. Black Pepper. Farm Egg. Scallions. Sunny Side Up Egg.

Ravioli

Ravioli Filled With Ricotta. Lemon Butter. Baby Spinach.

Lasagna Bolognese

Spinach Pasta. Pork Veal Beef Ragu. Pomodoro. Bechamelle. Parmigiano.

Chicken Parmigiano

Breaded Amish Chicken Breast. Pomodoro. Mozzarella. Parmigiano.

Bistecca e Uova

Roseda NY Strip. Salsa Verde. Sunny Side Egg. Fried Russet Potato.

Calamari Ripiene

Stuffed Calamari With Potato. Shrimp. Spinach. Esplette Oil.

Frittelle

Lemon Ricotta Pancakes. Sour Cherry. Maple Syrup. Mascarpone.

dolce

choice of

Tiramisu

Tiramisu. Espresso. Mascarpone. Chiffon Cake. Cocoa.

Crostata di Limone

Olive Oil Jam. Lemon Curd. Crispy Meringue.

Cannoli

Classic Cannoli. Ricotta. Dark Chocolate. Sicilian Pistachio.

Gelato & Sorbet

Seasonal Flavors

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RESTAURANT WEEK WINE SPECIALS

Please ask your server about half-carafe wine and bottle specials.

vini					
Bollicine Bubbles		Bianchi White		Rossi Red	
BISOL ‘JEIO’ Prosecco Glera Veneto, NV	14.5 70.5	PUIATTI Sauvignon Blanc Friulli, 2022	16.5 80.5	FESSINA ‘Erse” Nerello Mascalese Etna, 2020	18.5 90.5
FERRARI Champagne Method Chardonnay Trentodoc, NV	21.5 105.5	TENUTA REGALEALI Grillo Sicilly, 2022	15.5 75.5	BUGLIONI ‘(I’M) Perfetto’ Corvina Blend Valpolicella Classico, 2021	16.5 80.5
ETTORE GERMANNO Brut Rosé, Nebbiolo Piedmont, NV	24.5 120.5	TERRE NERE Carricante Etna, 2023	18.5 90.5	VERRAZZANO Sangiovese Chianti Classico, 2020	18.5 90.5
Rosato Rosé		SAN PIETRO Pinot Grigio Trentino-Alto Ridge, 2023	14.5 70	TOMMASI ‘Poggio al Tufo’ Cabernet Sauvignon Tuscany, 2020	17.5 85.5
		BRUNICHE ‘NOZZOLE’ Chardonnay Tuscany, 2022	16.5 80.5		
		CERETTO (375ml) Moscato d’Asti Piedmont, 2023	14.5 35.5		

Enjoy Premium Wine By The Glass

Served Using Coravin System

SANTA MARIA DI GAETANO BERTANI ‘TORRE PIEVE’
Chardonnay | Veneto, 2021
29.5 | 145

TERRE DEL BAROLO RISERVA BAROLO
Nebbiolo | Piedmont, 2016
26.5 | 130

Please ask your server for our full wine list.

cocktails			
Espresso Martini Vodka. Galliano Espresso. White Chocolate Mousse. Soy Milk.	18	Malfy Tonic Malfy Rosa Gin. Spices. Mediterranean Tonic.	16
Italian Alps Mezcal. Limoncello. Citrus. Soda Water. Meringue.	18	Bella Vita Campari. Taylor Velvet Falemum. Almonds. Citrus. Egg Whites.	18
Negroni Biondi Gin. Coffee Vermouth. Banana Campari.	18	Fig Old Fashion Bourbon. Fig. Honey.	16

birre			
Menabrea Pilsner Biella, Italy	10.5	Peroni Pilsner Rome, Italy	11.5
RaR Groove City Wheat Cambridge, MD	10.5	Modelo Especial Pilsner Mexico	10.5
		Cigar City Jai Alai IPA Tampa Bay, FL	11.5
		Corona Lager Mexico	10.5

mocktails			
Falling Leaves N/A Red Bitter Caramelized Pineappe. Lemon. Maple Syrup. Soda Water	13	Cosmopolitan N/A Rose Gin. Cranberry. Lime. Orange Syrup.	14

non-alcoholic			
Acqua Panna San Pellegrino 1 Liter	9.5	Juice Orange Cranberry Pineapple Lemonade	8.5
Tonic Water	6.5	Ginger Beer	6.5
		Soda Coca-Cola Diet Coke Sprite Ginger Ale	6.5
		Galvanina Assorted Flavors.	6.5