

OFFICINA

Winter Restaurant Week

DINNER

3 for 55

antipasti

choice of

Zuppa Minestrone

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

Winter Citrus Salad

Baby Argula. Shaved Fennel. Cara Cara Orange.
Blood Orange. Grapefruit. Anchovies.

Mozzarella Fritta

Breaded Fried Mozzarella. Pomodoro Basil. Parmegiano.

Polpette

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

Pesciolini

Fried Smelts. Radicchio. Cherry Boom Pepper. Pepperoncio Aioli.

Caesar Salad

Little Gem Lettuce. Garlic Crouton. Parmesan.
Traditional Caesar Dressing.

Affettati Misti

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

secondi

choice of

Tagliatelle

Pork Ragù. Soffritto. Parsley. Baby Spinach. Pecorino Romano.

Ravioli di Manzo

Ravioli Filled With Short Ribs. Celery. Brown Butter.

Linguine alle Cozze

Saffron Spaghetti. Mussels. Pomodoro. Pepperoncini.
Basil. Bread Crumbs.

Linguine Alla Carbonara

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

Risotto al Funghi

Aquarello Risotto. Wild Mixed Mushroom. Butter. Parmigiano.

Fileto di Salmerino

Grilled Arctic Chard. Confit Fennel. Semi-Dried Tomatoes.
Wild Black Rice. Fish Fume.

Brasato Di Guanciale di Manzo

Braised Beef Cheeks. Massa Frissa. Charred Rapini. Gremolata.

Costine di Maiale

Braised Back Pork Ribs. Celery Root Puree. Pancetta.
Braised Nappa Cabbages.

Pollo Alla Parmigiana

Breaded Amish Chicken Breast. Pomodoro.
Mozzarella. Parmigiano. Basil.

Sicilian Calamare Ripeni

Stuffed Calamari. with Potatoes. Shrimp. Spinach. Esplette Oil.

specials

Lobster Tortellini

Maine Lobster. Chive. Lobster Butter. Lobster Foam.
15

Black Winter Truffle

5 Grams
27

dolce

choice of

Crostata Di Limone

Olive Oil Jam. Lemon Cure. Crispy Meringue.

Tiramisu

Tiramisu. Espresso. Mascarpone. Chiffon Cake. Cocoa.

Baba Rum

Rum Syrup. Chantilly Cream. Amarena Cherries.

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 <i>Glera</i> Veneto, NV	14.5 70.5	PUIATTI <i>Sauvignon Blanc</i> Friulli, 2022	16.5 80.5	FESSINA ‘Erse” <i>Nerello Mascalese</i> Etna, 2020	18.5 90.5
FERRARI Champagne Method <i>Chardonnay</i> Trentodoc, NV	21.5 105.5	TENUTA REGALEALI <i>Grillo</i> Sicilly, 2022	15.5 75.5	BUGLIONI ‘(I’M) <i>Perfetto’ Corvina Blend</i> Valpolicella Classico, 2021	16.5 80.5
ETTORE GERMANNO Brut Rosé, <i>Nebbiolo</i> Piedmont, NV	24.5 120.5	TERRE NERE <i>Carricante</i> Etna, 2023	18.5 90.5	VERRAZZANO <i>Sangiovese</i> Chianti Classico, 2020	18.5 90.5
Rosato Rosé		SAN PIETRO <i>Pinot Grigio</i> Trentino-Alto Ridge, 2023	14.5 70	TOMMASI ‘Poggio al Tufo” <i>Cabernet Sauvignon</i> Tuscany, 2020	17.5 85.5
CHATEAU PEYRASSOL <i>Grenache</i> Provence, 2023	18.5 90.5	BRUNICHE ‘NOZZOLE’ <i>Chardonnay</i> Tuscany, 2022	16.5 80.5		
		CERETTO (375ml) <i>Moscato d’Asti</i> 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
Enzoni Sour Rye. Contratto Bitter. Citrus. Grapes. Egg Whites.	18	Modena Spritz Spiced Pear Liqueur. Dolce Lambrusco. Soda Water. Fall Spices.	18

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