

OFFICINA

Dinner Menu  *3-Courses*
& Lambrusco Toast With Dessert
105

antipasti

Lobster Bisque

Maine Lobster Bisque. Lobster Knuckles. Olive Oil Celery. Scallions.
22

amuse bouche

Whipped Truffle Ricotta Crostini

Grilled Sourdough.
Whipped Ricotta. Truffle.
14

Insalate di Barvelotte

Roasted Baby Beet. Frisse. Endive.
Red Wine Vinaigrette.
Candy Walnut. Robiola Bosina.
14

Kampachi Crudo

Kampachi. Oscietre Caviar. Meyer Lemon
Emulsion. Chives. Winter Radish.
20

secondi

Choice of

Ravioli

Herb Goat Cheese Ravioli. Lemon Butter Sauce.
Spinach. Parmigiano.
24

Tagliatella di Anatra

Muscovy Duck Ragu. Maraschino Cherry. Spinach. Parmigiano.
28

Hipogloso

Poached Halibut. Fennel Confit. Semi Dried Pomodoro.
Saffron. Couscous.
34

Bistecca

8 oz Dry Aged Roseda Boneless NY Strip.
King Oyster Mushroom. Bone Marrow.
36

ADD-ON

Winter Black Truffle 5 Grams
+ 25

supplement instead of secondi

Tortellini Di Aragosta

Maine Lobster. Leeks. Lobster Butter. Chives
+18

Affettati Misti

Chef's Choice of Two Salumi. Two Formaggio. Served with
Casareccio Sourdough and House Jam.
+15

Bistecca Fiorentina

20 oz Dry Aged Bone in NY Strip & Tenderloin. Roasted Sunchokes. Salsa Verde. Beef Jus.
+50

dolce

Choice of

Mousse al Cioccolato

Glazed Chocolate Mousse. Passion Fruit. Chocolate Sable.
12

Torta al Pistacchio

Pistacchio Cake. Cherry Jam. White Chocolate Ganache.
12