

OFFICINA CHEERS TO THE NEW YEAR

3- Course Menu

antipasti

Amuse Bouche

Vitello Tonnato
Veal Loin. Yellowfin Tuna. Tonnato Sauce.
Celery. Caper Berries.

Insalata di Chicory
Radicchio. Frisse. Castelfranco. Endive.
Red Wine Vinaigrette. Poached Pear. Parmigiano.

Burrata d'Andria
Burrata Cheese. Roasted Baby Beet. Saba. Prosciutto di Parma.

Cotechino
Cotechino. Lentil. Soffritto. Parmigiano.

Lobster Bisque
Main Lobster Bisque. Lobster Knuckles. Olive Oil. Celery. Scallions.

For your Second Course, you may choose one Secondi or choose from our Supplement course that serves 2

secondi

Choice of One

Lasagna ai Funghi
Lasagna. Wild Mushroom. Ragu. Parmigiano. Madeira.
Bechamel.

Ravioli
Chapel Hill Braised Veal Ravioli. Rosemary. Hen of Woods.
Truffle Butter. Parmigiano.

Linguine Frutti di Mare
Saffron Linguine. Pomodoro. Maine Lobster. Calamari.
Little Neck Clam.

Risotto Parmigiano
Acquerello Risotto. Parmigiano. Chives.

Branzino
Grilled Mediterranean Sea Bass. Braised Leeks. Bagna Cauda.
Russian Sturgeon Caviar.

Pollo Balotina
Amish Chicken Breast. Chestnut. Foie Gras. Roasted Parsnip.
Abalone Mushroom.

Cavolfiore
Path Valley Cauliflower. Romanesco. Pine Nut. Golden Raisin.

Bistecca
8 oz Dry Aged Roseda Boneless NY Strip.
Matsutakes Mushroom. Beef Tendon. Bone Marrow. Beef Jus.

supplement for two

Whole Maine Lobster
1.5 Maine Lobster. Braised Endives. Citrus Gremolata.
+60

Costata
20 oz Dry Aged Roseda Bone in Ribeye. Mixed Marble Potato.
Caper Gremolata.
+85

Bistecca alla Fiorentina
20 oz Dry Aged Roseda Bone-In Porterhouse. Roasted Jerusalem Artichoke. Salsa Verde. Cipollini Onion. Beef Jus.
+95

dolci

Individually Served

Hazelnut Semifreddo
Hazelnut Sponge. Milk Chocolate Gelato. Milk Chocolate Whipped Cream.

vini

Bollicine Bubbles		Vini Bianchi White Wines		Vini Rossi Red Wines	
GLERA Jeio', Prosecco, Veneto, NV	13 65	PINOT GRIGIO Attems, Friuli, 2021	14 70	CANNONAU Sella & Mosca, Sardinia, 2019	14 70
CHARDONNAY Ferrari Brut, Trentodoc, NV	19 95	SAUVIGNON BLANC Puiatti, Friuli, 2022	15 75	SANGIOVESE Verrazzano, Chianti, 2018	18 90
NEBBIOLO Ettore Germano Brut Rosé, Piedmont, NV	26 130	GARGANEGA Pieropan 'Soave', Veneto, 2021	13 65	SYRAH/MERLOT Poggio Al Tesoro, Tuscany, 2020	16 80
PINOT NOIR / CHARDONNAY Dom Perignon, Champagne, 2013	70 350	ARNEIS Ceretto 'Blange', Piedmont, 2021	14 70	CABERNET SAUVIGNON Poggio Al Tufo, Tuscany, 2019	15 75
Rosato Rosé		CHARDONNAY Bruniche 'Nozzole', Tuscany, 2021	16 80		
GRENACHE Whispering Angel, Provence, 2022	18 120 (1.5 L)				

Please Ask Your Server For Our Bottle Wine List

cocktails

HAWK SPRITZ St. George Spicy Pear. Vanilla. Lambrusco.	16	WINTER IN SICILY Aged Rum. Averna. Allspice. Lime. Ginger Beer.	16	CHAI SIDECAR Chai Cognac. Lemon. Triple Sec.	15
DON'T CALL IT AN APLETINI Jelzin Apple. Lemon. Honey. Licor 43.	19	BLOODY VERMONT Bombay Dry. Lemon. Blood Orange. Maple.	16	HOLDING ON TO SUMMER Patron Silver. Lime. Prickly Pear. Chipotle.	18
ESPRESSO MARTINI Grey Goose Vodka. Lucano Cafe. Cascara. Espresso. Lavender.	19	IL CAPO Elijah Craig Bourbon. Amaretto. Sfu- mato. Orange Bitters.	14	BARELY BITTER BUBBLES Cynar. Sugar Cube. Bubbles.	16
ON THE WAGON Cedar's Crisp. LLM Honey. Lemon.	14				

birra

MENABREA Pilsner, Biella, Italy	10	PERONI Pilsner, Rome, Italy	11	CIGAR CITY JAI ALAI IPA, Tampa Bay, FL	11
RaR GROOVE CITY Wheat, Cambridge, MD	10	MODELO ESPECIAL Pilsner, Mexico	10	CORONA Lager, Mexico	10

non-alcoholic

SODA Coca-Cola. Diet Coke. Sprite. Ginger Ale.	6	JUICES Orange. Cranberry. Pineapple. Lemonade.	8	TONIC WATER	6
GALVANINA assorted flavors	6	GINGER BEER	6	PELLIGRINO 1L	9
				ACQUA PANNA 1L	9

To offset the impact of DC's Initiative 82, a 3.5% Admin Fee has been added to your bill. This is not a replacement for tipping, nor is it a service fee or credit card fee. Tipping is at your discretion. Thank you for your understanding.

12.28.23.