

# OFFICINA

## WINTER RESTAURANT WEEK 2024

### BRUNCH MENU

3-Courses For 25

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#### antipasti

Choice of

**Polpette**  
Braised Meatball. Pomodoro. Soft Polenta. Parmigiano.  
Bread Crumb  
Prosciutto +5

**Caesar Salad**  
Little Gem Lettuce. Garlic Crouton. Classic Caesar Salad.  
Cured Egg Yolk.

**Crostini**  
Casareccio Sourdough. Ricotta. N'duja. Soft Boiled Egg. Winter Radish Salad.  
Prosciutto +5

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#### secondi

Choice of

**Rigatoni Carbonara**  
Rigatoni. Farm Egg. Pancetta. Green Onion. Pecorino Romano.  
Black Pepper.

**Tagliatelle Bolognese**  
Tagliatelle. Pork. Veal. Beef Ragù. Soffritto. Parmigiano.

**Fried Pollo Sandwich**  
Breaded Chicken Breast. Cherry Bomb Aioli.  
Little Gem. Fried Egg.

**Ricotta Pancake**  
Ricotta. Lemon Zest. Mascarpone. Maple Syrup.

**Skirt Steak**  
4 oz Skirt Steak. 2 Fried Eggs. Rustic Potato. Salsa Verde. Beef Jus.

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#### dolce

Choice of

**Tiramisu**  
Chiffon Cake. Espresso. Mascarpone. Cocoa.

**Cannoli**  
Cannoli. Ricotta. Pistachio. Dark Chocolate.

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

## vini

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

Please Ask Your Server For Our Bottle Wine List

## cocktails

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

## birra

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

## non-alcoholic

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