

OFFICINA

WINTER RESTAURANT WEEK 2024 DINNER MENU

3-Courses For 55

Cocktail or Wine Pairing +35

antipasti

Choice of

Polpette

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

Rucola

Baby Arugula. Shaved Fennel. Cara Cara Orange.
Oregano Vinaigrette. Toasted Pistachio. Pecorino Romano.

Crostini

Casareccio Sourdough. Whipped Ricotta. N'duja.
Winter Radish Salad.
Prosciutto +5

Pasta e Fagioli

Cannellini Bean. Pancetta. Soffritto. Rigatoni.
Pecorino Romano.

secondi

Choice of

Rigatoni

Rigatoni. Goat Ragú. Soffritto. Parsley. Pecorino Romano.

Spaghetti Nero

Squid Spaghetti. Calamari. Pomodoro. Pepperoncini. Basil.

Ravioli di Baccalá

Ravioli filled with Cod and Potato. Saffron. Confit Fennel.
Finger Chili. Lemon Oil.

Branzino

Grilled Mediterranean Sea Bass. Confit Fennel.
Semi-Dried Tomato. Crespisiro. Fish Fume.

Manzo

Braised Short Ribs. Celery Root Puree. Pearl Onion.
Lemon Gremolata.

Gnocchi alla Romana

Semolina. Gnocchi. Mushroom Ragú. Parmigiano.

Add-Ons

Grilled Oiishi Shrimp (4) +14 | Black Truffle (5 grams) + 25

supplement instead of secondi

Lobster Tortellini

Maine Lobster. Chive. Lobster Butter. Lobster Foam.
+18

Risotto ai Funghi

Winter Truffle. Acquerello Rice. Wild Mushroom. Parmigiano.
+15

Affettati Misti

Chef's Choice of Two Salumi. Two Formaggio. Served with Casareccio Sourdough and House Jam.
+21

dolce

Choice of

Tiramisu

Chiffon Cake. Espresso. Mascarpone. Cocoa.

Impossible Cake

Vanilla Milk Custard. Chocolate Cake. Caramel.

Gelato o Sorbet

Seasonal Flavors Ask Your Server

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	
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.