

OFFICINA

Restaurant Week Brunch Menu

August 28th - September 3rd, 2023

3 Course - \$25 Per Person

antipasti

Polpette

Braised Meatball. Pomodoro. Soft Polenta. Parmigiano.
Bread Crumb.
18

Fennel Sausage

Housemade Fennel Sausage. Marinated Pepper.
Fennel Pollen. Fried Egg.
16

Crostini

Cassaraccio Sourdough. Whipped Ricotta. Grilled Peach.
Aged Balsamico.
13
Prosciutto +5

Caesar Salad

Little Gem Lettuce. White Anchovies. Garlic Crouton.
Traditional Dressing. Parmigiano.
14

pasta

Choice of Pasta or Secondi for 3 course

Bucatini Carbonara

Bucatini. Pancetta. Egg. Scallions. Pecorino Romano.
24

Uova Raviolo

Ravioli Stuffed Ricotta Farm Egg Yolk. Brown Butter.
Parmigiano.
20

secondi

Choice of Pasta or Secondi for 3 course

Pan Abbrustolito

French Toast. Strawberry Compote. Mascarpone.
16

Bistecca e Uova

Dry Aged Roseda NY Strip Steak. Salsa Verde.
Olive Crushed Potato. Fried Egg.
18

Fried Polenta

Yellow Corn Polenta. Baby Artichoke. Wild Mushroom.
Sugo Finto.
22

Officina Hamburger

Ground Dry Aged Roseda Beef. Provolone. Tomato.
Gem Lettuce. Onion. Ceasar Dressing.
20
Add Egg +5

dolce

Cannoli

Cannoli. Ricotta. Pistachio. Dark Chocolate.
8

Our restaurants have faced high inflation supply chain challenges that have continued beyond the pandemic. We have reluctantly chosen to implement a separate 3% fee for 2023 with the hope, that it can be eliminated in the future as conditions improve. Thank you for your support.