

# OFFICINA

## Restaurant Week Dinner Menu

August 28th - September 3rd, 2023

3 Course - \$40 Per Person

4 Course - \$55 Per Person

### antipasti

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#### Polpette

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

#### Fennel Sausage

Housemade Fennel Sausage. Marinated Pepper. Fennel Pollen.  
16

#### Fritto Misto

Crispy Calamari. Raddichio. Oregano.  
Cherry Bomb Pepper. Saffron Emulsion.  
14

#### Panzanella Salad

Heirloom Tomato. Cucumber. Red Onion. Foccacio Crouton.  
Basil.  
14

#### Crostini

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

### pasta

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*Choice of Pasta or Secondi for 3 course*

#### Linguine al Safrano

Saffron Linguine. Mussels. Cherry Tomato.  
Basil. Garlic. Peperoncini.  
23

#### Rigatoni alla Amatriciana

Rigatoni. Pancetta. Red Onion. Pomodoro. Pecorino Romano.  
24

#### Agnolotti

Sweet Corn & Ricotta Stuffed Ravioli. Cherry Tomato.  
Baby Zucchini. Thyme.  
19

#### Fusilli

Fusilli Pasta. Rapini. Garlic. Fennel Sausage.  
Pecorino Romano.  
23

### secondi

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*Choice of Pasta or Secondi for 3 course*

#### Salmerino

Grilled Artic Char. Fregola. Grilled Pepper. Baby Zucchini.  
Baby Spinach.  
28

#### Bistecca

Dry Aged Roseda NY Strip. Tuscan Kale.  
Cipollini Onion. Salsa Verde.  
36

#### Fried Polenta

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

### dolce

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#### Cannoli

Cannoli. Ricotta. Pistachio. Dark Chocolate.  
8

#### Tiramisu

Tiramisu. Espresso. Mascarpone. Chiffon Cake. Cocoa.  
9

*Choice of Sorbetto e Gelato*

6

*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.*