

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
Saffron Linguine. Pomodoro. Maine Lobster. Calamari.
Little Neck Clam.

Risotto
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.
Braised Cannellini Beans. Beef Tendon. Bone Marrow.

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
8oz Dry Aged Roseda Boneless NY Strip. Lobster Mushroom. Salsa Verde. Bone Marrow. Beef Jus.
+95

dolci

Individually Served

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