

OFFICINA

Four Course Family Style Dinner

\$105 per person

PRIMI: Choose two to be served family style

Giardino

Castelfranco Radicchio. Endives. Frisse. Pink Lady Apples. Franciacorta Vinaigrette

Insalata Caesar

Romaine Heart. White Anchovy. Garlic Crouton. Traditional Dressing. Parmigiano Reggiano.

Burrata

Burrata. Delicata Squash. Pomegranate Seeds. Frisse. Sicilian Sea Salt.

Fritto Misto

Crispy Calamari. Baby Rock Shrimp. Green Tomatoes. Cherry Bomb Pepper. Oregano. Saffron Emulsion.

Polpette

Braised Meatballs. Pomodoro. Mazza Frissa. Parmigiano. Bread Crumbs.

Bread Service:

Focaccia Bread - \$3 Per Person

Garlic Bread- \$5 Per Person

LE PASTE: Choose two to be served family style

Risotto *Optional Add Scallops \$8 per person*

Aquarello Risotto. Butternut Squash. Truffle Butter. Parmigiano. Pumpkin Seed.

Risotto al Funghi

Acquerello Risotto. Parmigiano. Wild Mushrooms. Butter. Parsley.

Marubini di Zucca- Vegetarian

Squash & Ricotta filled Ravioli. Brown Butter. Sage

Ravioli

Braised Veal. Rosemary. Wild Mushrooms. Parmigiano.

Gnocchi alla Sorrentina

Ricotta Gnocchi. Tomatoes. Basil. Fresh Mozzarella. Parmigiano.

Lasagna Bolognese

Pork, beef and Veal Ragu. Bechamelle. Parmeggiano. Pomodoro.

Cacio e Pepe

Rigatoni. Black Pepper. Pecorino. Cacio di Roma.

Gemelli all'Amatriciana

Gemelli. Tomato. Pancetta. Red Onion. Pecorino. **(Choice of bolognese Ragù)**

Fusilli Frutti di Mare- Additional \$10 per person

Saffron Fussilli. Cherry Tomatoes. Oisshi shrimp. Scallops. Mussels. Baby Calamari. Garlic. Chiles. Basil.

SECONDI: Choose two to be served family style

Branzino

Grilled Filet Mediterranean Sea Bass. Esplette Oil.

Bistecca

Roseda Dry Aged Boneless NY Striploin. Salsa verde

Saltimbocca di Pollo

Pan Roasted Amish Chicken Breast. Prosciutto.

Duroc Pork Chop

Grilled Duroc Pork Chop. Sherry Sauce

CONTORNI (Family Style Sides)

Patate

Mixed Marble Potatoes. Rosemary. Caper. Gremolata.

Tuscan Kale and Roasted Squash

Sauteed Tuscan Kale. Garlic. Roasted Butternut Squash. Sherry Vinegar.

ADDITIONAL SIDES AVAILABLE: \$5 per person, per additional side

Broccolini

Aglia Olio. Garlic. Chili. Parsley. Peperoncini.

Funghi Trifolati

Sauteed Mushroom. Olive Oil. Parsley. Madeira.

DOLCI: Choose one to be served individually

Tiramisu

Coffee Soaked Chiffon Cake. Marsala. Mascarpone Mousse. Chocolate.

Cannoli

Traditional Sicilian Cannoli. Ricotta. Dark Chocolate. Sicilian Pistachio.

Crostata

Italian Tart. Pastry Cream. Seasonal Fruit.

Chocolate Mousse

Olive Oil Cake