



Officina Cucina

APPETIZERS

OFFICINA CUCINA.....\$12

Eggplant Parmigiana Stuffed with Fresh Mozzarella, Marinara Sauce & Parmigiano Cheese

CALAMARI.....\$14

Deep Fried Calamari with Zucchini, Carrots, Spicy Peppers served with Marinara and Tartar Sauce

ANTIPASTO CLASSICO.....\$20

Prosciutto di Parma, Soppresata, Mortadella, Capocollo served with Burrata, Cherry Tomatoes, Arugula, Olives With Crostini

MEATBALLS.....\$12

Beef and Veal meatballs Braised in their Sauce Served with Aged Ricotta Salata and Parmigiana Cheese

FRA DIAVOLO.....\$13

Full Pound of Local Mussels in a Spicy Red Sauce with Homemade Crostini

OCTOPUS SALAD.....\$16

Octopus, Olives, Garlic Boiled Potatoes, Celery, Cherry Tomatoes, Lemon EVOO White Balsamic Vinegar

TRIO DI FORMAGGI.....\$12

Grana Padano, Brie, Blueberry Goat Cheese served with Pear, Walnuts and Honey

Add House-made Tagliatelle...\$7

Grana Padano, Brie, Blueberry Goat Cheese served with Pear, Walnuts and Honey

SALADS

CLASSIC CAESAR.....\$10

Romaine Lettuce, Parmigiano Cheese, Croutons & Caesar Dressing

RUGHETTA.....\$13

Arugula, Crumbled Gorgonzola, Walnuts, Pear & Aged Balsamic

SPORTIVA.....\$13

Mixed Greens, Fresh Tomato, Prosciutto Crudo, Taggiasca Olives, Shaved Sharp Provolone & House Balsamic

BURRATA.....\$13

Baby Arugula, Prosciutto, Olives, Bread Sticks and EVOO



Officina Cucina

PASTAS

Gluten Free Pasta Available

POLLO PARMIGIANO	\$21
Breaded Chicken Breast, House Marinara Sauce, Mozzarella Cheese served Over Homemade Tagliatelle	
RAVIOLI CLASSICO	\$17
House-Made Ricotta & Basil Ravioli Served with our Marinara Sauce and Grana Padano Cheese	
GNOCCHI ALLA NORMA	\$18
House-Made Ricotta Gnocchi with Marinara Sauce, Roasted Garlic, Fried Eggplant, Ricotta Salata & Fresh Basil	
TAGLIATELLE ALLA BOLOGNESE	\$18
House-Made Pasta in a Beef & Sausage Meat Sauce	
SPAGHETTI ALLA CARBONARA	\$18
Bacon, Peas, Parmigiano Cheese, Egg, Creamy Sauce	
ARAGOSTA	\$25
Lobster-Stuffed Ravioli Served in a Shrimp Brisk	
LASAGNA	\$19
Italian Lasagna with Meat Sauce and Béchamel Cream	

RISOTTI

MEDITERRANEO	\$21
Mixed Seafood (Calamari, Mussels & Shrimp) with Cherry tomatoes and Peas	
MIXED WILD MUSHROOMS	\$17
Wild Mushrooms, Shallot, Mountain Butter and Parmigiano Cheese	
VEGETARIAN	\$17
Mixed Veggies with Parmigiano Cheese	



Officina Cucina

MAIN COURSES

TUNA STEAK.....\$21

Marinated in Teriyaki Served with a Balsamic Glaze, Arugula and Cherry Tomatoes Salad and French Fries

CHICKEN ROLLATA.....\$21

Chicken Stuffed with Ricotta and Spinach Wrapped in Bacon Served with Garlic-Mashed Potatoes and Green Beans

PAN SEARED SALMON.....\$23

Fillet of Salmon Herb Encrusted with Capers and Lemon Butter Blanc served with Green Beans and Garlic-Mashed Potatoes

PORK SCALOPPINE.....\$21

Choose Between Two Preparations: Lemon Butter or Mushroom Cream Sauce served with Roasted Potatoes and Brussels Sprouts

FILETO OC.....\$35

8 oz of Filet Mignon, served in a Mustard and crème Capers Sauce, served with Garlic-Mashed Potatoes and Broccoli

SLOW-COOKED PORK CHEEK.....\$21

Served with Cheese Infused Polenta

BRANZINO.....\$21

Branzino Filet Served with Encrusted Potatoes with Asparagus Sauté and Honey Mustard Sauce

BISTECCA FIORENTINA.....(SEASONAL)

Porterhouse Steak Prepared Florentine Style Served on a Cast Iron Pan ask your Server for More Details



SIDES.....\$6

Asparagus, Broccoli, Brussel Sprouts, Green Beans Oven-Roasted Potatoes, Garlic Mashed Potatoes, French Fries

ADD GRILLED CHICKEN BREAST.....\$7

ADD SHRIMP.....\$9

ADD SALMON FILET.....\$10



Officina Cucina

BRICK OVEN PIZZA

MARGHERITA.....\$13 House Red Sauce, Mozzarella Cheese and Basil	VEGETARIANA.....\$14 House Red Sauce, Zucchini, Eggplant, Roasted Red Peppers, Mozzarella and Parmigiano Cheese
PEPPERONI.....\$14 House Red Sauce, Pepperoni, Roasted Red Peppers, Onions, Parmigiano and Mozzarella Cheese	TARTUFATA.....\$15 House Red Sauce, Fresh Ricotta, Onion, Mediterranean Olives, Mozzarella Cheese and Truffle Oil
ITALY.....\$19 House Red sauce, Prosciutto di Parma, Basil, Mozzarella Cheese, shaved Parmigiano, Arugula and EVOO	SALSICCIA.....\$16 House Red Sauce, Italian Sausage, Onion, Taggiasca Olives, Basil and Mozzarella Cheese
POLLASTRO.....\$17 White Pizza with Ricotta, Pesto Sauce, Roasted Chicken, Mozzarella Cheese and Spinach	CARBONARA.....\$17 White Pizza with Bacon, Onion, Heavy Cream, Egg and Mozzarella Cheese
LILIANA.....\$20 Spicy Pomodoro Sauce, Crispy Prosciutto, Caramelized Onion, Roasted Red Peppers, Mozzarella Cheese, Arugula & Balsamic Glaze	ROMANINA CROCCANTE.....\$20 Pork Cheeks cooked with Orange Juice and Spices, Mozzarella, Goat Cheese, Artichokes, Thyme.

KIDS MENU

Pasta.....\$8 With Marinara Sauce or Butter and Parmigiano Cheese
Fried Chicken Cutlet with French Fries.....\$9
Mini Cheese Pizza.....\$7

WINES

Rose | Champagne | Sparkling Wine

AUTHENTIC PROSECCO	Veneto Italy 187ML	10 gl	
SPARKLING ROSE	MI MI GRAND RESERVE 750ML	10 gl	39 btl
PROSECCO MONFORTE	Veneto Italy 750ML	9 gl	37 btl
ROSÉ CHÂTEAU MONTAUD	Provence France 750ML	9 gl	34 btl
VEUVE CLICQUOT	Champagne Brut France		77 btl

Chardonnay | Sauvignon Blanc | Riesling | Moscato

CANTINA GABRIELE	Moscato Lazio Italy	9 gl	34 btl
DR HANS	Riesling Mosel Germany	9 gl	37 btl
LITTLE SHEEP	Sauvignon Blanc Marlborough NZ	13 gl	30 btl
KIM CRAWFORD	Sauvignon Blanc Marlborough NZ	12 gl	52 btl
OAKWOOD	Chardonnay CA	9 gl	30 btl
LA CREMA	Chardonnay Sonoma CA	11 gl	38 btl
CLOS ANAIS	Chardonnay Napa Valley CA	10 gl	34 btl

Italian White Varietals | Pinot Grigio

VILLAGGIO	Pinot Grigio Terre Siciliane Italy	9 gl	30 btl
SANTA MARGHERITA	Pinot Grigio Trentino-Alto Adige Italy		70 btl
VILLA FASSINI	Chardonnay Trebbiano Italy	9 gl	29 btl
ROCCA GIOVANNI	Chardonnay Langhe Italy	11 gl	40 btl
VALLE ISARCO	Sauvignon Blanc Trentino Italy	11 gl	40 btl

Cabernet Sauvignon | Merlot | Malbec

OAKWOOD	Merlot Multi-Appellation CA	8 gl	29 btl
MARGARETTS	Cabernet Joaquin-Sonoma County CA	11 gl	40 btl
JOSH CELLARS	Cabernet Sanoma Coast CA	11 gl	45 btl
KADABRA	Cabernet Sauvignon Mendoza Argentina	10 gl	34 btl
KADABRA	Malbec Sauvignon Mendoza Argentina	10 gl	34 btl
OBERON BY MONDAVI	Cabernet Sauvignon Napa Valley CA	17 gl	65 btl
OAKVILLE BY MONDAVI	Cabernet Napa Valley CA		84 btl
JORDAN	Cabernet Alexander Valley CA		165 btl

Pinot Noir | Zinfandel | Radiant Red Blends

MONTE DEGLI	Pinot Noir Italy	8 gl	30 btl
STORYPOINT	Pinot Noir Multi-Appellation CA	10 gl	37 btl
PACIFIC	Pinot Noir Oregon	11 gl	40 btl
FRED'S RED	Red Blend Mendocino County CA	9 gl	30 btl
ZINZILLA	Zinfandel Mendocino County CA	11 gl	40 btl
LOPEZ DE HARO CRIANZA 2017	Spanish Rioja Red Spain		25 btl
TIERRA HAYUNICA TEMPRANILLO	Spanish Red La Mancha, Spain		23 btl

Italian Red Varietals | Interesting Red Blends

VILLA FASSINI	Sangiovese & Cabernet Blend Tuscany Italy	8 gl	29 btl
ZENI	Valpolicella Bardolino	11 gl	40 btl
TOMAILOLO	Super Tuscan Red Blend Tuscany Italy	9 gl	34 btl
BRUNELLESICO	Montepulciano D'Abruzzo Abruzzo Italy	9 gl	30 btl
CADETTO	Montepulciano D'Abruzzo Abruzzo Italy	10 gl	37 btl
TOMAILOLO	Chianti Reserva Tuscany Italy	9 gl	35 btl
NEIRANO	Neirano Barolo Barolo Italy	17 gl	64 btl

DESSERT

Nutella Cake.....	\$6
Tiramisu.....	\$7
Pistachio & Ricotta Cake.....	\$9
Oreo Cream Cake.....	\$10
Three Chocolate Mousse.....	\$10
Sampler: Tiramisu, Cannoli and Pistachio Ricotta Cake.....	\$10



COCKTAILS

OC Mulberry Collins.....\$11

Mulberry Gin, Lemon,
Sugar and Soda

Stormy Night in Calabria...\$11

Amaro Lucano and Fresh Lime.
Topped with Ginger Beer

Officina Cucina Mojito.....\$12

Ask Our Bartender
About Their Specialty
Mojito Choices

OC Dirty Martini.....\$12

Infused Vodka,
Tribuno and Olives

Gold Rush.....\$12

Bulleit Bourbon,
Honey and Fresh Lemon

Figitini.....\$12

Fig Vodka, Cointreau,
Lime, Lemon, and
Cranberry Juice

Grand Central Station.....\$15

Knob Bourbon, Gran Manier,
Carpano Antica,
Angostura Bitters and Luxardo

Mexican Mule.....\$12

Reposado Tequila, Lime, Simple
Syrup and Ginger Beer

Officina Cucina Sangria.....\$12

A Refreshing Blend
For Any Season. Ask Our
Bartender For Details