

All'
OFFICINA
BRACERIA & STREET FOOD

The restaurant staff thanks you for choosing us:

*Ivana
Silvio
Leonardo
Elisa
Martina
Rocco
Aneta
Stefano*

...to those who never stop exploring.

TASTING MENU

...a journey through our flavours.

*Knife-cut tartare, grilled marrow,
puntarelle, caesar sauce*

A FIRST COURSE TO CHOOSE FROM:

*Fettuccine Alfredo & sausage ragù**

or

First course of the day

A SECOND COURSE TO CHOOSE FROM:

Elephant ear of "Fassone Piemontese"

or

Steak (with bone) "Silvio's selection of the week"

40 pp

(menu for a minimum of two people)

*

A dish with a thousand meanings for me.

When Rocco proposed it to me, I was thunderstruck.

*The 'good butter and good Parmesan' pasta, in its simplicity
was the comfort food par excellence of my (somewhat troubled) childhood.*

My passion for Italian-American culture meant that it became an icon for me in adulthood.

*And as fate would have it, the sublime meats of Michele Varvara that are used in our white meat sauce,
with their balsamicity, the spiciness typical of southern tradition
and their unique texture (at knife point, really!),
come from pigs reared in the wild on their farms in the Lucanian Dolomites,
where my family is originally from.*

TASTING MENU

“TOTAL WAGYU”

...Wagyu from around the world according to our vision.

Bread & Salami... by Wagyu

Fried panissa with Wagyu lard with rosemary

*Fettuccine with Wagyu butter, Wagyu carpaccio
parmesan & lemon*

Wagyutori:

Wagyu in Yakitori style, yoghurt & sage dry

Carpaccio of two Wagyu selections:

Wagyu old cow and Wagyu A5 BMS12

to be seared on stone made of pink Himalayan salt

60 pp

*The following menu represents the culmination of our research and experimentation on
Japanese genetic beef of the Kuroge Washu breed.*

*We mainly work cattle from a completely Japanese chain,
selected for us by our friends and partners Hideki and Paolo
of the butcher shop ‘Ginkakuji Onishi’ in Kyoto.*

*For some preparations we use cattle from
Namibia, Italy, Australia or Sweden,
depending on market availability and the greater suitability of these for the proposed
dishes.*

F.A.C.

*...fast and casual: our snacks,
designed specifically to be shared before a main course.*

Taco	9
<i>Fragrant corn taco, porchetta, pecorino cheese and “chicken cacciatora” mayonnaise</i>	
<small>2-4-7-8-9-12-13-14</small>	
Bao	10
<i>Soft typical Oriental “Bao” steamed and stuffed with Fassona Piemontese tartare “Korean style” seasoned”</i>	
<small>3-4-6-7-8-9-12-13-14</small>	
Pastrami OFFtoast	14
<i>Our pan brioche, baked like French toast and filled with Pastrami from Flemish cow</i>	
<small>2-3-4-7-8-12-13</small>	
Supplì “al telefono”	per pc 5
<i>Traditional Roman rice croquette stuffed with meat sauce and stringy mozzarella cheese</i>	
<small>2-3-4-7-8-12-13</small>	
Pulled “vaccavecchia” sandwich	10
<i>Potato roll ripieno stuffed with pulled beef</i>	
<small>2-4-7-8-12-13-14</small>	
Polpettine alla mugnaia	8
<i>Double-cooked with butter and white wine</i>	
<small>2-7-12-13-14</small>	
Bombette Pugliesi...	14
<i>...made of picanha, stuffed with cacioavallo cheese and bacon</i>	

DISHES FROM THE KITCHEN

...concrete, curious, immersive.

*Jamon Iberico 100% bellota Pata Negra strictly knife-cut,
served with Italian-style pan bruscato and Bloody Mary gazpacho* **20**
3-4-7-13-14

*Knife-cut tartare, grilled marrow,
puntarelle, caesar sauce* **13**
(minimum waiting time: 15 minutes)
1-3-4-5-10-12

Fettuccine Alfredo & sausage ragù **14**
1-2-5-7-10-12

*A first course of the day according to seasonality,
the creativity of the kitchen and market availability* **from 10 to 18**

*Elephant ear of "Fassone Piemontese"
served with mojito salad* **45**
(suggested for two people)
2-4-7-12

*Elephant ear of 'Fassone Piemontese' alla Valdostana
with 12 months Comtè cheese and smoked paleta Iberica
served with mojito salad* **60**
(suggested for two people)
2-4-7-12

DRY-AGED MEATS

...our selection keeps evolving.

DRY-AGING is a curing technique that takes place in our cells at controlled temperature and humidity, improving the tenderness of the meat and enhancing its flavors.

Some cuts of meat are subject to availability and therefore not always present, in order to respect the proper maturation process and proper storage.

Let our specialists guide you in your choice.

Steak (with bone) of “Fassone Piemontese” by hg 6
from “Vittorio & Loredana” butcher shop

1 kg - 1,4 kg

Steak (with bone) of Pugliese old cow by hg 9
from Varvara brothers’ farms, raised in the wild
and fed on olive leaves and wild vegetation

0,8 kg - 1,2 kg

Steak (with bone) of Italian Holstein by hg 6
from selected ethical breeding farms

0,8 kg - 1,2 kg

Steak (with bone) of Simmental fat cow by hg 8,5
bred at high altitudes in the Austrian Alps
and selected for us by Loris provini

1 kg - 1,4 kg

Entrecote of Argentine Black Angus gr 300 25
totally grass-fed

Picanha of Danish “Swami Beef”, selection of gr 300 20
Jersey and Holstein cows grass-fed in the far north
and fattened on wheat and beet

Striploin of Japanese Wagyu ‘Ginkakuji Onishi’ gr 150 40
Highest quality and marbling grade: A5/BMS 10/12
in teppanyaki cooking

SIDE DISHES

French fries 4 - Sweet potato fries 6 - Mojito salad 4 - Morgan’s Giardiniera 8

BURGERS

...our origins.

*The blend used in our burgers is exclusive and is designed in collaboration with our friends and partners
Diego and Francesco from the award-winning 'Macelleria Vittorio & Loredana'.
We were born with burgers, our origins in fact, and after a tortuous path we realised we were looking for three
common factors: simplicity, balance and digestibility.*

Ham

10

*Brioche bun, 100% Razza Piemontese meat 180 gr,
homemade pink sauce, lettuce and tomato
we suggest to add pickles*

2-4-7-8-9-12

Crispy

10

*Brioche bun, 100% Razza Piemontese meat 180 gr,
crispy secret sauce, american cheese and bacon
we suggest to add caramelised onions*

2-4-7-8-9-12

Crispy Double Smashed

11

*Potato roll, 100% Razza Piemontese smashed meat 90+90 gr,
crispy secret sauce, double american cheese and double bacon
we suggest to add caramelised onions*

2-4-7-8-9-12

Chicken

10

*Brioche bun, "Nashville Style" breaded yellow chicken
crispy secret sauce, lettuce and tomato
we suggest to add pickles*

2-3-4-7-8-9-12

SIDE DISHES

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<i>Water still Panna or sparkling San Pellegrino</i>		3
<i>Soft drinks 33 cl</i>		4
<i>Draft beer</i>	<i>cl 20</i>	4
	<i>cl 40</i>	6
<i>Coffee or decaffeinated Coffee</i>		2
<i>Cover charge, bread and focaccia</i>		3

Our staff will be pleased to list you our selection of wines available by the glass, bitters, spirits, fine liquors and gin proposed for "Gin & Tonic".

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*some products may have been put in the
blast chiller for conservation.*

*Please do inform the wait staff in case of
food intolerances and allergies. According
to the Regulation (EU) n. 1169/2011 we
caution our kind customers that some
dishes may contain one or more of the 14
main allergens.*

*1 fish | 2 milk | 3 soy | 4 sesame
| 5 shellfish | 6 peanuts
| 7 cereals with gluten | 8 mustard
| 9 nuts | 10 crustaceans | 11 lupine
| 12 eggs | 13 celery | 14 sulphites*