

O1M 371 BROOME ST, NYC
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For the table

- TAGLIERE DI PROSCIUTTO \$18**
parma prosciutto, mixed olives
- CAPRESE DI PESCHE \$18**
buffalo mozzarella, prosciutto di parma, grilled nectarine, balsamic reduction
- POLENTA E GRANA PADANO \$6** ✓
fresh stone ground polenta (from organic NY grains) and grana padano cheese
- PLAIN FLATBREAD PIZZA \$6** (add pesto OR tomatoes \$5) ✓
rosemary, sicilian salt, extravirgin olive oil
- SALAMI FLATBREAD PIZZA \$14**
smoked provola, broccoli, spiced salami
- MARGHERITA FLATBREAD \$18** ✓
buffalo mozzarella, basil, cherry tomatoes
- SALMON FLATBREAD PIZZA \$20**
buffalo ricotta, smoked salmon, arugula, walnuts

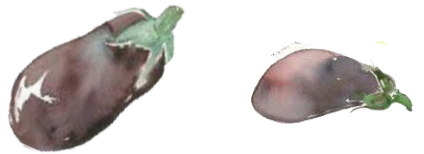
FORMAGGI

- HALF.....\$18**
- FULL.....\$30**

cheese board chef's selection of three
artisan cheeses, raspberry jam, honey, walnuts, fruit, toasted bread

PANE E OLIO \$3 ✓

homemade organic bread with evoo and red pepper flakes



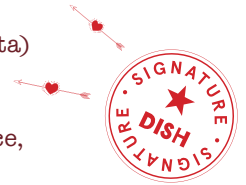
From the Garden

- TOMATO SALAD \$11** ✓
mixed cherry tomatoes, red onions, chia seeds, balsamic vinaigrette
- INSALATA DI STAGIONE \$12** ✓
chefs choice
- FARRO \$16** ✓
warm farro salad, local broccoli, cauliflowers, hazelnuts, anchovy pesto

Treat yourself



- ZUPPA DEL GIORNO \$8** ✓
soup of the day
- GNOCCHI DI CECI \$18** (vegetarian option with no bacon) ✓
chickpea gnocchi, broccoli, bacon, gorgonzola fondue
- TAGLIOLINI AL PROSCIUTTO \$22**
tagliolini (homemade egg fresh pasta)
butter, lemon, prosciutto
- ORECCHIETTE BUFALA \$15** ✓
homemade orecchiette, tomato sauce,
buffalo mozzarella
- FETTUCCINE AL PESTO \$16**
homemade fettuccine egg pasta, basil pesto, grana padano
- PAPPARDELLE AL RAGU D'ANATRA \$18**
homemade pappardelle, local grass-fed duck ragù
- RAVIOLI PORCINI E SALVIA \$16**
homemade mushroom ravioli, butter sage,
pecorino cheese
- SMOKED TROUT SALAD \$16**
tomatoes, red onions, ricotta cream,
croutons, olive oil, basil
- PESCE DEL GIORNO - MP**
ask your server about fish of the day
- POLLO AGLI AROMI AFFUMICATI \$25**
deboned roasted chicken with smoked broth, pearl
onions, mushrooms, cream potatoes
- ROAST BEEF CARPACCIO \$16**
roast beef, mixed greens,
mushroom, grana padano



- BROCCOLI ALL'OLIO DI OLIVA \$7** ✓
sautéed broccoli in extra virgin olive oil
- PATATE AL FORNO \$7** ✓
baked potatoes with rosemary
- PEPERONATA PINOLI E MENTA \$9** ✓
stewed peppers, pine nuts, mint
- ARTICHOKE \$7 • MIX OLIVES \$6 • PICKLES \$3** ✓



V = VEGETARIAN FRIENDLY OPTION

FOR PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED