



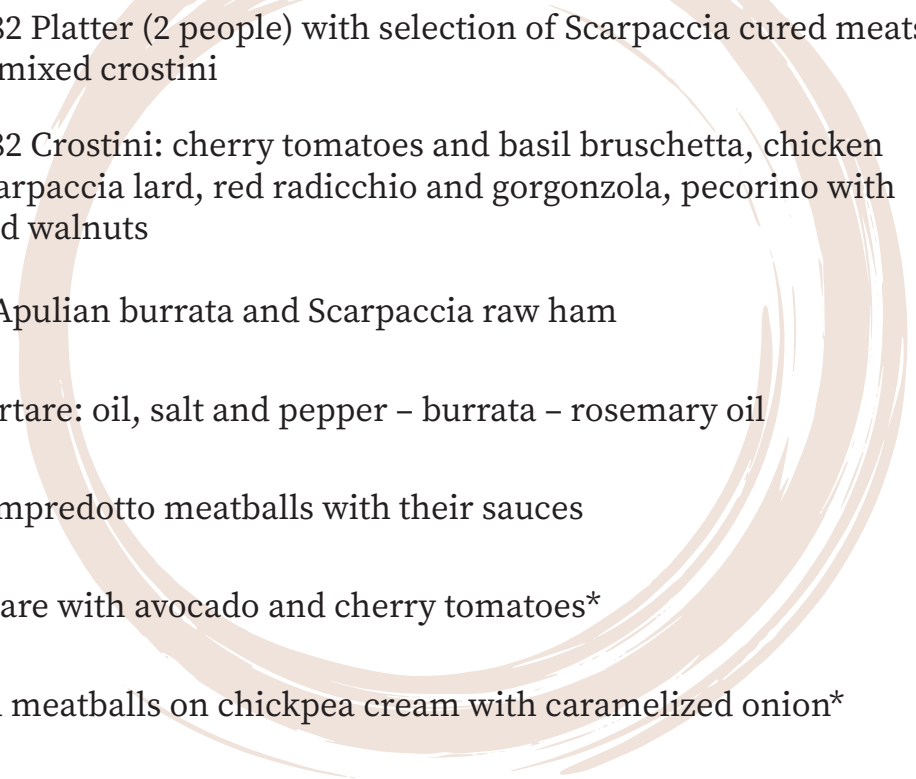
OFFICINA 82
PIZZA | CUCINA | GRILL

OFFICINA
from latin
opus eris **OPERA**
e facere **FARE**

*We define ourselves as a culinary workshop
where “artisans of taste” mix quality ingredients
and transform them into high-level culinary creations.*

KITCHEN

Starters



Officina 82 Platter (2 people) with selection of Scarpaccia cured meats, cheeses, mixed crostini	€22
Officina 82 Crostini: cherry tomatoes and basil bruschetta, chicken livers, Scarpaccia lard, red radicchio and gorgonzola, pecorino with honey and walnuts	€10
Coccoli, Apulian burrata and Scarpaccia raw ham	€14
Trio of tartare: oil, salt and pepper – burrata – rosemary oil	€15
Fried Lampredotto meatballs with their sauces	€12
Tuna tartare with avocado and cherry tomatoes*	€17
Fried cod meatballs on chickpea cream with caramelized onion*	€14
Tempura prawns on burrata cream and sweet and sour onion	€15
Potato and leek flan on Parmigiano Reggiano fondue and crispy rosemary	€13

First Courses

Pici with white pork ragù and Taggiasca olives	€13
Handmade Mugello tortelli with beef ragù	€15
“Acquerello” risotto with red radicchio deglazed with Chianti, creamed with gorgonzola and toasted walnuts	€16
Officina 82 Tagliolini with white octopus ragù, citrus fruits and mullet bottarga	€16
Gnocchetti with shelled mussels and fresh pecorino	€15
Tagliolini with white octopus ragù, citrus and mullet bottarga	€12

Main Courses

Officina 82 Tartare seasoned to perfection according to tradition	€18
Pork fillet wrapped in rigatina on truffle mashed potatoes	€18
Veal cutlet Milanese style, cherry tomato concassé, anchovy sauce and French fries	€20
Crispy octopus on chickpea cream with sage	€24
Imperial fried mix of squid, pink prawns, anchovies and cod with French fries	€20

Main Courses from the Josper

Our meats are cooked using the Josper, a special Spanish charcoal oven that functions like a closed barbecue.

Italian beef steak (Frisona) 30 days dry aged	€/hg 5,5
Picanha “La Nobile” selection, chimichurri sauce and roasted potatoes	€25
Officina 82 Hamburger with artisan bread, cave-aged pecorino flakes, lettuce, Scarpaccia lard cream, sweet and sour onions, served with French fries	€17
Wagyu Hamburger (UK) with artisan bread, lettuce and sweet and sour onion, served with French fries	€22
Beef fillet (250g)	€27
Beef sirloin tagliata	€20
Beef sirloin tagliata with rocket and Grana cheese	€22
Half free-range chicken	€16
Pork ribs and baked vegetables	€16
Tuscan sausage, toasted bread and sautéed baby spinach	€14
Officina 82 mixed grill for 1 or 2 people: Chicken, pork ribs, Tuscan sausage, fresh pancetta, roasted potatoes and vegetables	€22/ €39

Sides

Roasted mountain potatoes	€6
French fries	€5
Baked mixed vegetables	€6
Mixed salad with carrots and cherry tomatoes	€5
Sautéed fresh spinach	€6

PIZZA

the Classic Ones

Pick your Dough:
- thick
- thin
- thin whole wheat +1€
- thin turmeric +1€

Margherita

S. Marzano Gustarosso tomato sauce, fiordilatte mozzarella Caseificio Il Casolare, extra virgin olive oil and basil

€8,50

Marinara

S. Marzano Gustarosso tomato sauce, sliced garlic, extra virgin olive oil, oregano and basil

€7,50

Napoli

S. Marzano Gustarosso tomato sauce, fiordilatte mozzarella, capers, anchovies from Cetara Az. Armatore, extra virgin olive oil and basil

€12

Saalsiccia and Friarielli

Fiordilatte mozzarella base Caseificio Il Casolare, sausage and friarielli

€12

Raw Ham and Burrata

S. Marzano Gustarosso tomato sauce, extra virgin olive oil, basil, added after baking... Scarpaccia raw ham and Apulian burrata

€13

Spicy Salami

S. Marzano Gustarosso tomato sauce, fiordilatte mozzarella Caseificio Il Casolare, basil, extra virgin olive oil and spicy salami

€11

Veggy

Fiordilatte mozzarella base Caseificio Il Casolare and our seasonal baked vegetables, extra virgin olive oil and basil

€11

Ham & Mushrooms

S. Marzano Gustarosso tomato sauce, fiordilatte mozzarella Caseificio Il Casolare, Champignon mushrooms, cooked ham

€10

Capricciosa

S. Marzano Gustarosso tomato sauce, fiordilatte mozzarella Caseificio Il Casolare, Champignon mushrooms, cooked ham, artichokes and würstel

€11

Four Cheese

Fiordilatte mozzarella base Caseificio Il Casolare, smoked provola, gorgonzola and Parmigiano Reggiano

€12

Tuna & Onion

Fiordilatte mozzarella base Caseificio Il Casolare, tuna, onion, extra virgin olive oil and oregano

€10

Classic Calzone

Fiordilatte mozzarella base Caseificio Il Casolare and cooked ham

€10

add fresh black truffle +4€

The Special Ones

Thick
dough

Napoli 82

S. Marzano Gustarosso tomato base, sautéed cherry tomatoes, Taggiasca olives, extra virgin olive oil and basil, added after baking... Apulian burrata, anchovies from Cetara Az. Armatore and caper pesto

€15

La Pugliese

San Marzano Gustarosso tomato fillets, oil and salt, added after baking... Apulian burrata and fresh basil

€13

Arab Bread Pizza

All raw... Sliced tomato, buffalo mozzarella Caseificio Il Casolare, salad and Scarpaccia raw ham

€15

La Sestese

Fiordilatte mozzarella base Caseificio Il Casolare, oven-baked potato chips with their herbs, crumbled Tuscan sausage, Tuscan pecorino flakes, extra virgin olive oil and a sprinkle of black pepper

€15

La Parmigiana

San Marzano Gustarosso tomato sauce, fiordilatte mozzarella Caseificio Il Casolare, fried aubergine and parmesan

€14

The Gluten Free Ones



Margherita

San Marzano Gustarosso tomato sauce, fiordilatte mozzarella (Il Casolare), EVO oil, basil (1,5)

€11

Napoli

San Marzano tomato sauce, buffalo mozzarella (Il Casolare), capers, Cetara anchovies, EVO oil, basil (1,5,10)

€13

Raw ham and burrata

San Marzano Gustarosso tomato sauce, olio evo, basilico, topped with Scarpaccia raw ham and apulian burrata (1,5)

€14

Veggy

Fiordilatte mozzarella base with seasonal roasted vegetables, EVO oil, basil (1,5)

€13

Our gluten-free pizza bases are not homemade, but sourced from an artisan gluten-free bakery. The diameter is smaller than regular pizzas and the crust can be crisp. Recommended mainly for those with true celiac disease

Beverages

Draft Beers

		30 cl 50 cl
Kozel - Czech lager, malty with a pleasantly bitter finish		4 6
St. Benoit ambree - Belgian-style, caramel flavours and fruity aroma		6 8
Grolsch - German-style weizen, cloudy and refreshing		4 6

Bottled Beers

	33 cl	75 cl
Birrificio Leffe - Blonde Floral and spicy aroma with notes of vanilla and cloves. Sweet on the palate, with a slightly spiced aftertaste featuring hints of stone fruit and orange zest.	6	12
Birrificio Leffe - Ambrée Spicy aroma with toasted, hoppy notes and hints of orange zest. Bold and intense on the palate, marked by the roasted character of the malts.	/	12
Awanagana Intense tropical hop aromas offering great freshness. Light and easy to drink. Gluten Free.	7	12



Soft Drinks & Coffee

Mineral water 75cl	3	Barley / Ginseng Coffee	2,5
Coca Cola Zero (glass bottle)	4	Liqueur Coffee	3,5
Coca Cola	4	Digestifs	4
Fanta	4	Espresso	2
		Decaf	2,5

COVER CHARGE 3€

Our food products may contain the following allergens in accordance with EU Regulation No. 1169/2011

- 1** Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products
- 2** Eggs and egg-based products
- 3** Peanuts and peanut-based products
- 4** Soy and soy-based products
- 5** Milk and milk-based products (including lactose)
- 6** Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, Queensland nuts and their derivatives
- 7** Celery and celery-based products
- 8** Mustard and mustard-based products
- 9** Sesame seeds and sesame-based products
- 10** Fish and fish-based products
- 11** Sulphur dioxide and sulphites in concentrations above 19 mg/kg or 10 mg/l expressed as SO₂
- 12** Lupin and lupin-based products
- 13** Crustaceans and crustacean-based products
- 14** Molluscs and mollusc-based products



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