

# MENU OFFICINA



CHIANTI CRUDO\*  
BEEF TARTARE

4 CARPACCIO DI CULO\*  
RUMP ROAST CARPACCIO

16 9 TAGLI CECCHINI\*  
CECCHINI SIGNATURE CUTS

11 BISTECCA PANZANESE\*  
PANZANESE STEAK

COSTATA O BISTECCA FIORENTINA\* 12  
T-BONE STEAK

FAGIOLI ALL'EXTRAVERGINE  
TUSCAN BEANS WITH EVOO

PATATE AL CARTOCCIO  
BAKED POTATOES

BURRO DEL CHIANTI   
CHIANTI PORK "BUTTER"

## MENU VEGETARIANO

\$45 Per Person

GIARDINIERA E SOTT'OLI  
HOUSE-MADE PICKLED AND PRESERVED VEGETABLES

CROSTONE DI SUGO FINTO  
CROSTONE WITH VEGETABLE TOPPING

PAPPA AL POMODORO TOMATO STEW

BUGLIONE DI VERDURE  
TUSCAN-STYLE MIXED VEGETABLES

UOVA ALLA CONTADINA  
EGGS WITH TOMATO SAUCE

BRASATO SCAPPATO  
E CECINA CALDA  
BRAISED ONIONS AND CHICKPEA TART

PATATE AL CARTOCCIO  
BAKED POTATOES

FAGIOLI ALL'EXTRAVERGINE  
TUSCAN BEANS WITH EVOO

QUESTO MENU E SERVITO NEL RISPETTO DEL LIBERO PENSIERO DI CIASCUNO  
THIS MENU IS SERVED IN RESPECT OF ALL FREE THINKERS

## IN TAVOLA

*on the table*

PANE TOSCANO TUSCAN BREAD  
PROFUMO DEL CHIANTI OUR SPECIAL SALT

PINZIMONIO DELL'ORTO  
VEGETABLES TO DIP IN EVOO

ACQUA LISCIA E CON LE BOLLE  
WATER WITH AND WITHOUT BUBBLES

VINO ROSSO RED WINE

## PER FINIRE

*at the end*

CAFFE ALLA MOKA E TORTA  
ALL'OLIO COFFEE, OLIVE OIL CAKE

GRAPPA CECCHINI  
GRAPPA CECCHINI



\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LA CARNE | ALLEVATA PER ME IN CATALONIA (SPAGNA) THE MEAT I SERVE IS RAISED ON MY BEHALF IN CATALONIA (SPAIN)  
PER QUALSIASI CHIARIMENTO SUGLI ALLERGENI O GLI INGREDIENTI DEI PIATTI POTETE RIVOLGERVI AL NOSTRO PERSONALE O RICHIEDERE IL NOSTRO DOCUMENTO INFORMATIVO  
FOR CLARIFICATIONS ABOUT ALLERGENS AND INGREDIENTS, A FLYER IS AVAILABLE ON REQUEST

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check