

LOFFICINA

CUCINA DAL MONDO

APPETIZER

- VEG TAPAS (drink included) € 16
selection of two tapas from the kitchen
- MEAT TAPAS (drink included) € 18
selection of two tapas from the kitchen
- FISH TAPAS (drink included) € 18
selection of two tapas from the kitchen

HAM & CHEESE {1,7}

D.O.L. selection

served with home-made focaccia

- Small selection € 13
- Medium selection € 16

STARTER

- WOK OF VEGETABLES AND CASHEWS AND WAKAME SEAWEED {8} € 13
- MACKEREL AND CAULIFLOWER {4, 7} € 16
Orange-marinated mackerel, thyme-infused cauliflower puree, squid ink wafer, citrus gel
- CRISPY SQUID {1, 5, 7, 12, 14} € 15
Fried squid, crispy leeks, wasabi mayonnaise
- PORK BUN {1, 3, 7} € 16
Bun, homemade pulled pork, marinated red cabbage, Cheddar fondue

STARTER

- GYOZA {1, 2, 4, 6, 12} € 9
Vegetarian / Seafood
- MONEY POCKET {1, 2, 5, 6, 12} € 10
Crispy basket with prawns and vegetables
- CRUNCHY RICE {3, 4, 5, 6, 10} € 10
Salmon tartare - Guacamole
- TEMPURA VEG {1,5,6} € 13
Aubergines, zucchini, potatoes
- TEMPURA FISH {1, 2, 4, 5, 6, 12} € 18
Tempura prawns and anchovies with home-made ponzu sauce

FIRST DISHES

- I RAVIOLI {1, 3, 4, 7, 8, 12, 14} € 20
Homemade ravioli made with black pasta, filled with creamed cod, creamed turnip greens, and pistachios
- SPAGHETTONE OFFICINA € 20 {1,4,14}
Fresh spaghetti, black garlic, chili pepper, calamari, and crispy panko
- LA PAPPARDELLA {1, 3, 8, 12} € 18
Fresh egg pappardelle, porcini mushrooms and hazelnuts

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MAIN COURSES

THE CHEEK {5, 7, 9} € 23

Braised beef cheek, smoked curried pumpkin puree, crispy black cabbage

TATAKI OF TUNA {4, 11, 12} € 20

Seared tuna in a sesame crust, spicy escarole, anchovy sauce

CRISPY SALMON {4, 7} € 20

Grilled salmon with crispy skin, spiced sweet potato, sour cream

FILLET SATAY {5} € 20

Slow-cooked pork tenderloin, satay sauce, crispy ginger vegetables

THE OCTOPUS {11, 12, 14} € 22

Crispy octopus served with samphire, chickpea hummus, and passion fruit

POKE {1, 4, 6, 11, 12} € 18

Raw tuna and salmon, edamame, avocado, mango, raw vegetables, teriyaki sauce

NOODLES

VEG NOODLES {1, 6, 7, 11} € 14

Udon with carrots, zucchini, shitake mushrooms, sweet ginger and soya sauce

MEAT NOODLES {1, 6, 7, 11} € 16

Udon with strips of beef, smoked bacon, carrots, courgettes, white cabbage, pakchoi, leek, yellow pepper, sweet ginger, soy

NOODLES

ALL BLACK FISH NOODLES € 18

{1, 3, 4, 6, 11, 12}

Squid ink tagliolini, tuna, salmon, carrots, zucchini, white cabbage, pakchoi, leek, yellow pepper, sweet ginger, bonito flakes, soy

SHRIMP PAD THAI {1, 2, 3, 5, 6, 12} € 18

Fresh pasta noodles, vegetables, shrimp, egg, bean sprouts, lemongrass, soy, lime, peanuts, bonito flakes.

MEAT RAMEN {1, 3, 6, 11} € 18

Udon noodles with sirloin, zucchini noodles, eggs, shiitake mushrooms, carrot noodles, pakchoi

HAMBURGERS

served with triple-cooked potatoes & homemade sauces

VEG BURGER {1, 5, 7, 8, 10} € 14

Spinach and broccoli burger, fresh tomato Edamer cheese and songino

FASSONA'S BURGER {1, 5, 7, 8, 10} € 18

Fassona burger, Edamer, confit cherry tomatoes, songino and caramelized onion

TUNA BURGER {1, 4, 5, 7, 8, 10} € 18

Seared tuna, rocket, cherry tomatoes confit, caramelized onion

TEMPURA BURGER {1, 4, 5, 7, 8, 10, 12} € 18

Tempura cod, caramelized onion, lettuce, avocado, lime mayo

ALLERGENS 1 Cereals - 2 Shellfish - 3 Egg - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk and Dairy Products - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame Seeds - 12 Sulfur Dioxide - 13 Lupins - 14 Molluscs.

We inform our customers that there are allergens in our dishes, therefore we invite people with allergies and/or intolerances to ask the staff for information. We inform our customers that we serve gluten-free dishes, but we cannot guarantee non-contamination

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