



## Osteria D'Assisi

### Dinner

(\$35 per person)

### ANTIPASTI

PATE D'ANTRA CON MIRTILLI - Mousse of house duck pate, served with current and grilled crostini

BLACK MEDITERRANEAN MUSSELS - Garlic, white wine , fresh erbs, Italian butter and grilled bread

INSALATA SEDANO BIETOLE - Golden beets, arugula, celery root salad, beet wine vinaigrette

### SECONDI

SOGLIOLA ALLE MANDORLE - Fresh sole filet, crusted almond parmesan, garlic, tarragon, white wine lemon sauce with infusion saffron risotto

VERMICELLI DI SPINACI CON POLLO PARMIGIANA - Lightly breaded chicken breast, topped with mozzarella and parmesan cheese in marinara sauce with lemon garlic spinach pasta

TORRE DI PISA - Breaded sliced eggplant, portabello mushroom, mozzarella cheese & tomatoes on a bed of marinara & pesto

### DOLCI

TORTA DELLA NONNA - Almond lemon tart with caramel sauce

PROFITEROL CON GELATO - Profiterole filled with sea salt gelato

TERRINA DI TORRONCINO AL CIOCOLATO - Caramelized walnuts folded in a chocolate mousse served with raspberry sauce

## Osteria D'Assisi

58 S. Federal place

(505) 986-5858

<http://www.osteriadassisi.com>



## Osteria D'Assisi

### Lunch

*(\$15.00 per person)*

### lunch

Lunch Special Of The Day -

OR -

Lunch Combination Plate - Cup Of Soup Or Mixed Greens With Half Portion Of The Osteria Sandwich Or Fettuccine Carolina Or Caesar Salad

### Dolce

Choco Terrine - chocolate semi freddo with walnuts

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