



## Osteria D'Assisi

### Dinner

(\$35 per person)

#### ANTIPASTI

COZZE GRATINATE AL FORNO - Black mussels, gratin with garlic, white wine, herbs, Italian butter parmesan bread crumbs

CARPACCIO ALLA BOSCAIOLA - Beef carpaccio topped with black trumpet mushroom, arugula, shaved pecorino

ROLATINI TRE COLORI - Roasted zucchini, carrots and eggplant filled with shallots, spinach, porcini, ricotta, gorgonzola

#### SECONDI

BRANZINO AL LIMONE - Fresh sea bass filet crusted fresh herbs tarragon, white wine sauce, infusion cannaroli risotto

PIZZOCHERI - Buckwheat pasta, cabbage, sage, porcini mushrooms and pecorino cheese

POLLO IN SALMI CON POLENTA - Braised chicken marinated red wine, vegetable sauce served with fresh polenta

#### DOLCI

COPPA MERINGATA AL LIMONE - Lemon and berries meringue

BANANA FROSTER PANETONE PUDING - Panettone fruit cake pudding with banana foster with sea salt gelato

CHIOCCOLATE MOUSSE TARTELETTA - Chocolate mousse served with English 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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