



Osteria D'Assisi

Dinner

(\$55 per person)

ANTIPASTI

Zuppa del Bosco - Mixed wild mushroom bisque with truffle cream

Melanzane in Carrozza - Breaded eggplant, fresh mozzarella, rosemary ham & tomato concassee

The Bibb Wedge - Butter lettuce wedge salad with cherry tomato, crispy leeks and gorgonzola vinaigrette

SECONDI

Pappardelle Stracotto - Ragout of short ribs slow cooked in a merlot wine reduction with house-made pasta

Cotoletta alla Milanese - Cutlet of young Berkshire pork with seasoned breadcrumbs and sage, baked golden and served with arugula and cherry tomato basil pesto

Wahoo Fillet alla Griglia - Fresh wahoo grilled and served with vegetable caponata and angel hair pasta

Cannelloni Fiorentina - Fresh homemade pasta, Italian ricotta, spinach & shallots topped with tomato basil bechamel

DOLCI

Strawberry Tiramisu

Lemon Blueberry Tart

Chocolate Lava Cake

Osteria D'Assisi

58 S. Federal Place

(505) 986-5858

<http://www.osteriadassisi.com>