



Osteria D'Assisi

Dinner

(\$55 per person)

ANTIPASTI

Cozze Gioardiniera - Fresh mussels, white wine, coconut milk, garlic, onions, carrots, tarragon and croutons

Cremini con Granchio - Oven roasted cremini mushrooms filled with Maryland crab, topped with cheese, bechamel, parmigiano and arugula with champagne vinaigrette

BARBABIETOLE INSALATA - Bib lettuce and kale salad, golden beets, melon, radish, fennel, borlotti beans, walnut and citrus vinaigrette, crumbled goat cheese

SECONDI

PAPPARDELLE FUNGHI e FONDUTA - house made egg pasta with mushroom ragout, topped with cheese fondue

BRANZINO GAMBERI - Mediterranean Sea Bass, garnished with shrimp, cherry tomato, capers, olive sauce, vegetables and Venere rice

AGNELLO STRACOTTO CAZZUOLA - New Mexico top sirloin lamb slow cooked, braised with cabbage, white wine, served with polenta

DOLCI

BUTTERMILK RASPBERRY PANNA COTTA

CHOCOLATE TERRINE - chocolate terrine with espresso creme

AMARETTO TORTE - limoncello, mascarpone amaretto torte with blood orange syrup

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<http://www.osteriadassisi.com>