



Osteria D'Assisi

Dinner

(\$60 per person)

ANTIPASTI

Zuppa del Bosco - Mixed wild mushroom bisque with truffle cream

Dungeness Crab Cakes - Crispy crab cake seved with aurora dressing over freese

Torre di Pisa - Oven roasted eggplant, zucchini, portobello mushroom, beefsteak tomato on a bed of tomato basil sauce

SECONDI

Stracotto al Barolo - Ragout of beef and short ribs slow cooked in a merlot wine reduction with ground polenta cheese fonduta.

Ravioli di Zucca ai Formaggi - Hand made ravioli pasta filled with butternut squash, amaretti, and Italian fruit mostarda, fontina, taleggio, parmigiano cream sauce

Pesce all'Amalfitana - Traditional seafood stew of halibut, salmon, shrimp, mussels served in a seafood tarragon tomato sauce and crostini

DOLCI

Strawberry Tiramisu

Italian Lemon Cake

Chocolate Mousse

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<http://www.osteriadassisi.com>