



Osteria d'Assisi

The Osteria d'Assisi features regional Italian cuisine, utilizing the time honored Mediterranean approach to preparing food with olive oil and fresh ingredients. Our menu includes fresh seafood, locally grazed beef, veal and lamb, house made pasta, fresh bread baked daily, gourmet pizza and creative desserts.

Dinner

(\$25.00 Per Person)

Appetizer

Tartare Di Tonno Al Sedono - Fresh Ahi tuna in sesame seeds, with a celery root and walnut salad with avocado orange and a soy reduction

Rose Petal truffle soup - White truffle mushroom soup with rose petals

Pertusini Caesar Salad - Romaine hearts, garlic croutons and parmesan cheese with a Pertusini ceasar dressing

Entree

Linguini di Mare Al Nero Di Seppia - Black linguine prepared with squid ink, shrimp, and broccollini in a white wine, garlic and tomato sauce

Sea Bass Al Bietole - Pan seared sea bass in a crust of pumpkin seeds with a light cream of red beets

Cinghiale Selvatico Toscana - Tenderlion of wild boar crusted with poppy seeds pan seared in a brandy butter and mixed herb sauce. served with braised cabbage polenta and crispy pancetta

Dolce

Terrine Al Cioccolato Con Salsa di Lamponi - Chocolate mousse with caramelized walnuts, served with raspberry sauce

Tiramisu al Amaretto - Layers of ladyfingers w/ mascarpone and zabaglione, sprinkled with chocolate powder

Zabaglione Al Gelato - Italian custard with house made pistachio gelato served with lemon confit

Wine

Lunch

(\$10.00 Per Person)

entree

Zuppa and Insalata Bietole - House made soup with an oven roasted beet salad, bib lettuce, cucumbers, radishes, red onion w/ caramelized walnuts and champagne shallots viniagrette

Zuppa and Insalata Tricolore - House made soup with an arugula, tomato, mozzarella, black olives, salad, egg whites and balsamic viniagrette

Insalata and Fettuccini Carolina - House salad with house made fettuccini chicken breast, spinach and sun dried tomatoes in a cream sauce

Dessert

Lemon Meringue pie - House made lemon merigue pie drizzled in a house made limoncello sauce

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<http://osteriadassisi.net>