

# *DINNER at Osteria d'Assisi Ristorante Italiano*

## ANTIPASTI and INSALATE

**TUNA TARTARE** 17 Yellow fin tuna tartar with cucumbers, avocado, red peppers, black sesame seeds with soy sauce & mixed greens

**BURRATA CAPRESE** 16 Mixed greens with mozzarella, sliced fresh tomatoes, capers & balsamic reduction

**CESARE SALAD** 11 Chopped baby romaine hearts, croutons, parmesan cheese & Caesar dressing

**INSALATA E FICHI** 15 Arugula, black olives, ricotta, marinated figs, caramelized almonds & pears in honey mustard dressing

**FRITTO DI CALAMARI** 14 Lemon flour, golden crisp calamari served with pesto aioli

**OYSTERS ON THE HALF SHELL** 15 Wild Long Island half dozen fresh Blue Point oysters

**MISTA GIARDINO** 7 Organic baby greens, julienned carrots & tomatoes in balsamic vinaigrette

**AURORA** 17 Avocado filled with baby shrimp, celery & onions in a light Aurora sauce with organic tomatoes & mixed greens

Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6 Anchovies 3

## ANTIPASTO PLATTER

For one - \$15 For two - \$20 For four - \$35 Chef's Cristian's special selection of cured meats, cheeses & Italian olives

## GOURMET PIZZA

**PIZZA MARGHERITA** 13 Traditional Italian pizza with tomato sauce, basil & mozzarella

**PIZZA PEPPERONI E SALSICCIA** 15 Tomato sauce, mozzarella, pepperoni & Italian sausage

**PIZZA FUNGHI E TARTUFO** 16 Mozzarella, fontina, mixed mushrooms with black truffle oil

**PIZZA CAPRICCIOSA** 16 Tomato sauce with mozzarella, pancetta, artichokes, red peppers & black olives

*HOUSE-MADE GLUTEN FREE PASTA & GLUTEN FREE PIZZA DOUGH IS AVAILABLE Add 4*  
**PASTA**

Our fresh pasta is made daily with soft grain & organic flour & therefore cannot be cooked al dente like dry pasta.  
Pasta Split Charge 2 Entrée Split Charge 5 Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6

**CAPPELLINI RUSTICA** 18 Cappellini with garlic, fresh basil, chopped roma tomatoes, mozzarella & eggplant in marinara sauce

**RAVIOLI AL FUNGHI** 19 House-made pasta filled with veal in a porcini mushroom cream sauce

**RAVIOLI ALL ARAGOSTA** 22 Nostraline olives, capers, garlic, white wine marinara sauce with parsley & parmesan cheese

**FUSILLI DEL CONTADINO** 19 Tri colored fusilli pasta with Tuscan extra virgin olive oil, garlic, rosemary & local organic Farmer's market vegetables

**LASAGNA ALLA BOLOGNESE** 18 House-made egg pasta with meat ragout, marinara, béchamel & parmigiana

**CARBONARA DEL MARE** 23 Linguini tossed with shrimp, pancetta, clams & salmon, creamy organic egg onion sauce

**FETTUCCHINE CAROLINA** 17 House-made fettuccine with sundried tomatoes, spinach & tomato cream sauce

## CHEF'S SELECTIONS

**POLLO ALLA PARMIGIANA** 25 Lightly breaded chicken breast topped with smoked mozzarella, parmesan

**PICCATA DI VITELLO** 33 Veal top loin with lemon caper white wine veal stock sauce & cappellini pasta

**OSSO BUCO E RISOTTO** 37 Veal shank slow-braised with mushroom marsala sauce served with risotto alla parmigiana

**FILETTO ALLA FIORENTINA** 31 Sliced beef tenderloin on a bed of arugula with Balsamic reduction with parmesan

**BRANZINO AL CARTOCCIO** 30 Stone oven roasted Mediterranean sea bass in parchment paper with a herb garlic & Antinori white wine sauce

**MELANZANE SORRENTO** 20 Breaded sliced eggplant, mozzarella & tomatoes on a bed of marinara & pesto

Buon Appetito