

LUNCH at Osertia d'Assisi Ristorante Italiano

ANTIPASTI

BURRATA CAPRESE 13 Mixed greens with mozzarella, sliced fresh tomatoes & capers in a balsamic reduction

FRITTO DI CALAMARI 12 Lemon flour, golden crisp calamari served with pesto aioli

CRISPY ANATRA 13 Baby duck legs served with smoked raspberry marmalade on thinly shredded romaine

WILD BLUE POINT OYSTERS 15 Long Island half dozen, with cucumber cocktail sauce, mignonette & horseradish

INSALATE

Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6

MISTA 6 Organic baby greens, tomatoes & balsamic vinaigrette

CESARE 10 Chopped baby romaine hearts, croutons, parmesan cheese & Caesar dressing

INSALATA PRIMAVERA 13

Arugula, black olives, ricotta, caramelized almonds & pears in honey mustard dressing

SANREMO 15

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

LUNCH COMBINATIONS 12

Cup of soup or mixed green salad with half portion of The Osteria Sandwich or Fettuccine Carolina or Cesare Salad

FRESH FISH OF THE DAY Market Price *Ask your server*

EGGPLANT SORRENTINA 13

Breaded sliced eggplant, mozzarella & tomatoes on a bed of marinara and pesto

FETTUCCHINE CAROLINA 14

House-made fettuccine with chicken, spinach, sundried tomatoes & tomato cream sauce

LASAGNA ALLA BOLOGNESE 14

House-made egg pasta, prime choice meat ragout, marinara & béchamel

POLLO PARMIGIANA 17

Breast of organic chicken, breaded, smoked mozzarella & tomato sauce

RAVIOLI DI VITELLO 15

“House Specialty” House-made ravioli stuffed with veal in porcini cream sauce

SPAGHETTI AL RAGU 14

Spaghetti with prime choice beef tenderloin, pork & veal ragout

CAPPELLINI RUSTICA 15

Cappellini with garlic, fresh basil, chopped roma tomatoes, mozzarella in marinara sauce

THE OSTERIA SANDWICH 12

Seasoned turkey breast, fontina cheese, romaine, tomato, avocado, mustard, mayonnaise on ciabatta bread with beer battered French fries

HOUSE-MADE GLUTEN FREE PASTA & GLUTEN FREE PIZZA DOUGH IS AVAILABLE Add 3

PIZZA MARGHERITA 11

Fresh basil, tomatoes & mozzarella

PIZZA PEPPERONI E SALSICCIA 12

Tomato sauce, mozzarella, pepperoni & Italian sausage

PIZZA FUNGHI E TARTUFO 13

Mozzarella, fontina & wild mushrooms with black truffle oil

PIZZA CAPRICCIOSA 13

Tomato sauce with mozzarella, pancetta, artichokes, red peppers & black olives

LUNCH 11:30AM-2:30PM MON – FRI SAT BRUNCH
DINNER & HAPPY HOURS NIGHTLY - PIANO LOUNGE WED – SAT 6PM