

THANKSGIVING at OSTERIA d'ASSISI

Ristorante Italiano and Piano Lounge (menu subject to change)

ZUPPA or INSALADA

Zuppa di Zucca

Winter squash soup with amaretto crumble garnished with parsley and crème fresh

Or

Insalada Bietole

Golden beets, arugula, goat cheese, caramelized walnuts with pomegranate champagne vinaigrette

SECONDI

Tacchinella Novella

Roasted young turkey stuffed with figs, sausage and sage gravy, hot cranberry compote with caponata and mashed sweet potatoes

Costata di Arrosto

Roasted and sliced ribeye filet with Dejon mustard, shallots in a red wine reduction with rosemary mashed potatoes and caponata

Filetto di Salmone alla Oreganata

Atlantic salmon in a sage lemon butter sauce with garlic spinach and lemon risotto

Torta Sorrentina

Breaded eggplant with mozzarrella, fresh tomatoes, parmesan, over marinara and pesto sauce, topped with basil

Pappardelle Pasta

House-made spinach pappardelle pasta filled with tiger shrimp, scallops, mussels and clams in a rosemary cognac tomato cream sauce

DOLCE

Torta di Zucca Chimayo pumpkin pie ala mode

Torta della Nonna Lemon tart and pine nuts served with caramel sauce

\$59 per person (excludes tax & gratuity) \$30 Children (under 12) Serving 1-9 pm
58 S Federal Place In the Heart of Santa Fe 505-986-5858