

Osteria d' Assisi
Presents Antinori Wine Dinner
Friday September 24 2010

DELICATEZZE

*Rolatini of eggplant, filled with ricotta
Calamari con pomodoro piccante
Croستini taponade, bell pepper, olives & parmigiano
Prosciutto wrapped figs w/ gorgonzola
Scalabrone Rosato Bolgheri 2006*

CARPACCIO DI MARE

*Halibut, ahi tuna and mussels served over arugula,
lime vinaigrette w/ capers, filet of tomato & chives, grissini
Vermentino Bolgheri 2008*

PAPPADELLE AI FUNGHI PORCINI

*House made ribbon pasta w/ Chama porcini sautéed
w/ garlic, pepperoncino in a truffle oil, t/w reggiano & dry prosciutto
Peppoli Chianti Classico 2007*

COSTOLETTE D'AGNELLO ALLA MENTA

*Lamb alla Milanese stuffed with spinish and duck patte w/ crusted
pine nut, rosemary, lemon thyme and, demi-glace sauce, and roasted
tomato, Garlic polenta
IL Bruciato Bolgheri 2007*

FIGHI E ALBICOCHES CON GELATO AL PISTACCHIO

*Tort of figs and apricots w/ Madagascar green pepper corn
frangelico sauce, over pistacchio gelato
Vinsanto Del Chianti Classico 2005*

Complete menu 129.00 Plus tax and gratuity (menus and prices
subject to change)

Call for reservation, Osteria D' Assisi 58 Federal Pl (505)986-5858

