

Tour of Italy
Osteria D'Assisi
presents Premier Vino Italiano Di Kobrand
Thursday September 23, 2010

SQUISITEZZE DEL NORD

*Rolatini of eggplant, filled with ricotta
Gorgonzola, Fighi al prosciutto
Crostini taponade, bell pepper, olives
Golden Calamari w/ spicy tomato*
Caposaldo Prosecco

CIOPPINO DI ROMBO CON COZZE E VONGOLE

*Halibut filet, clams, mussels reduced in a garlic and
white wine sea food broth, served with crostini*
Salviano Orvieto Classico Superiore 2008

PAPPARDELLE AL PORCINO CON PANCETTA E ROSMARINO

*Ribbon pasta w/ house made, Chama porcini mushrooms, Pancetta
cream, peperoncino and tomato, shaved pecorino cheese, fried sage*
Crognolo Toscana 2008

FILETTO DI BUE CON FEGATO D'OCA ALLA VENEZIANA

*Tenderloin of beef, stuffed with foie gras, served over eggplant
and topped with a red wine onion demi-glace sauce, garnished
with spinach, tomatoes and polenta taragna*
Michele Chiarlo Borolo 2005

Zabaglione CON GELATO

Italian Custard with Frangelico sauce and fig gelato
Michele Chiarlo Nibole

**Complete Menu 119.00 plus tax and gratuity (menus and prices
subject to change)**

**Please call for reservations (505)986-5858
Osteria D' Assisi 58 Federal Pl**