

SAN VALENTINO 2012 OSTERIA D'ASSISI
58 S Federal Pl (505)986-5858

Antipasti

TARTAR DI TONNO AL SEDONO

Fresh ahi encrusted in sesame seed, w/celery root walnut salad with avocado and orange soy reduction 12.95

ROLLATINI DELL, AMORE

Eggplant roll stuffed w/ricotta cheese, topped w/tomato 11.50

OSTRICHE VALENTINO

Fresh Oysters On The Half Shell with cocktail sauce and mingnotte 14.95

ANTIPASTO VALENTINO

prosciutto, salami toscano, marinated onion, mozzarella, tomato, basil, mushrooms, olives, bell peppers and spicy cheese 12.50

Soup or Salad

VELLUTATA DI FUNGHI

Mixed wild mushroom bisque with port and crostini parmigiana 9.50

INSALATA BELLAGIO

Bib lettuce, mints, strawberry, pears, shaved parmigiano in a balsamic vinaigrette 9.50

Secondo

SALMONE ALLA VENEZIANA

Marinated king salmon filet sautéed and served with lemon butter capers and fine herbs mixed vegetables, tarragon risotto 29.95

TAGLIATA ROSSINI

Sliced beef tenderloin topped with foi grais roasted shallots in red cabernet wine sauce vegetables and garlic mashed potatoes 34.95

VITELLO ALLA PIEMONTESE

Veal filled with spinach and mushroom in a sage marsala sauce with parmigiano risotto 32.95

RAVIOLI ALL' ARAGOSTA

House-made pasta stuffed w/ lobster, shrimp, spinach, celery, cognac lobster sauce, seven aroma seasoning 25.99

TORTINO DI SAN VALINTINO

House made layered w/ zucchini, butternut squash, eggplant, spinach, ricotta, béchamel & fresh tomato sauce & parmigiano reggiano 22.95

Dolce

TIRAMISU

House made w/ ladyfingers, mascarpone & marsala zabaglione 9.95

CHOCOLATE TERRINE

Caramelized walnuts in a chocolate mousse w/ strawberry sauce 9.95

GRAND MARNIER MOUSSE

Grand Marnier, Italian mousse 9.95

Cocktails

Felice San Valentino from your host Lino & Pietro Pertusin,i Chef Cristian Pontiggia, and staff