

DINNER AT OSTERIA D'ASSISI

ANTIPASTI

CARPACCIO DI MANZO 16

Beef carpaccio with lemon, olive oil, capers, and parmesan

CALAMARI CON MARINARA

PICCANTE 14

Golden crisp calamari served with green chile aioli

BURRATA CAPRESE 16

House-made Burrata mozzarella with hot tomato pesto sauce

OYSTERS ON THE HALF SHELL 15

Long Island half dozen fresh Blue Point oysters

ZUPPA DEL GIORNO 7 *Ask your server*

ANTIPASTO PLATTER

For one - \$15 For two - \$20 For four - \$35

Chef's Cristian's special selection of cured meats, cheeses and Italian olives

INSALATE

Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6 Anchovies 2

CESARE SALAD 11

Chopped baby romaine hearts, croutons, parmesan cheese and Caesar dressing

MISTA GIARDINO 7

Organic baby greens, julienned carrots & tomatoes in balsamic vinaigrette

INSALATA INVERNO 15

Mixed greens, endive, caramelized almonds, green apple, bleu cheese crumbles, champagne vinaigrette

AURORA 17

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

GOURMET PIZZA (STONE OVEN)

Our pizzas are made using top quality, unbleached, fine ground organic flour

PIZZA MARGHERITA 13

Traditional Italian pizza with tomato sauce, basil & mozzarella

PIZZA FUNGHI E TARTUFO 16

Mozzarella, fontina, mixed mushrooms with black truffle oil

PIZZA PEPPERONI E SALSICCIA 15

Tomato sauce, mozzarella, pepperoni & Italian sausage

KOBE PIZZA 17

Tomato, mozzarella, kobe franks & green chile

HOUSE-MADE GLUTEN FREE PASTA & GLUTEN FREE PIZZA DOUGH IS AVAILABLE Add \$4

PASTA

Our fresh pasta is made daily with soft grain & organic flour & therefore cannot be cooked al dente like dry pasta.
Pasta Split Charge 2 Entrée Split Charge 5 Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6

SPAGHETTI CAPRI 18

Spaghetti with garlic, fresh basil, chopped roma tomato, mozzarella and marinara sauce

LASAGNA ALLA BOLOGNESE 17

House-made egg pasta with meat ragout, marinara, béchamel & parmigiana

RAVIOLI AI FUNGHI 19

“House Specialty” House-made pasta filled with veal in a porcini mushroom cream sauce

CARBONARA DEL MARE 23

Linguini tossed with shrimp, pancetta, clams and salmon in a creamy organic eggs and onion sauce

PUMPKIN RAVIOLI 15

Stuffed ravioli with ricotta, parmesan, and pumpkin topped with sage brown butter, butternut squash and crumbles amaretto

FETTUCCINE CAROLINA 17

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

PENNE CAMPAGNOLA 18

Penne with prime choice beef tenderloin, pork & veal ragout, mushroom and green peas

CHEF'S SELECTIONS

SEASONAL CHEF CREATION OF THE NIGHT

Market Price *Ask your server*

POLLO ALLA PARMIGIANA 25

Lightly breaded chicken breast topped with mozzarella, parmesan with spaghetti marinara

PICCATA DI VITELLO 33

Veal top loin with lemon caper white wine veal stock sauce and cappellini pasta

OSSO BUCO E RISOTTO 37

Organic veal shank slow-braised with carrots, celery, gremolata, and served with risotto alla parmigiana

CERVO AL BALSAMICO 38

Venison tenderloin, seven aroma spice rub with aged Modena balsamic sauce

CIOPPINO PUTTANESCA 30

Tiger shrimp, clams, mussels and sea bass with garlic, capers, black olives, in a thick tomato broth

MELANZANE SORRENTINA 19

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