

# Osteria d'Assisi Ristorante Italiano

## Easter Brunch

58 S Federal Pl 505-986-5858



### **ANTIPASTI**

#### ZUPPA PRIMAVERA 8

Colorful spring asparagus and carrot bisque with crème fraîche

#### INSALATA DEL GIARDINO 8

Mixed greens garnished with organic tomato, carrots & balsamic vinaigrette

#### BURRATA CAPRESE 13

House-made Burrata mozzarella with mixed greens and marinated artichoke

#### OYSTERS ON HALF SHELL 16

Wild blue point oysters served with cocktail sauce, mignonette & horseradish

### **SECONDI**

#### QUICHE FRITTATA 16

Quiche with organic eggs with Italian sausage, spinach, parmesan & mixed greens 17

#### EGGS BENEDICT BELLAGIO 15

Toasted multi grain bread topped with organic poached eggs, Italian bacon, zesty hollandaise sauce & potatoes

#### POLLO PARMIGIANA CON CAPPELLINI 19

Classic chicken parmesan – Breaded chicken breast baked with tomato sauce, mozzarella & parmesan cheese, served over angel hair pasta

#### OSSO BUCO D'AGNELLO 28

Roasted lamb shank with fresh vegetables and orange gremolata with mashed potatoes

#### LOBSTER RAVIOLI 21

Lobster ravioli, shrimp, smoked salmon, arugula with pink cream vodka sauce

#### SALMONE ALLA FIORENTINA 23

Grilled Atlantic salmon with lump crab, sautéed spinach and béarnaise sauce

#### MELANZANA PARMIGIANA 19

Breaded discs of eggplant topped with sliced tomato & mozzarella, baked & served over a bed of marinara and a drizzle of basil pesto

#### BEEF TENDERLOIN 24

Beef tenderloin filet with pomme frites

### **DOLCE 8**

Tiramisu with Vanilla Gelato, Pistacho Cup or Lemon Sorbet