

SET DINNER MENU

\$328 /person

with a complimentary homemade bread basket per table

STARTER

BURRATA CHEESE

Italian Datterini Tomato & Almond Pesto Sauce
Or

WAGYU BEEF CARPACCIO

Celery, Parmesan, Rocket Leaf, Harry's Sauce
Or

BOSTON LOBSTER CATALANA (+\$38)

Red Onion, Italian Datterini Tomato, Nocellara Olives, Lemon, Basil

SOUP (+ \$ 18)

BOSTON LOBSTER BISQUE

Seafood, Cream & Crostini

MAIN COURSE

LASAGNA BOLOGNESE

Homemade Traditional Beef Lasagna
Or

RISOTTO POMODORO & BUFFALO MOZZARELLA

Nocellara Olives, Oregano, Basil Leaf
Or

U.S.D.A PRIME BEEF STRIPLOIN TAGLIATA

French Fries, Rucola Leaf, Semi Dried Datterini Tomato,
Parmigiano Flake, Aged Balsamic Dressing
Or

PAN SEARED CHILEAN SEA BASS

Sage & Garlic Mash Potato, Vegetable Caponata, Herbs Butter
Or

SURF & TURF (+\$48)

Half Grill Boston Lobster & 7Oz Pure Angus Flat Iron, French Fries
Or

PIZZA GOURMET (+\$28)

Burrata Cheese, Parma Ham, Black Truffle Oil

DESSERT

HOMEMADE CHEESE CAKE

Wild Berries Sauce
Or

ASSAGGIO TIRAMISU

Or

CARAMEL PANNA COTTA

Or

LEMON & VALRHONA WHITE CHOCOLATE CAKE

10% service charge applies

*Assaggio reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.