

Astoria Café & Market
5417 Detroit Avenue
Cleveland
216.266.0834

First Course

Cheesemonger selection of Cheese and Charcuterie with Seasonal Accoutrement

Second Course

Choice Of:

Venison Bolognese

Imported fusilli pasta served over a slow-cooked Bolognese of venison, veal, pancetta San Marzano tomatoes, cream, white wine, mirepoix, garlic, and sage. Finished with grated Parmigiano Reggiano

Spring Vegetable Primavera (vegetarian)

Imported fusilli pasta served over a sauté of seasonal vegetables, san Marzano tomatoes, crema, white wine, garlic, and sage. finished with grated Parmigiano Reggiano.

Third Course

Patsavoura

Phyllo Dough Baked in Custard then Topped with Cherries in Syrup

\$39 plus tax and gratuity

Consider pairing with this Stoli Cocktail

My Blue Heaven

Blueberry Sangria

4 oz Ibizkus White

1 oz Stoli Blue

1 oz Blueberry puree

1/2 oz simple

3 shakes ginger thyme bitters

Splash soda

(Cocktail not included in prix fixe)