

Café Astoria Dinner Menu

Castelvertrano olives garlic, fennel pollen 6

Marcona almonds crispy garlic 6

Focaccia rosemary, garlic, olive oil 6

Speck & Mortadella lightly smoked cured ham and traditional Mortadella with pistachio 12

Radicchio salad persimmon, almond, gorgonzola, balsamico 6

Insalata di cavolo shaved cabbage salad, egg and anchovy dressing, crispy pancetta 10

Bruschetta whipped ricotta, roasted beets, truffle honey, pistachio 10

Porchetta tonnato roasted chilled pork, classic tonnato sauce, arugula, salsa verde 12

Peperonata salad shaved fennel, arugula, peperonata, prosciutto, goat cheese 12

Grilled Shrimp white bean, escarole, preserved lemon, rosemary, chilis 16

Orecchiette con fricone fried cherry tomato sauce, spicy lamb sausage, chickpea, olive, mint 20

Smashed meatball ragu campanelle, beef and pork meatball ragu, parmesan & pecorino 19

Cacio e Pepe house made thin spaghetti, pecorino romano, black pepper 15

Pappardelle Bolognese beef and veal meat sauce, parmesan and rosemary 20

Campanelle carbonara pancetta, garlic, red onion, parmesan, egg 19

Goat cheese ravioli smoked prosciutto, goat cheese, pistachio, peas and mint 20

Roasted squash, pumpkin seed brown butter, orange, pistachio, parmesan 9

JW potatoes lemon, oregano, garlic, chili, pecorino 9

Chicken half chicken, salsa verde 22

Porchetta crispy roast pork belly flavored with fennel and garlic 22

Classic tiramisu espresso-soaked lady fingers, sweet mascarpone, cocoa 10

Almond Frangipane crepes fig, dulce de leche 10

Spumoni layered terrine of chocolate, cherry and pistachio ice creams 10

Antipasta misti

Smaller portions of the first 5 appetizers served as a mixed family style platter

28