

DESSERTS

Savarina

Sweet and moist, "the cake beneath the cherry".

Dobos

The word "dobos" means "like a drum". Extravagant use of chocolate buttercream and a layer of caramel-glaze on top.

Autumn Apple Strudel

Made with fresh apples. Unforgettable taste!

Amandina Cake

One of the Romanians' favorites, Amandina is traditionally a layered cake cut in square single serving pieces and covered in ganache.

Crepes

Elderberry Juice (Socata)
Romanian Beer "TIMISOREANA"
Romanian Wines (Jidvei,
Murfatlar, Conu'

Raffle

Tickets \$1/pc or 12 for \$10

Location and Driving Directions

The festival will take place on the Saint Andrew Romanian Orthodox Church grounds (see address on the stamped side).

The church is located **10 minutes driving distance from downtown Pittsburgh**, off Route 51 / Island Avenue at the Neville Island bridge .

Find detailed driving directions at:
<http://www.standrewpitt.org/directions.html>



21st Romanian Food Festival



September 9-10, 2017
12:00 PM—6:00 PM/12:30 PM—5:00 PM

*Tell your friends, roommates,
bring your neighbors, ...
And don't forget the kids!*

Saint Andrew The Apostle
Romanian Orthodox Church
56 Glenn Way
McKees Rocks, PA 15136
www.standrewpitt.org



Place
Stamp
Here

You are invited!

21st Romanian Food Festival

SPECIALTIES

You and your friends are invited to attend greater Pittsburgh area's 21st **Romanian Food Festival** hosted by the

Saint Andrew Romanian Orthodox Church ROMANIA—Quick Facts

Located at intersection of Central and S-E Europe. Capital: Bucharest. Romanian language evolved from Dacian and Latin. The place of Danube Delta-UNESCO World Heritage Site and of Retezat Reservation with ~80 glacier lakes. Home of breath-taking picturesque Carpathian Mountains. Home of the successful Dacia automobile.

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Native Dacians, eventually conquered by Romans. Later, independent dukedoms formed: Wallachia, Transylvania, Moldavia, Dobruđja - same spoken language. Bravely maintained independence against many waves of invaders. In 1877 and 1918 these territories united, in today's Romania.

#### Some of world-renown romanians:

- **Emil Palade** - cell biologist, Nobel Prize laureate;
- **Henri Coanda** - aerodynamics pioneer and inventor of the world's first jet plane;
- **Tristan Tzara** - poet, founder of the Dada movement;
- **Aurel Babes** - scientist, one of the promoters of Pap smear as screening test for cervical cancer;
- **Victor Babes** - biologist, co-author of first Treaty of Bacteriology;
- **Mircea Eliade**, - leading interpreter of religious experience, author of famous "History of Religious Ideas";
- **George Enescu** - conductor, composer of "Oedip" opera;
- **Constantin Brancusi** - world-class sculptor;
- **Eugen Ionesco** - playwright, the foremost figure of the Theatre of Absurd;
- **Nicolae Paulescu** - physiologist, discoverer of insulin;
- **Nicolae Tesla** - inventor, designer of AC electricity supply system
- **Petrache Poenaru** - scientist, fountain-pen inventor
- **Nadia Comaneci** - first female gymnast with perfect 10 (A) score in an Olympic event;
- **Steaua soccer team** – European Cup winner
- **Dumitru Prunariu** – astronaut, flew in the Outer Space



Vlad the Impaler—Prince of Wallachia  
... and a tough guy...but just.  
Dracula stories are inspired by his life.

**Have a seat ...or Dance... Take-out... Enjoy!**

### Mici (Skinless Little Sausages)

A world-renown Romanian ground fresh meat delicacy, blended with "house's" seasoning.

Grilled on the spot, served hot.

Simply awesome, especially in combination with our "Timisoreana" Pilsner Beer and tangy mustard.

### Sarmalutez (Romanian Stuffed Cabbage)

A national pride dish with slight variations in recipe from each of the Romanian provinces. Boiled (or pickled) cabbage leaves stuffed with a special mix of lean ground meat, rice, and traditional spices - everything slowly cooked to perfection. A delicious Southern recipe in grape leaves is also available with sour cream. Served warm.

### Frigarui (Marinated Meat On-A-Stick)

A Romanian-version of the Middle Eastern shish kebab, made with chicken breast and coated with selected spices blend.  
Carefully grilled to seal the flavor.

### Bulz (Romanian Layered Polenta and Cheese)

Ask any Romanian about it and you will hear the same story: gorgeous layers of hot, honey-gold polenta and soft, salty sheep feta cheese, topped with sour cream. Get some before it's gone!

### Rustic Beef Sour Soup

Rich, savory soup made with tender pulled beef and fresh vegetables soured with authentic home made fermented wheat bran (bors).

### Romanian Tripe Soup

People who liked it, said it's the best soup ever!

### "Carpathian" Cheese Pastry

Exquisite combination of Mediterranean and Eastern European shepherds' cooking styles. It is the very first item we run out of at most culinary events.

Ask for it as soon as you arrive!

### Parsley Potatoes

Broiled potato cubes lavishing in buttery sauce sprinkled generously with parsley.

### Eggplant Musaca

Layers of farm-fresh sliced eggplant and tomatoes. Oven roasted.  
Ground meat topped with mushrooms and melted cheese.

Make sure you don't miss our authentic Romanian cuisine dishes by **PRE-ORDERING BY EMAIL** at [webmaster@standrewpitt.org](mailto:webmaster@standrewpitt.org)

Complete menu/price list available at: [www.standrewpitt.org](http://www.standrewpitt.org)

## SOUPS/ SIDES/ APPETIZERS