



Open Friday-Monday 11:30am-5:30pm (kitchen closes at 3)  
1916 Park Ave in Lafayette Square, 314-827-6150



May 12<sup>th</sup>-13<sup>th</sup> **Weekend lunch menu** Served 11:30am-3pm

## Antipasti appetizers

### Rosemary-orange olives (taste \$2.50, side \$7)

House-marinated Castelvetrano and cerignola olives & caperberries with cara cara orange, meyer lemon, rosemary, thyme, garlic, & chiles

### Housemade schiacciata bread service \$6

Warm housemade schiacciata bread (Tuscan-style focaccia) with Partanna Sicilian extra virgin olive oil, parmigiano reggiano (aged 24mos), & housemade pesto.

### Prosciutto e burrata \$14

Prosciutto di Parma (aged 18mos), rich & creamy burrata cheese, olivewood-aged balsamic, Partanna Sicilian extra virgin olive oil, black lava salt, housemade schiacciata bread (Tuscan-style focaccia).

## Pasta artigianale fatta in casa

Housemade artisanal pasta

### Pici cacio e pepe \$20

Our signature **hand-rolled** pici pasta, similar to a thicker, rustic spaghetti with pecorino Romano cheese, cracked black pepper, & olive oil-toasted breadcrumbs

## Specialità del giorno

Special of the day

### Spaghetti al sugo di 'nduja \$18

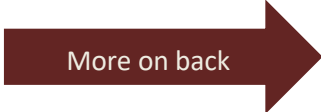
**Spaghetti with spicy salame-tomato sauce**

Housemade spaghetti in a rich, spicy sauce of local Salume Beddu 'nduja (spicy spreadable Calabrian salame), San Marzano tomatoes, & Calabrian chiles. Garnished with creamy burrata cheese, fresh basil, & pecorino Romano. **Ask for it EXTRA SPICY for an extra Calabrian chile paste "bump"!**

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### Casarecce with pea-mint pesto \$14.50 (add burrata \$2)

Housemade casarecce (vegan, egg-free, short pasta scrolls) with our bright, fresh pea-mint pesto (vegan; dairy-free; nut-free), made with local Ann's Roots pea shoots & toasted sunflower seeds. **Keep it vegan or add rich & creamy fresh burrata cheese (+ \$2)**

More on back 

## **Panini** sandwiches

Served on our **housemade schiacciata bread** (Tuscan-style focaccia)

*(subtract \$1.50 for no meat; make any sandwich into a salad on a bed of dressed baby arugula +\$2)*

**Includes your choice of 1 side: local Billy Goat original potato chips OR dressed greens (arugula, aged balsamic, xvoo, pecorino Romano)**

### **Classico \$13**

*Local Volpi prosciutto, housemade arugula-basil-almond pesto, fior di latte fresh mozzarella, Campari tomatoes, basil, arugula, aged balsamic of Modena, extra-virgin olive oil*

- No meat -\$1.50; make it a salad on a bed of dressed baby arugula +\$2

### **Piccante \$14**

*Spicy soppressata, Local Volpi spicy capocollo, marinated grilled eggplant, fontina cheese, housemade red pepper-almond pesto, Calabrian chile, artichoke-olive crema, arugula, extra-virgin olive oil*

- No meat -\$1.50; make it a salad on a bed of dressed baby arugula +\$2

### **Mortadella e pistacchio \$13**

*Local Tempesta mortadella, housemade pistachio pesto, burrata, toasted pistachios, meyer lemon-dressed arugula, extra-virgin olive oil*

- No meat -\$1.50; make it a salad on a bed of dressed baby arugula +\$2

## **Contorni/Insalate** sides/salads

Small side of dressed greens \$2.50

*baby arugula, aged balsamic of Modena, extra-virgin olive oil, pecorino Romano*

Local Billy Goat original chips \$2

## **per Bambini for kids**

Pasta cacio NO pepe \$8

*Casarecce (short pasta scrolls) with butter and parmesan.*

## **Dolce** desserts-Check out the case for more of today's dessert selections!

Italian Wedding Cookies and Shortbread Cookies (4pk, GF\*) \$8.50

*Pecan-almond-powdered sugar wedding cookies, gf\* all-butter shortbread in assorted flavors*

## **Caffé**

Espresso/doppio \$3/5 Americano \$3 Decaf available upon request

\* contains no gluten ingredients but prepared in a kitchen with gluten & other allergens present

More on back 