



Open Fridays 11:30am-6pm (lunch until 3, aperitivo happy hour 4-6p)
 Saturday-Monday* 11:30am-5:30pm (kitchen closes at 3)
 1916 Park Ave in Lafayette Square, 314-827-6150, www.vicinipastaria.com



***PLEASE NOTE: WE WILL BE CLOSED MONDAYS THROUGH MARCH 3**

Feb 28th-Mar 2nd **Weekend lunch menu** Served 11:30am-3pm

Antipasti & Insalate *appetizers & salads*

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

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

Housemade schiacciata bread service \$7

Warm housemade schiacciata bread (Tuscan-style focaccia) with Partanna Sicilian extra virgin olive oil & housemade pesto.

Specialità del giorno *Specials of the day*

Insalata di barbabietole di Chioggia \$9.75 (add Speck smoked prosciutto +\$5)

Chioggia beet salad. *Shaved local N. Avoca Farms chioggia "candy-stripe" beets, meyer lemon vinaigrette, ricotta salata, red onion, arugula, toasted hazelnuts, mint, Maldon sea salt. Add Speck Alto Adige, IGP (smoked prosciutto, + \$5)*

Insalata cacio e pepe \$12 (add guanciale/pancetta +\$2)

*Little gem & baby romaine lettuce, cacio e pepe vinaigrette, pecorino Romano, 24 mos-aged Parmigiano Reggiano, cracked black pepper, Olivewood-aged balsamico di Modena, toasted breadcrumbs. **May be prepared gluten-free* by request.** Add crispy pancetta & guanciale (unsmoked belly/jowl Italian bacon; +\$2)*

Winter caprese salad \$16 (add Prosciutto +\$3-5)

Slow-roasted local Mightyvine tomatoes along with fresh Heirloom, campari, & grape tomatoes, basil, burrata cheese, olivewood-aged balsamico di Modena, Partanna Sicilian extra virgin olive oil, black lava salt, housemade schiacciata bread.

Add local Volpi Prosciutto(+\$3) or Prosciutto di Parma(+ \$5)

Pasta artigianale fatta in casa

Housemade artisanal pasta

Pasta specialità del giorno *Pasta specials of the day*

Pici al ragù \$26

di stinco, petto, e funghi

Pici with braised beef shank-brisket-mushroom ragu. *Our signature hand-rolled pici pasta (similar to a thicker, rustic spaghetti) in a hearty ragu of local Slagel Family Farms grass-fed beef shank & brisket slowly braised for hours with porcini, crimini, beech, king trumpet, & shitake mushrooms, soffrito, red wine, & a touch of tomato until fall-apart tender. Garnished with 24mos-aged Parmigiano Reggiano.*

Pasta alla puttanesca \$20 (add burrata \$2)

*Originating in the brothels of Naples (at least as one story goes. . .), this classic pasta dish with the colorful name dresses housemade fresh pasta with a spicy, intensely flavorful sauce of San Marzano tomatoes, capers, anchovies, chiles, & black & green olives. Garnished with pecorino. **May be prepared vegetarian or vegan by request.***

Pasta cacio e pepe \$20

Housemade bronze-die extruded pasta with a classic, simple, Roman sauce of pecorino Romano cheese, cracked black pepper, & olive oil-toasted breadcrumbs

More on back

**All dishes are prepared on shared equipment in a kitchen w/ gluten, nuts, & other allergens present.*

Please notify us of any severe allergies when ordering.

Panini *sandwiches*

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

(subtract \$1 for no meat; make any sandwich into a salad on a bed of dressed baby arugula; sub gf bread +\$2.50)*

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

Classico \$14.50

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

Piccante \$14.50

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

Mortadella e pistacchio \$14.50

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

Prosciutto e tartufo \$14.50

Local Volpi prosciutto, burrata, truffle crema, marinated grilled mushroom medley "funghi sott'olio", arugula, extra-virgin olive oil

Contorni *sides*

Small side of dressed greens \$3

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

Local GOAT EATS original chips \$2.50

per Bambini for kids

Pasta cacio NO pepe OR Pasta al pomodoro \$8.50

Chef's choice housemade pasta with butter and parmesan OR with tomato sauce and parmesan.

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

- Italian Wedding Cookies (4 pack, gf*) \$8.50
- Pizzelle (Italian waffle cookies, assorted flavors, GF*) \$8-9

Bevande *drinks*

Vino bianco (white wine) **\$8-11**/Vino rosso (red wine) **\$9-16**/Vino Rosato (rosé) **\$10-12**/Prosecco **\$10-12**

Spritz (low abv bottled cocktails; sparkling wine-based; "Classic" bitter orange OR "Hugo" elderflower-lemon) **\$8gl/27btl**

Bellini (peach nectar-prosecco) **\$8** Birre (Menabrea Italian lager or local Earthbound IPA) **\$5**

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

Cappuccino/doppio \$6/\$7.50 Caffé Latte/doppio \$6/\$7.50 Sub almond or oat milk +\$1

See drink menu, wine list, and fridge for additional beverages

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