



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](http://www.vicinipastaria.com)  
 \*PLEASE NOTE: WE WILL BE CLOSED MONDAYS THROUGH THE END OF FEB



Feb 7<sup>th</sup>-9<sup>th</sup> **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 cacio e pepe \$12**

*Little gem & baby romaine lettuce, cacio e pepe dressing, 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 & fresh local Mightyvine, 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*

### **Pici cacio e pepe \$22**

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

## **Pasta specialità del giorno**

*Pasta specials of the day*

### **Reginette al limone con carciofi e gamberi \$26**

***Creamy lemon pasta with artichoke & shrimp.** Housemade reginette (fresh ruffled pasta ribbons) in a bright, creamy Meyer lemon-ricotta sauce with sauteed lemon-garlic jumbo shrimp & long-stem artichoke. Garnished with fresh mint & 24 month-aged parmigiano reggiano cheese. \* **Contains shellfish.**  
**May be prepared vegetarian by request (\$21)***

### **Pasta all'Amatriciana \$22**

*Originating in the town of Amatrice in the Lazio region of Italy, our take on this classic dish pairs housemade fresh pasta with San Marzano tomatoes, rich & unctuous local Volpi guanciale (cured pork jowl bacon), & a slightly spicy kick from chiles & black pepper. Garnished with pecorino Romano cheese.*

**\*Ask about a vegan pasta dish\***

*\*No pasta dishes this week are suitable for those with a severe allergy to shellfish due to potential cross-contamination.*

*\*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.**

More on back

## **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
- Mascarpone cheesecake cups (assorted flavors; half pint glass jar, gf\*) \$8.75  
Creamy mascarpone cheesecake; gf\* graham crust; assorted flavors (original, pistachio, or Amaretto-cherry).

## **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

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

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