



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



Oct 20th-22nd **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 orange, rosemary, thyme, garlic, & chiles

Housemade schiacciata bread service \$6

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

Specialità del giorno *Specials of the day*

Heirloom tomato-burrata caprese salad \$15 (add Prosciutto +\$2.50-4.50)

Local Tony Tomato heirloom tomatoes, fresh basil, creamy burrata cheese, Olivewood-aged balsamic, Partanna Sicilian extra virgin olive oil, black lava salt, housemade schiacciata bread.

Add local Volpi Prosciutto (+\$2.50) or imported Italian Prosciutto di Parma (+ \$4.50)

Fiori di zucca fritti \$14 (gluten-free*)

Crispy stuffed squash blossoms. *Local pumpkin blossoms, ricotta-goat cheese-pecorino filling, arugula-basil-almond pesto*

Bresaola beef carpaccio \$14

Thinly sliced local Volpi bresaola (cured beef salumi similar to a beef prosciutto), capers, parmigiano-reggiano, lemon, Partanna Sicilian extra virgin olive oil, baby arugula, toasted pine nuts.

Insalata di finocchi e arance \$9 (vegan; dairy-free*)

Fennel-orange-olive salad. *Shaved local Theadora Farms fennel, oranges, oil-cured black olives, capers, red onion, mint. On a bed of lemon-dressed arugula & garnished with toasted pinenuts & fennel fronds. (vegan)*

Antipasto della casa \$16

*Chef's choice spread of assorted local and imported Italian cured meats and cheeses, crostini, and "fantasia della chef" (market-driven small bites from the chef's imagination). **May contain gluten, dairy, and/or nuts.***

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*

Pasta specialità del giorno

Pasta special of the day

Ravioli di zucca \$24

Butternut squash-brown butter ravioli. *"Self-saucing" handmade ravioli of sage-infused pasta stuffed with roasted local Doublestar Farms butternut squash, mascarpone, and sage brown butter sauce INSIDE the ravioli that flows out when you cut into it. Garnished with shaved local JACOBS & BRICHFORD Everton Reserve 18mos aged cheese and toasted pinenuts.*

Casarecce primavera with pea-mint pesto \$16 (vegan*, nut-free*) (add burrata +\$2)

Vegan short pasta scrolls with zucchini, sugarsnap peas, fava beans, & peas in our bright, fresh pea-mint pesto

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; sub gf* bread +\$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, garlic confit, fior di latte fresh mozzarella, Campari tomatoes, basil, arugula, aged balsamic of Modena, extra-virgin olive oil

Piccante \$14

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

Mortadella e pistacchio \$13

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 \$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 (egg-free short pasta scrolls) with butter and parmesan*

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

- Pizzelle (Italian crisp waffle cookies, GF*, assorted flavors) \$8-9
- Italian Wedding Cookies (4 pack, GF*) \$8.50
- Mascarpone cheesecake cups (assorted flavors; Amaretto-cherry or original; gf*) \$8.50
A complete dessert in a jar! Mascarpone cheesecake, gf graham crumb crust*

Bevande drinks

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

Spritz (Almaro "Classic" bitter orange, Almaro "Hugo" elderflower-lemon, or Ramona Amarino) **\$6.50-8**

Birre (Menabrea Italian lager or local Earthbound IPA) **\$5**

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

Cappucino/doppio \$6/\$7.50 Caffé Latte/doppio \$6/\$7.50

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

None of the specified allergen ingredients are added but all dishes are prepared on shared equipment in a kitchen with gluten & other allergens present. **Please notify us of any severe allergies at the time of ordering.*

More on back 