



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](http://www.vicinipastaria.com)



Friday, Nov 17 **Aperitivo Friday Menu** Served 4-6pm

## Antipasti

### Chef's choice antipasti bites plate (\$5 or complimentary with drink purchase\*)

\*min \$10 drink purchase, limit 1 complimentary plate/person

Antipasti snack plate to accompany your drink which could include assorted cured meats, cheeses, crostini, olives, & "fantasia della chef" (market-driven small bites from the chef's imagination)

**May contain gluten, dairy, nuts, meat, and/or seafood. Please inform us of any serious allergies at the time of ordering. Not all allergies can be accommodated.**

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

House-marinated Castelvetro 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, shaved parmigiano reggiano (aged 24mos), & housemade pesto.

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

Heirloom & Campari 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)**

### Prosciutto e burrata \$16

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

### 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.

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

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

### Mushroom-truffle arancini \$12 (gluten-free\*)

Crispy mushroom risotto balls (3) stuffed with fresh mozzarella cheese. Served with truffle crema.

## Aperitivo Fridays: Sip, Savor, & Shop! 4-6pm

- Complimentary antipasti bites plate with drink purchase (min \$10 drink purchase; limit 1/person)
- \$1 off glasses of vino della casa (house wine)
- Limited antipasti menu available for purchase
- 10% off Reminisce Décor purchases