



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



July 7-10 **Weekend lunch menu** Served 11:30am-3pm

Antipasti & Insalate *appetizers & salads*

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, shaved parmigiano reggiano (aged 24mos), & housemade pesto.

Specialità del giorno *Specials of the day*

Fiori di zucca fritti \$13.50 *(gluten-free*)*

Crispy stuffed squash blossoms. Homegrown & local garden squash blossoms, ricotta-goat cheese-pecorino filling, arugula-basil-almond pesto

Heirloom tomato-burrata caprese \$15 *(add Prosciutto +\$2.50-3.50)*

Local heirloom & San Marzano tomatoes, fresh basil, creamy burrata cheese, Olivewood-aged balsamic, Partanna Sicilian extra virgin olive oil, black lava salt, housemade schiacciata bread (Tuscan-style focaccia).

Add local Volpi Prosciutto (+\$2.50) or Prosciutto di Parma (+ \$3.50)

Insalata ai tre fagioli \$7.50 *(vegan; dairy-free*)*

3 bean salad. Chickpeas, lupini, & cannellini beans, lemon, capers, celery, red onion, chile oil, dill, chives. Served on a bed of meyer lemon-dressed baby arugula

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

Casarecce alla Norma \$15 *(add burrata \$2)*

*Classic Sicilian summer pasta dish of housemade casarecce (vegan, egg-free, short pasta scrolls) with homegrown garden eggplant, San Marzano tomatoes, fresh basil, & shaved ricotta salata. **Add rich & creamy fresh burrata cheese (+ \$2). May be prepared vegan* by request (no cheese).***

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, 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 homegrown zucchini & eggplant, fontina, red pepper-almond-cashew pesto, Calabrian chile, artichoke-olive crema, arugula, extra-virgin olive oil

Prosciutto e tartufo \$14.50

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

Mortadella e pistacchio \$13

Local Tempesta mortadella, housemade pistachio pesto, burrata, toasted pistachios, meyer lemon-dressed 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 or pasta alla pomodoro \$8

Casarecce (short pasta scrolls) or gramigna (short pasta curlicues) with butter and parmesan OR tomato sauce.

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

Italian Wedding Cookies (4 pack, GF*) \$8.50

Caffé

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

**None of the specified allergen ingredients are added but all dishes are prepared on shared equipment in a kitchen with gluten & other allergens present*

More on back 