



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 27th-29th **Weekend lunch menu** Served 11:30am-3pm

Antipasti & Insalate *appetizers & salads*

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.

Specialità del giorno *Specials of the day*

Heirloom tomato-burrata caprese \$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)

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

Antipasto della casa \$16

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

Spaghetti al pomodoro \$16 (add burrata \$2)

Housemade spaghetti with a classic, simple San Marzano tomato sauce, fresh basil, & 24 month-aged parmigiano reggiano. **Add rich & creamy fresh burrata cheese (+ \$2). May be prepared vegan by request.**

Casarecce con caponata \$19 (add burrata \$2)

Housemade casarecce (vegan, egg-free, short pasta scrolls) with a classic Sicilian sweet & sour caponata of local eggplant (FOOM, Farmington, MO), tomatoes, castelvetro olives, celery, capers, golden raisins, & toasted pine nuts. **Keep it vegan or add rich & creamy fresh burrata cheese (+ \$2)**

Secondo *entree*

Specialità del giorno

Special of the day

Polpette Toscane *Tuscan meatballs*

Hand-rolled meatballs of local Farrar Out Farms grass-fed beef & local Slagel Farms pork, Tuscan herbs & pecorino Romano simmered in Pomodoro sauce until tender & succulent.

Entrée: 3 meatballs over local Janie's Mill stone-ground polenta (**\$18.50; gf***) **Side:** 2 meatballs (**\$6.75, gf***)

Sliders: 1 meatball with fresh mozzarella & basil on housemade schiacciata bread (**\$6.50ea or 3 for \$18.50**)

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 sopressata, Local Volpi spicy capocollo, marinated grilled eggplant, fontina cheese, 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 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, 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 al Pomodoro \$8

Casarecce (short pasta scrolls) with butter and parmesan OR tomato sauce 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
- Chocolate lollipops (assorted Halloween shapes/flavors) \$5

Bevande drinks

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

Spritz (Almare "Classic" bitter orange OR Almare "Hugo" elderflower-lemon) **\$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. **Consuming raw/undercooked eggs increases your risk of foodborne illness. **Please notify us of any severe allergies at the time of ordering.**

More on back 