



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



Feb 14th-16th

Valentine's 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)***

Pancetta-roasted shishito peppers \$8.50 *May be prepared vegetarian by request.*

Blistered shishito peppers, pancetta & guanciale (Italian unsmoked jowl bacon), garden herbs, saffron-ricotta crema

Winter caprese salad \$16 *(add Prosciutto +\$3-5)*

*Slow-roasted local Mightyvine tomatoes & fresh 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

"Hearts & Flowers" ravioli \$25 *(add speck +\$2)*

Handmade beet-dyed ravioli hearts stuffed with fresh goat cheese, ricotta, pecorino Romano, & roasted garlic along with saffron-infused pasta bellflowers in a decadent tre formaggi (3 cheese) sauce.

Add Speck Alto Adige IGP (smoked prosciutto from Northern Italy; +\$2)

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****

More on back

**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.

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 potato chips **OR** dressed greens (arugula/spinach, 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!

- **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).
- **Chocolate-dipped amaretto strawberries** \$3.25ea, 2 for \$6, or 6 for \$15

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*

Cappucino/doppio \$6/\$7.50 **Caffé Latte/doppio \$6/\$7.50** *Sub almond/oat milk +\$1*

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

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