



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)



Fridays **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; limit 2 complimentary plates/bottle of wine

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)

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

House-marinated Castelvetrano & cerignola olives & caperberries with cara cara orange, rosemary, thyme, garlic, & chiles

### Housemade schiacciata bread service \$7

Warm housemade schiacciata bread (Tuscan-style focaccia) with Partanna Sicilian extra virgin olive oil & housemade pesto.

### 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.

### Insalata di barbabietole di Chioggia \$9.75 (add Speck smoked prosciutto +\$5)

**Chioggia beet salad.** Shaved local N. Avoca Farms chioggia "candy stripe" beets, meyer lemon vinaigrette, ricotta salata, red onion, arugula, toasted hazelnuts, mint, Maldon sea salt. **Add Speck Alto Adige, IGP (smoked prosciutto, + \$5)**

### Insalata cacio e pepe \$12 (add guanciale/pancetta +\$2)

Little gem & baby romaine lettuce, cacio e pepe vinaigrette, 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)**

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

Slow-roasted local Mightyvine tomatoes along with 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)**

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

- Complimentary antipasti bites plate with drink purchase (min \$10 drink purchase; limit 1/person; limit 2/bottle of wine)
- \$1 off glasses of vino della casa (house wine)
- Limited antipasti menu above available for purchase
- 10% off Reminisce Décor purchases