

## DINNER MENU | THREE COURSES FOR \$50

### FIRST COURSE

CRISPY RISOTTO  
BALLS -  
MOZZERELLA,  
GRANA PADANO,  
HERB AIOLI,  
MARINARA

CHOPPED SALAD -  
LETTUCE,  
PEPPERONI,  
CHICKPEAS, GREEN  
OLIVES,  
PISTACHIOS,  
RED WINE  
VINAIGRETTE,  
PECORINO

### SECOND COURSE

-CHOOSE ONE-

CANESTRI CACIO E  
PEPE - PECORINO,  
GRANA PADANO,  
BLACK PEPPER

CHITARRA AL  
POMODORO -  
TOMATOS, GARLIC,  
BASIL, GRANA  
PADANO

TAGLIATELLE  
BOLOGNESE -  
"PASTARIA  
BOLOGNESE',  
GRANA PADANO

### THIRD COURSE

PASTARIA  
BIRTHDAY CAKE

GELATO OR  
SORBETTO

RESERVATIONS ARE RECOMMENDED.

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