

DINNER MENU | THREE COURSES FOR \$60

FIRST COURSE

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

LITTLE GEM
CHOPPED SALAD
W/ PEPPERONI,
CHICKPEAS,
GREEN OLIVES,
PISTACHIOS, AND
RED WINE
VINAIGRETTE

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

TIRAMISU

GELATO
(ONE SCOOP)

RESERVATIONS ARE RECOMMENDED.

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