

Catering Menu

Pastaria

ST. LOUIS

Orders must be placed at least **72-hours** in advance of requested event date. Please alert us to any food allergies or aversions while placing the order — we will do what we can to accommodate any restrictions! All orders include bread, olive & chili oil, and cheese. Sternos, chafing dish racks, serving utensils, plates, and napkins are available for an additional 21% service charge (includes set up). Delivery is available for an additional fee based on travel distance.

Please email info@nichestlouis.com to place your order!

Salads

	<u>1/2 Pan</u> feeds 8-10	<u>Full Pan</u> feeds 16-20
Mixed Greens red wine vinaigrette, pears, walnuts, goat cheese	60	120
Shaved Kale creamy anchovy dressing, pecorino, breadcrumbs	60	120
Little Gem Chopped chickpeas, green olives, pistachios, dried oregano, pepperoni, pecorino, red wine vinaigrette	65	130

Appetizers

Risotto Balls mozzarella, grana padano, herb aioli, marinara	32	64
Dough Knots pizza dough squares, tossed with herb garlic salt, served with pomodoro sauce	20	40
Marinated Olives rosemary, thyme, citrus	32	64
Charcuterie Board marinated olives, housemade giardiniera, assorted meats & cheeses, local apple butter, crostini	50	100

Organic Pastas substitute gluten-free pasta for +6.50 / +13

Bucatini All' Amatriciana tomato, red onion, guanciale, chili, grana padano	77	154
Chitarra Aglio e Olio olive oil, garlic, chili, grana padano	61	122
Chitarra al Pomodoro tomatoes, garlic, basil, grana padano	68	136
Canestri Cacio e Pepe pecorino, grana padano, black pepper	76	152
Strozzapreti "Pastaria bolognese," grana padano	77	154
Pistachio Ravioli pistachio, mint, lemon brown butter, grana padano	80	160
Garganelli braised beef, olives, gremolata, grana padano	85	170
Lasagna bechamel, fontina, grana padano — choice of bolognese, pomodoro, or cheese	76	152

Entrées

Braised Shortrib polenta, summer squash, chive	90	180
Wood Oven Roasted Chicken braised green beans, basil, lemon	80	160
Wood Oven Roasted Salmon sweet pepper agrodolce, potato, swiss chard	90	180

Vegetables

Crispy Potatoes pecorino, lemon, parsley	35	70
Roasted Brussels Sprouts chili, lemon	35	70

Desserts

Tiramisu layers of Sump espresso-soaked biscuits topped with an airy mascarpone custard	65	130
Birthday Cake light, delicate confetti cake under a layer of vanilla buttercream and shortbread cookie crumbles	50	100
Nutella Cake layered chocolate cake, whipped milk chocolate ganache, nutella hot fudge sauce, chocolate hazelnut crunch	50	100