



**KATIE'S PIZZA &
PASTA OSTERIA**

ANTIPASTI

CITRUS CURED SALMON

ORA KING SALMON + FENNEL POLLEN + PRESERVED LEMON
REDUCTION + FERMENTED JALAPENO + SHAVED FENNEL +
BLACK OLIVE OIL + CROSTINI

23

BREAD SERVICE*

PIZZA BIANCA + OLIO NUOVO + SEA SALT

7

CANNELLINI BEAN DIP*

PIZZA BIANCA
* ADD VEGETABLE CRUDITE \$6

13

NEAPOLITAN MEATBALLS

PORK & BEEF MEATBALLS + SAN MARZANO RED +
PARMIGIANO REGGIANO + PINE NUTS

18

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + AGED BALSAMIC +
STRACCIATELLA

17

ARTICHOKE TOASTED RAVIOLI*

BASIL PINE NUT PESTO + PARMIGIANO REGGIANO

17

WOOD OVEN ROASTED CARROTS*

STRACCIATELLA + PISTACHIO PESTO + WILDFLOWER HONEY
+ MINT

17

MELON & PROSCIUTTO

STRACCIATELLA + SMOKED SPECK PROSCIUTTO + SEASONAL
MELON + BASIL + AGED BALSAMIC

18

CHARRED CAULIFLOWER*

LEMON PRESERVE + PECORINO

16

FIGS & WHIPPED RICOTTA*

WHIPPED BUFFALO MILK RICOTTA + FIGS + PISTACHIOS
+ WILDFLOWER HONEY + OLIO NUOVO + PIZZA BIANCA

19

SWEET CORN ARANCINI*

CREAMY SWEET CORN CARNAROLI RICE + PARMIGIANO
REGGIANO + PICKLED CHILI AIOLI + VEGETABLE JUS +
ALEPPO + CHIVES

19

FRITTO CALAMARI

FRIED CALAMARI + FRIED LEMON + CALABRIAN CHILI SAN
MARZANO RED SAUCE + LEMON GREMOLATA

25

FRIED SQUASH BLOSSOMS*

TEMPURA BATTERED RICOTTA STUFFED SQUASH BLOSSOMS +
ARRABIATA SAUCE

21

CACIOCAVERA CHEESE STICKS *

CRISPY HAND-BREADED LOVERA CACIOCAVERA
MOZZARELLA + SAN MARZANO RED SAUCE

16

BURRATA

HUCKLEBERRY BURRATA

MOUNTAIN HUCKLEBERRY MOSTARDA + PROSCIUTTO DI
PARMA + BURRATA + CROSTINI

21

MOREL MUSHROOM BURRATA *

MOREL MUSHROOM AGRODOLCE + BURRATA + CROSTINI

25

BURRATA BLACK GARLIC "CHEESE BREAD"*

BLACK GARLIC + BURRATA + ROASTED GARLIC + SHAVED
GARLIC + PECORINO ROMANO + CHIVES

21

CAVIAR BURRATA

STURGEON CAVIAR + ANFOSSO TUMAI LIGURIAN OLIVE OIL +
PIZZA BIANCA

35

INSALATA

INSALATA MISTA*

ARUGULA + PARMIGIANO REGGIANO + TOMATOES + PINE
NUTS + BALSAMIC VINAIGRETTE

15

TOM'S CHOPPED

MARKET LETTUCE + SOPRESSATA SALAMI + WILD FENNEL +
FONTINA + GARBANZO BEANS + CASTELVETRANO OLIVES +
PECORINO ROMANO + RED WINE VINAIGRETTE

20

BURRATA CAPRESE *

HEIRLOOM TOMATOES + BURRATA + KALAMATA OLIVES +
CALABRIAN PEPPERS + BASIL + BALSAMIC VINAIGRETTE +
AGED BALSAMIC + LEMON

21

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + ROASTED ASPARAGUS + WILD
SPRING GREENS + PISTACHIOS + BAETJE FARMS GOAT CHEESE
+ BALSAMIC VINAIGRETTE

20

CALABRIAN KALE CAESAR

SHAVED KALE + CALABRIAN CHILI CAESAR DRESSING +
COLATURA DI ALICI + FRIED CAPERS + CIABATTA CROUTONS
+ PARMIGIANO REGGIANO + WHITE ANCHOIVES

20

WATERMELON*

WATERCRESS + BAETJE FARMS FETA CHEESE + KALAMATA
OLIVES + LIME VINAIGRETTE + MINT + PINE NUTS + AGED
BALSAMIC

22

ADD TO YOUR SALAD...

ROASTED CHICKEN 9

PRAWNS 15

MEATBALLS 12

SCALLOPS 18

WHITE ANCHOIVES 5

*VEGETARIAN

HAND-CRAFTED PASTA

FIORI ARRABIATA*

KATIE'S SIGNATURE FIORI NOODLE + SPICY ARRABIATA TOMATO SAUCE + WILD ARUGULA + MASCARPONE + PARMIGIANO REGGIANO **23**

SPAGHETTI & MEATBALLS

SPAGHETTI NOODLE + NEAPOLITAN MEATBALLS + SAN MARZANO RED SAUCE + TOASTED PINE NUTS + PARMIGIANO REGGIANO **26**

CRESPONE & RICOTTA TORTELLINI

HAND-MADE SALUME BEDDU CRESPONE & RICOTTA TORTELLINI + SAN MARZANO RED SAUCE + CALABRIAN CHILI + SHERRY + PARMIGIANO REGGIANO **29**

FIAMA MAFALDA BOLOGNESE

MAFALDA NOODLE + FIAMA BOLOGNESE + CALABRIAN CHILI + WHIPPED BUFFALO RICOTTA **34**

LEMON PACCHERI*

LEMON PACCHERI NOODLE + CHARRED CAULIFLOWER + LEMON BUTTER + CREAM + PISTACHIOS + PECORINO ROMANO **24**

LASAGNOTTE*

ARUGULA LASAGNOTTE NOODLE + ROASTED HEN OF THE WOODS MUSHROOMS + SHALLOTS + TALEGGIO FONDUTA + MUSHROOM JUS + PARMIGIANO REGGIANO + AGED BALSAMIC **26**

BLACK SPAGHETTI

SQUID INK SPAGHETTI + LEMON BUTTER + PRAWNS + SCALLOPS + CLAMS + CALABRIAN CHILI + PARSLEY GREMOLATA + SALMON ROE **37**

ADD TO YOUR PASTA...

ROASTED CHICKEN **9** PRAWNS **15** MEATBALLS **12** SCALLOPS **18** WHITE ANCHOVIES **5**

HAND-CRAFTED PIZZA

PESTO QUATTRO FORMAGGIO*

BASIL PINE NUT PESTO + FIOR DI LATTE MOZZARELLA + FONTINA + BAETJE FARMS GOAT CHEESE + PECORINO **20**

MARGHERITA OLIO DI BUFALA*

OLIO NUOVO + TOMATO + MOZZARELLA DI BUFALA + FRESH BASIL **21**

ROASTED CHICKEN

ROASTED GARLIC + ROASTED CHICKEN + CARAMELIZED CIPOLLINI ONIONS + ROSEMARY + ARUGULA + BAETJE FARMS GOAT CHEESE + AGED BALSAMIC + FIOR DI LATTE MOZZARELLA **22**

PEAR & PROSCIUTTO

OLIO NUOVO + PROSCIUTTO DI PARMA + TALEGGIO + FONTINA + PEAR **22**

MEATBALL

SAN MARZANO RED + NEAPOLITAN MEATBALLS + PINE NUTS + FIOR DI LATTE MOZZARELLA + PARMIGIANO REGGIANO **22**

BOLOGNESE SAUSAGE

BALSAMELLA + SALUME BEDDU BOLOGNESE SAUSAGE + CURRANTS + FRESH HERB & ARUGULA SALAD + RED WINE VINAIGRETTE + SHAVED PARMIGIANO REGGIANO + VINCOTTO **23**

SAUSAGE & BALSAMELLA

BALSAMELLA + FENNEL SAUSAGE + FONTINA + LEEK + CALABRESE PEPPER + PINE NUTS + FENNEL POLLEN **23**

MARGHERITA RED DI BUFALA*

SAN MARZANO RED + MOZZARELLA DI BUFALA + FRESH BASIL **21**

POTATO

BALSAMELLA + FONTINA + ALTO ADIGE SPECK PROSCIUTTO + FINGERLING POTATOES + ONION + PARMIGIANO REGGIANO + ROSEMARY ADD EGG \$3 **22**

BLACK GARLIC & ARTICHOKE*

BLACK GARLIC + KALE + BAETJE FARMS GOAT CHEESE + ARTICHOKE + PARMIGIANO REGGIANO + LEMON + WILDFLOWER HONEY **22**

EZZO PEPPERONI

OLIO NUOVO + STRACCIATELLA + EZZO PEPPERONI + WILDFLOWER HONEY + CALABRIAN CHILI PASTE **23**

PANCETTA & FIG

OLIO NUOVO + FONTINA + BAETJE FARMS GOAT CHEESE + PANCETTA + FRESH FIGS + SHALLOTS + PARMIGIANO REGGIANO + ARUGULA + AGED BALSAMIC **23**

MARGHERITA EXTRA DI BUFALA

SAN MARZANO RED + MOZZARELLA DI BUFALA + PROSCIUTTO DI PARMA + WILD ARUGULA + FRESH BASIL **23**

TASTING MENU

*PRICE IS PER PERSON

4 COURSE SEASONAL PASTA TASTING*

SWEET CORN ARANCINI + WATERMELON SALAD + CRESPONE & RICOTTA TORTELLINI + TIRAMISU **55**

4 COURSE SEASONAL PIZZA TASTING*

SWEET CORN ARANCINI + WATERMELON SALAD + SAUSAGE & BALSAMELLA + TIRAMISU **55**

15 years ago the three amigos opened Katie's Pizza, Tom (Dad), Rolando and myself – a text book hole-in-the-wall pizzeria. We had a junk store in the building. The day before we opened we moved the unsold "antique" furniture into the restaurant, closed the junk store, and called it a Grand Opening. Who remembers that junk store with no name or phone number? Haha! Everything was used except for the big modern chandelier in the front that we splurged on. I think we opened for under \$50k. My Mom painted a mural map of Firenze on the wall. My Dad hired the most beautiful women, and the beer was cold with mandatory frosted glasses. Leave it to a recovered alcoholic to demand a frosted glass. He knew.

The first pizza we sold was a Margherita Pizza. Our margherita was olive oil based with cherry tomatoes. A sacrilege in STL in 2008. It took us so long to figure out how to make the pizza that the guy asked for it to go....then we had to figure out how to fold a pizza box. A fiasco.

Then the recession hit, then they shut down Hwy 40, and turned Clayton Road into a highway. Saved our asses. Those first years were

busy. The whole family was involved. The comedy was immense, the pain even more. Kitchen Confidential was child's play compared. But as my Dad always said, "Pain is the only teacher."

In the end, we learned a lot, humbled ourselves, and everyone got sober. Time is crazy. It all seems like a dream. Maybe it was. We lost my Dad and Rolando during the pandemic. More pain, more teaching, but very grateful to have started this thing with them, learning their sage lessons, and have their spirits guide me/us today. They're everywhere in everything we do.

Today the team has grown. My Family, of course Mom, and 300 amazing team members. We have a frozen pizza company selling pizzas across the country to over 400 grocery stores. Less comedy, less drama...but we are doing amazing things thanks to our guys, and we are grateful. Do your thing, be yourself! Thank you all for the support, love and memories. Here's to many more.

- Katie

THE LEGEND OF ROLANDO COLON

Rolando Llerena Colon was born July 26th 1943 in Santa Clara, Cuba. His city was home to the most humble, beautiful and hardworking people in the country. He grew up cooking with his grandma, swimming in the ocean, playing baseball, and all the mangoes, avocados, papayas and plantains he could eat. He loved plantains. He would steal plantains from his grandma when she was cooking, and she would yell, "Rolando! Deja de comer todos los plátanos!". His childhood was simple, free and beautiful.

It was clear early on that Rolando was a gifted athlete and baseball player. At 13 years old his beautiful town and country was overtaken by Che Guevara and Castro at the final Battle Of Santa Clara. Around the age of 17 he began to play with the Orientale League Cuba. He was an outfielder. He played with the league across Cuba, as well as expositions in Italy, Panama, Japan, Mexico, and USA. He is proud to have played alongside the greatest Cuban players of all time and Joe Torre. As the Castro Regime continued its rule, the country and its people began to lose their freedoms and suffer.

At 38 in 1981 Rolando was forced to leave his home, his family and his beloved country, and he arrived in San Diego, USA. With nothing but the shirt on his back he began his life working in kitchens. He spoke no English, but his heart and hard work provided him with enough work and friendships to survive. He then moved to Lake Tahoe. He hated the cold weather, so in 1990 he arrived in St. Louis, MO.

While in St. Louis he worked at Cafe Zoe, Zoe Pan Asian Cafe, Jimmy's on the Park and Viva before finding his permanent home with Katie at Katie's Pizzeria Cafe. Throughout his years in restaurants he profoundly touched so many lives with his infectious spirit and love, and gained a family.

Rolando loved the game of baseball, and watched every single Cardinals game on tv, or went to the games when he could. His only complaint about the Cardinals year after year was, "no pitching". He was very educated and only watched tv for a baseball game or the news. He knew everything that was going on in the world and was passionate about politics. He was an outspoken critic of communism and mourned for the countries and people it ruined. His dream was to see his Cuba and it's people free. He spoke no English, not because he couldn't, but because he didn't want to. He had a gift for finding an object and transforming the object and the moment into something magical and mystical. He was true performance art. His magic was uncontained and it overflowed. He was proud, strong and outspoken....and the happiest man alive. He loved to feed his friends and strangers with his amazing Cuban food. He believed that happiness was through the stomach, and if you were full you were happy. He passed peacefully on March 4th in the morning on a beautiful warm and sunny day with his friends and adopted family by his side. His spirit is eternal. Merry Christmas and Hasta La Vista.....baby.

LIFE LESSONS FROM TOM LEE

If the store is almost out of something, that's what you should buy.

Have more children.

Talk to old people.

Keep your vitamins out of the sun.

You'll go farther with street smarts than book smarts.

Check your pockets for cash before doing laundry. Wash Extra hot.

Say you're sorry.

Keep it simple, stupid.

Always ask for 50's. They can't break hundreds, and 20's take up too much room.

Make sure you've hung up the phone before you start talking about someone.

Change oil and filters frequently.

Always go a size up.

Say I love you.

Post date your checks.

Write letters.

Choke up on the bat and show 'em where you live.

Move out of St. Louis once

Live on the beach with the mountains behind you.

Take pictures.

Don't pluck your eye brows.

Don't cut down trees.

Make extra copies.

Double tie your shoes.

Always make sure tags and license are current.

Eat green shit.

Compliment painted nails.

Avoid horizontal stripes.

Keep your voice down.

Get extra napkins.

Quit drinking alcohol.

Ask for light ice or all you'll get is ice.

Make them brew a fresh pot.

When deciding where to eat, go to the place with the longest line.

During a negotiation, walk away.

During an auction, keep paddle up.

Pay cash.

You make your money when you buy.

Save the good boxes.

Double paper.

In any relationship you only have 49% of the vote.

Don't cut your flowers short.

You don't need underwear.

Never put anything in your name.

Sleep on it.

Let kids play.

Get a PO BOX and duct tape your mail box shut.

You can't get anything done with the wrong person.

Take bankers to lunch.

Cry poor.

Find someone who loves you for who you are and forgives you for who you're not.

Attorneys are like doctors, they're only good at one thing.

Make sure you have the right one for the right problem.

Ask a local.

Connect the dots.

Spend money on good pens, good socks, good pillows, good coffee.

Never leave trash in your house overnight.

Don't give out information.

Dogs not cats.

Always hiring.

Write it down.

No one cares about you. They only care about themselves.

Park far away. You could use the exercise.

Never call laclede gas.

Pay your taxes.

Sell your business.

Quit your job and work for yourself.

Always wear two t-shirts, so the whiles in the first are hidden by the wholes in the second.

Don't eat after 5pm.

Let go let God.

One day at a time.

Save the rainforest. Save the oceans.

Go to Quick Trip for the good gas.

Sleep is the key.

Buy your house. Buy your building. Buy the block.

Go with the flow.

Hand wash your dishes.

You keep coming back till you get it right. This is not your last time.

Shut up and listen.

Pursue your grandchildren.

Life is short.

Do your thing. Be yourself.

Tape this to your dashboard.

ORDER OUR FOOD:
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CO-EXECUTIVE CHEFS
KATIE LEE + JAKE SANDERSON

PROPRIETORS:
COLLIER + LEE FAMILIES

ARTISTS:
TED COLLIER + BELINDA LEE

GIVE BACK TUESDAY DONATION TOTAL \$400,000+

9568 MANCHESTER RD. IN ROCK HILL | 14171 CLAYTON RD. IN TOWN & COUNTRY | 751 CLARK AVE. IN BALLPARK VILLAGE