



# KATIE'S PIZZA & PASTA OSTERIA

**BRUNCH**

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## BRUNCH

SATURDAY & SUNDAY 10AM -2PM

### GIANT PISTACHIO CINNAMON ROLL\*

CREAM CHEESE ICING + PISTACHIO CRUMBLE

12

### SPECK & EGG PANINO

SOFT SCRAMBLED EGG + SPECK PROSCIUTTO + FONTINA + CIABATTA + CALABRIAN CHILI & TOMATO JAM + CRISPY FINGERLING POTATOES

16

### LEMON RICOTTA PANCAKES\*

LEMON CURD + BLUEBERRIES + MAPLE SYRUP

17

### MOREL MUSHROOM BURRATA\*

MOREL MUSHROOM AGRODOLCE + BURRATA + CROSTINI

25

### WATERMELON SALAD\*

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

20

### CALABRIAN KALE CAESAR

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

20

### WOOD OVEN EGGS

EGGS + ROASTED ASPARAGUS + CRISPY FINGERLING POTATOES + FIAMA SAUSAGE + TOAST

18

### MOREL MUSHROOM & FIAMA FRITTATA

ROASTED MOREL MUSHROOMS + FIAMA SAUSAGE + SMOKED CACIOCAVALLO + FONTINA + AGED BALSAMIC + CRISPY FINGERLING POTATOES + CROSTINI

25

### FIORI ARRABIATA\*

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

23

### LEMON PACCHERI\*

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

24

### CITRUS CURED SALMON PIZZA

OLIO NUOVO + BAETJE FARMS GOAT CHEESE + CURED ORA KING SALMON + PARMIGIANO REGGIANO + RED ONIONS + ARUGULA + CAPERBERRIES

25

### CANNELLINI BEAN DIP\*

PIZZA BIANCA  
\* ADD VEGETABLE CRUDITE \$6

13

### AVOCADO TOAST\*

AVOCADO PISTACHIO PESTO + MINT + CHERRY TOMATOES + LEMON

17

### FIG & PANCETTA FRENCH TOAST

BRIOCHE + MASCARPONE CREMA + STRAWBERRIES + FIG SYRUP + CRISPY PANCETTA

19

### HUCKLEBERRY BURRATA

MOUNTAIN HUCKLEBERRY MOSTARDA + PROSCIUTTO DI PARMA + BURRATA + CROSTINI

21

### MELON & PROSCIUTTO

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

17

### FAMOUS FRIED ARTICHOKE SALAD\*

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

20

### CITRUS CURED SALMON TOAST

CITRUS CURED ORA KING SALMON TOAST + CIABATTA + CRÈME FRAICHE + CAPERBERRIES + DILL + ARUGULA + PINE NUTS

20

### SQUASH BLOSSOM FRITTATA

FRESH SQUASH BLOSSOMS + CHERRY TOMATOES + ZUCCHINI + BAETJE FARMS GOAT CHEESE + PARMIGIANO REGGIANO + AGED BALSAMIC + CRISPY FINGERLING POTATOES + CROSTINI

21

### BLACK SPAGHETTI

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

37

### SPICY FIAMA & EGG PIZZA

ARRABIATA + FIOR DI LATTE + FIAMA SAUSAGE + EGG + PECORINO ROMANO

22

### POTATO PIZZA

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

22

\*VEGETARIAN

# SIDES

JAM 4

TOAST WITH JAM 6

EGGS 6

MARKET FRUIT 7

CRISPY FINGERLING POTATOES 9

CRISPY PANCETTA 10

FIAMA SAUSAGE LINKS 10

# COCKTAILS

16

## EAT A PEACH BELLINI

HOUSE MADE PEACH MINT PUREE+ PINCKNEY BEND VODKA + PROSECCO

## CAFÉ AMARETTO

DISARONNO + HOT COFFEE + WHIPPED CREAM + CINNAMON

## ITALIAN BLOODY MARY

SALTED RIM + PINCKNEY BEND VODKA + CALABRESE + GORGONZOLA OLIVE + PANCETTA + BASIL

## CATCH ME FOR COFFEE

COLD BREW + VANILLA VODKA + ORANGE SPICE SIMPLE + CREAM SERVED OVER ICE

## STRAWBERRY FIELD OF DREAMS

MUDDLED STRAWBERRIES + PINCKNEY BEND GIN + CHAMBORD + LEMON + ROSE SIMPLE

## BLOOD ORANGE MIMOSA

BLOOD ORANGE JUICE + PROSECCO

**BOTTOMLESS BLOOD ORANGE MIMOSAS \$22 PER PERSON**

# UNSPIRITED OPTIONS

## GOSHEN COFFEE ROASTERS

'BONA FIDE' REGULAR 4.50

'TIRED EYE' DECAF 4.50

COLD BREW 5

## ESPRESSO

SINGLE SHOT 5

DOUBLE SHOT 7

SINGLE SHOT DECAF 5

## COMPANION KOMBUCHA 8

LAID BACK LAVENDER

PLAYFUL PINEAPPLE

SNAPPY GINGER

## BLOOD ORANGE JUICE 7

HOT TEA 4

PELLEGRINO SPARKLING WATER 5

MOCKTAIL 12

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 laclde 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:  
WWW.KATIESPIZZAANDPASTA.COM

GET SOCIAL:  
@KATIESPIZZAANDPASTA

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