# ANTIPASTI

**NEAPOLITAN MEATBALLS**
- Pork & Beef Meatballs + San Marzano Red + Parmigiano Reggiano + Pine Nuts

**FAMOUS FRIED ARTICHOKEs**
- Roman Fried Artichokes + Aged Balsamic + Stracciati

**POTATO FONDUTA**
- Crispy Fingerling Potatoes + Taleggio Fonduta + Rosemary + Chili Flakes

**BUFFALO MILK RICOTTA**
- Campagna Buffalo’s Milk + Olio Nuovo + Wildflower Honey + Pizza Bianca

**ZUPPA LA RIBOLLITA**
- Tuscan Bread Soup + Cannellini Beans + Parmigiano Reggiano + Ciabatta + Lemon

**BLOOD ORANGE CURED SALMON**
- Ora King Salmon + Crema Fraiche + Caperberries + Dill + Arugula + Pine Nuts + Crostini

**BREAD SERVICE**
- Pizza Bianca + Olio Nuovo + Sea Salt

## BURRATA

**MUSHROOM BURRATA**
- Seasonal Mushroom Agrodolce + Burrata + Crostini

**FAMOUS FRIED ARTICHOKE**
- Roman Fried Artichokes + Roasted Asparagus + Wild Spring Greens + Pistachios + Baetje Farms Goat Cheese + Balsamic Vin

**PRAWN & CITRUS**
- Arugula + Prawns + Market Citrus + Shaved Fennel + Calamata Olives + Parmigiano Reggiano + Pistachio + Aged Balsamic

**BLOOD ORANGE CURED SALMON**
- Slow Braised Wild Boar + San Marzano Tomato + Heirloom Carrots + Parmigiano Reggiano + Gremolata

**INSALATA**

**INSALATA MISTA**
- Arugula + Parmigiano Reggiano + Tomatoes + Pine Nuts + Balsamic Vin

**CALABRIAN KALE CAESAR**
- Shaved Tuscan Kale + Calabrian Chili Caesar Dressing + Garum + Fried Capers + Ciabatta Crooutons + Parmigiano Reggiano

**ADD TO YOUR SALAD...**
- Prosciutto di Parma

## HAND-CRAFTED PASTA

**FIORE ARRABIATA**
- Katie’s Signature Fioresa Noodle + Spicy Arrabbiata Tomato Sauce + Wild Arugula + Mascarpone + Parmigiano Reggiano

**PORCINI REGINETTE**
- Porcini Reginette Noodle + Seasonal Mushrooms + Creamy Porcini Brodo + Pecorino + Summer Truffles + Truffle Oil

**SPAGHETTI & MEATBALLS**
- Spaghetti Noodle + Neapolitan Meatballs + San Marzano Red Sauce + Toasted Pine Nuts + Parmigiano Reggiano

**LASAGNA VERDE ALLA BOLOGNESE**
- Wild Boar Bolognese + Crespone + Balsamella + Parmigiano Reggiano + Crostini

**ADD TO YOUR PASTA...**
- Prawns

## SECONDI

**HALIBUT EN BRODO**
- Wild Alaskan Halibut + Saffron Tomato Brodo + Fingerling Potatoes + Calamata Olives + Fennel + Crostini

**CHICKEN MILANESE**
- Prosciutto Ham & Fontina Stuffed Chicken + Arugula + Lemon + Parmigiano Reggiano + Aged Balsamic

**HAND-MADE FIAMA AGNOLOTTI**
- Salume Beddu Fiama Stuffed Agnoletti + Arugula + Parmigiano Reggiano + Aged Balsamic + Crostini

**BUTTERNUT SQUASH ARANCINI**
- Butternut Squash Carnaroli Risotto + Baetje Farms Feta Cheese + Mascarpone + Labneh + Aleppo

**BUTTERNUT SQUASH ARANCINI**
- Slow Braised Wild Boar + San Marzano Tomato + Heirloom Carrots + Parmigiano Reggiano + Gremolata

**ADD TO YOUR PASTA...**
- Prawns

*VEGETARIAN*
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. Every single Cardinals game on tv, or went to the games when he could. His only complaint about the Cardinals 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 country and people have peace and happiness. He passed peacefully on March 4th in the morning on a beautiful warm and sunny day with his friends and adopted family. Peacefully on March 4th in the morning on a beautiful warm and sunny day with his friends and adopted family...baby.

MARGHERITA RED*
SAN MARZANO RED + FIOR DI LATTE + MOZZARELLA + FRESH BASIL + SEA SALT

MARGHERITA Olio*
OLIO NUOVO + TOMATO + FIOR DI LATTE + MOZZARELLA + FRESH BASIL

MARGHERITA EXTRA
SAN MARZANO RED + BURRATA MOZZARELLA + PROSCIUTTO DI PARMA + WILD ARUGULA + FRESH BASIL

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

BURRATA & SALAMI
SAN MARZANO RED + FIOR DI LATTE + BURRATA + SOPRESSATA + CASTELVETRANO OLIVES + RED ONIONS

SAUSAGE & BALSAMELLA
BALSAMELLA + FENNEL SAUSAGE + FONTINA + LEEK + CALBRESE PEPPER + PINE NUTS + FENNEL POLLEN

PANCETTA & FIG
OLIO NUOVO + BAETJE GOAT CHEESE + FONTINA + PANCETTA + DRIED FIGS + SHALLOTS + PARMIGIANO REGGIANO + ARUGULA + AGED BALSAMIC

TRUFFLE*
OLIO NUOVO + FONTINA + TALEGGIO + SEASONAL MUSHROOMS + GARLIC CONFIT + SHAVED TRUFFLES + TRUFFLE OIL

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

TED'S MEATBALL
SAN MARZANO RED + NEAPOLITAN MEATBALLS + PINE NUTS + FIOR DI LATTE MOZZARELLA + PARMIGIANO REGGIANO

PIZZA CON BROCCOLI*
BALSAMELLA + FIOR DI LATTE + BROCCOLI + PECORINO ROMANO + TOASTED PEPPERCORNS

PEAR & PROSCIUTTO
OLIO NUOVO + PROSCIUTTO DI PARMA + TALEGGIO + FONTINA + PEAR

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

SPICY COPPA
SAN MARZANO RED + FIOR DI LATTE + COPPA + PICKLED JALAPENOPE + PARMIGIANO REGGIANO

TASTING MENU

4 COURSE SEASONAL PASTA TASTING
PIZZA BIANCA BREAD SERVICE + BUTTERNUT SQUASH ARANCINI + CALABRIAN KALE CAESAR + FIAMA AGNOLOTTI + TIRAMISU

4 COURSE SEASONAL PIZZA TASTING
PIZZA BIANCA BREAD SERVICE + BUTTERNUT SQUASH ARANCINI + CALABRIAN KALE CAESAR + PANCETTA & FIG PIZZA + TIRAMISU

*PRICE IS PER PERSON

EXECUTIVE CHEF + JAKE SANDERSON
ARTISTS + TED COLLIER + BELINDA LEE
GIVE BACK TUESDAY DONATION TOTAL + $297,725

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