KATIE LEE COLLIER IS THE CHEF AND **OWNER OF** KATIE'S PIZZA AND PASTA OSTERIA IN ST. LOUIS, MO.

This family-owned and operated restaurant is a successful, award-winning artisan Italian restaurant and bar. Katie's focuses on a modern, approachable interpretation of regional Italian cuisine, featuring fresh, local, and seasonal ingredients. Her inspiration comes from the time she spent living in Florence, Italy with her artist mother, Belinda Lee.

Katie has received numerous awards for her cooking and entrepreneurship, including "Best Pizza" and "Best Pasta" from Feast Magazine, "Best Pizza" from Ladue News, and many A-List Awards from St. Louis Magazine. She has also been named Sauce Magazine's "Chef of the Year" twice in a row. In 2016, Katie was honored on the St. Louis Business Journal's "40 Under 40" list.















CHEF OF THE YEAR

Sauce Magazine + Feast Magazine

BEST RESTAURANT

St. Louis Magazine

BEST PIZZA

Feast Magzine Ladue News Platinum Awards

IAN FROEB'S STL 100 LIST

St. Louis Post Dispatch

EDITOR'S PICK

Sauce Magazine (2017)

BEST PASTA

Feast Magazine

ST. LOUIS BUSINESS **JOURNAL 40 UNDER 40**

Class of 2016

CHEF / OWNER OF THE YEAR

St. Louis Magazine A-List Awards

TOP 10 WOMEN TO WATCH

Business Insider

CONTESTANT ON ESQUIRE NETWORKS'S "NEXT GREAT BURGER"

Won her episode with her "Ciao Bella Burger"

ST. LOUIS BUSINESS JOURNAL "MOST INFLUENTIAL BUSINESS WOMEN"

Class of 2020







THE STORY

At 24, Katie created the business plan for the first and original location, Katie's Pizzeria, with a dream to bring hand-made, in-house artisan and Neapolitan pizza to St. Louis. Under the ownership of her father, Tom Lee, Katie's Pizzeria opened its doors in February 2008.

With help from her family and a Kickstarter campaign, Katie opened Katie's Pizza & Pasta Osteria's Rock Hill location in 2013, which saw the evolution of Katie's Pizzeria into what it is today.

In 2017, Katie's Pizza and Pasta expanded to a second location in Town and Country. Katie's biggest location yet, a third spot at Ballpark Village in Downtown St. Louis, opened in the Spring of 2023, featuring a pasta-making station, wood-fired grill, expansive patio, private events space, and an in-house market selling to-go items.

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When COVID-19 hit, and dining rooms across the country closed, Katie acted fast.

She and her team immediately began freezing and selling their pizzas to save the restaurants and protect the livelihood of the Katie's team. Strong demand and positive feedback gave Katie and her family the momentum to expand and improve the operations, allowing them to ship their pizzas throughout the entire U.S.

Today, Katie's Frozen is a business of its own. You can pick up Katie's Frozen products, including pizzas, pasta bakes, fresh pasta by the pound, and sauces, in grocery stores across the country such as Dierbergs, Whole Foods, Hy-Vee, Fresh Thyme, Central Market, Balducci's, and many more.



FB/IG:

@KATIESPIZZAANDPASTA

TWITTER:

@KATIEPIZZAPASTA

GIVEBACK TUESDAY

Katie's passion for Italian cuisine is matched only by that of her philanthropic efforts. Each month, as part of the "Giveback Tuesday" program, Katie's selects nonprofit charities to participate by receiving a donation of the entire Giveback day's profits. On the second Tuesday of each

The initiative has currently raised well over \$350,000 for local causes.

month, the Ballpark Village location hosts a Giveback dedicated to organizations specific to St. Louis city. On the fourth Tuesday of every month, the Rock Hill and Town & Country locations switch off to host Giveback Tuesday to recognize other amazing, local organizations.