

KATIE'S
**PIZZA
 PASTA**
 OSTERIA

ANTIPASTI

NEAPOLITAN MEATBALLS

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

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + AGED BALSAMIC +
 STRACCIATELLA

FRIED SQUASH BLOSSOMS*

STRACCIATELLA + RICOTTA + ARRABIATA

BUFFALO MILK RICOTTA*

CAMPAGNA BUFFALO'S MILK + OLIO NUOVO +
 WILDFLOWER HONEY + CROSTINI

BREAD SERVICE*

PIZZA BIANCA + OLIO NUOVO + SEA SALT

CANNELLINI BEAN DIP*

PIZZA BIANCA

15 ARTICHOKE TOASTED RAVIOLI*

BASIL PINE NUT PESTO + PARMIGIANO REGGIANO

15 CHARRED CAULIFLOWER*

LEMON PRESERVE + PECORINO

18 EGGPLANT PARMIGIANO*

PARMIGIANO CRUSTED EGGPLANT + SAN
 MARZANO RED SAUCE + FIOR DI LATTE

14 BLACK GARLIC BREAD*

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

5

10

16

14

17

16

BURRATA

CHANTERELLE MUSHROOM BURRATA*

CHANTERELLE MUSHROOM AGRODOLCE +
 BURRATA + CROSTINI

20

FIG & PROSCIUTTO BURRATA

FRESH LOCAL FIGS + PROSCIUTTO DI PARMA +
 BURRATA + WILDFLOWER HONEY + CROSTINI

19

INSALATA

FAMOUS FRIED ARTICHOKE*

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

18

FIG & BEET*

ARUGULA + MULTICOLOR BEETS + KOHLRABI +
 GORGONZOLA + FRESH LOCAL FIGS + WALNUTS +
 BALSAMIC VINAIGRETTE + WILDFLOWER HONEY

19

INSALATA MISTA*

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

13

BURRATA CAPRESE*

TOMATO + BURRATA + CALABRESE PEPPERS +
 CALAMATA OLIVES + OLIO NUOVO + LEMON + AGED
 BALSAMIC + BASIL

20

ADD TO YOUR SALAD... PROSCIUTTO DI PARMA 10 SCALLOPS 15 PRAWNS 12 ROASTED CHICKEN 9

HAND-CRAFTED PASTA

FIORI ARRABIATA*

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

19

PORCINI REGINETTE*

PORCINI REGINETTE NOODLE + SEASONAL
 MUSHROOMS + CREAMY PORCINI BRODO + PECORINO
 + SUMMER TRUFFLES + TRUFFLE OIL

20

SPAGHETTI & MEATBALLS

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

22

PACCHERI BOLOGNESE

SALUME BEDDU FIAMA + PORK JUS + SOFFRITTO +
 WHIPPED BUFFALO RICOTTA + ROSEMARY

26

BLACK SPAGHETTI

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

29

LOBSTER CAPELLINI

CAPELLINI NOODLE + ROASTED SHISHITO +
 SHAVED GARLIC + CREME FRAICHE + LIME +
 PARMIGIANO REGGIANO + CILANTRO

29

LEMON STROZZAPRETI*

LEMON STROZZAPRETI NOODLE + CHARRED
 CAULIFLOWER + LEMON BUTTER + CREAM + PISTACHIOS +
 PECORINO

20

SHELL CARBONARA

SHELL NOODLE + ENGLISH PEAS + PANCETTA +
 PECORINO

22

... GLUTEN FREE PASTA 6

ADD TO YOUR PASTA... PRAWNS 12 SCALLOPS 15 MEATBALLS 10 ROASTED CHICKEN 9

***VEGETARIAN**

HAND-CRAFTED PIZZA

MARGHERITA RED*

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

17

MARGHERITA OLIO*

OLIO NUOVO + HEIRLOOM TOMATO + FIOR DI LATTE
MOZZARELLA + FRESH BASIL + SEA SALT

18

MARGHERITA EXTRA

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

22

ROASTED CHICKEN

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

19

EGGPLANT & ASPARAGUS*

SAN MARZANO RED + FIOR DI LATTE + EGGPLANT +
CALAMATA OLIVES + ASPARAGUS + OREGANO +
PARMIGIANO REGGIANO

19

SAUSAGE & BALSAMELLA

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

21

PANCETTA & FIG

OLIO NUOVO + PANCETTA + FONTINA + BAETJE
FARMS GOAT CHEESE + ROASTED FENNEL + FRESH
LOCAL FIGS + ARUGULA + AGED BALSAMIC

21

WILD MUSHROOM & EGG*

BALSAMELLA + ROBIOLA + FONTINA + CHANTERELLE
MUSHROOMS + EGG + SHALLOTS + ROASTED
GARLIC CLOVES + CHILI FLAKE + LEMON

21

EZZO PEPPERONI

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

20

TED'S MEATBALL

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

20

SQUASH BLOSSOM*

SAN MARZANO RED + SQUASH BLOSSOMS + BASIL +
FRESH BURRATA MOZZARELLA

19

PEAR & PROSCIUTTO

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

20

PESTO QUATTRO FORMAGGIO*

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

18

... UDI'S GLUTEN FREE CRUST 6

TASTING MENU

4 COURSE SEASONAL PASTA TASTING PIZZA BIANCA BREAD SERVICE + 2 PIECE
SQUASH BLOSSOM + FIG & BEET SALAD + PACCHERI BOLOGNESE + BUDINO

45

4 COURSE SEASONAL PIZZA TASTING PIZZA BIANCA BREAD SERVICE + 2 PIECE
SQUASH BLOSSOM + FIG & BEET SALAD + PANCETTA & FIG PIZZA + BUDINO

43

*PRICE IS PER PERSON

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.

PROPRIETOR + COLLIER + LEE + KUPSTAS FAMILY

CREATIVE DIRECTOR + KATIE COLLIER

EXECUTIVE CHEF + JAKE SANDERSON

ARTISTS + TED COLLIER + BELINDA LEE

GIVE BACK TUESDAY DONATION TOTAL + \$286,354

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