

*The Farotto Family*  
Sincerely,

Our family and staff appreciate the fact that you choose to dine at our restaurant. We are very proud of our accomplishments and promise to continue to add more exciting items to our menu, never cut corners, and always place you, the customer, first. Sit back, relax and enjoy yourself. You see, when you're happy, we're happy!

In 2016 we celebrated our 60th anniversary! We can not thank you enough! is one of the best four season decks in St. Louis, which includes a bar, more dining, and event space for 100 below. After a fire in 2001, we renovated the dining rooms and added a sit-down bar. In 2015 we purchased more land and added what Parts, became the east side of our building. It is where the bar is today, part of our dining room, and private event area. room to the rear of our restaurant. Then in 1994, what was at one time a bakery, doughnut shop, and then Rock Hill Auto As our business grew, we decided that in order to meet customer demand expansion was in order. In 1990, we added a dining

In 1956 Farotto's began as a family-owned pizzeria with a few pastas, seating for 10, carryout and car-hop service. Jim Farotto began his career at 11 as a busboy working for his sister and brother-in-law, Betty and Lou Farotto. Moving up the ladder, he discovered what people really want from a restaurant is high quality food, the best service and fair prices. It was a lesson well learned. Immediately after high school he became an owner and after Lou's retirement in the early 80's, Jim became the sole proprietor.

## HISTORY

9" one ingredient pizza and a draft beer 12

### PINT & PIE

Fresh fruit salad • house salad • pasta salad substitute any other salad for an additional 2

### THE SIDE BITE:

Bowl of soup

9" Cheese pizza one ingredient included; each additional add 1

Half regular or toasted ravioli (6) served with red sauce

Half meatball or roast beef sandwich

Half spaghetti or half penne

### THE MAIN BITE:

Your choice of one item from each category. Served with a soft drink 12

### THE DUO

Available from 11am-3pm

*Stuck Specials*

# Farotto's

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## Pasta & Pizzeria

**SINCE 1956**



## The First Bite

### CHEESE GARLIC BREAD

Garlic Butter – Provel  
House made Red Sauce – 6

### STL STICKS

Breaded – Fried – Provel  
House made Red Sauce – 8

### MUSHROOM AU GRATIN

Roasted Wild Mushrooms – Garlic –  
Cream – Parmesan – White Wine –  
Butter – Breadcrumbs – Crostini – 10

### TOASTED RAVIOLI

The Best Since 1956 ‘nuff said – 11

### RISOTTO CAKES

Four Cheese – Red Sauce – 9

### BRUSCHETTA

Crostini – Pesto – Sun Dried  
Tomato Spread – Olive Tapenade – 8

### ARRIABATTA SHRIMP

Jumbo Shrimp – Breaded – Fried –  
Spicy Tomato Broth – Crostini – 12

### CHARCUTERIE

Daily Selection of Cured Meats from  
Volpi – Artisanal Cheeses – 10

### PARMESEAN POLENTA FRIES

House made Polenta – Red Sauce – 8

### BAKED SPICY MEATBALLS

House made Spicy Meatballs  
Red Sauce – Mozzarella – Parmesan – 10

## ON THE GREENER SIDE

### SOUP OF DAY – 5

### CLASSIC CAESAR

Romaine – Anchovy Parmesan Dressing  
Romano – Croutons Small 7 – Large 12

### ORIGINAL HOUSE SALAD

Iceberg – Green Leaf – Provel  
Cherry Tomato – House Dressing  
Small 6 – Large 11

### SPINACH SALAD

Baby Spinach – Walnuts – Sun  
Dried Cranberries – Red Onion  
Feta – Raspberry Vinaigrette  
Small 8 • Large 14

### FAROTTO'S DELUXE

Iceberg – Green Leaf – Provel  
Cherry Tomato – Kalamata – Green  
Olives – Pepperoncini – House Dressing  
Small 7 • Large 12

### CHOPPED KALE

Baby Kale Mix – Apple – Bacon –  
Almonds – Blue Cheese – Champagne  
Vinaigrette Small 8 – Large 14

### CAPRESE

Local Tomato – Burrata Cheese – Field  
Green Mix – Red Onion – Balsamic  
Vinaigrette Small 8 – Large 14

### THE SICILIAN

Iceberg – Green Leaf – Provel – Blue  
Cheese – Romano – Volpi Salami  
Kalamata – Green Olives – Red Onion  
House Dressing Small 8 – Large 14

### TOPPERS:

Grilled chicken: Add 4 • Scallops: Add 6  
Jumbo Shrimp or  
Atlantic Salmon: Add 5  
Slices of Italian Volpi Salami, Turkey,  
Canadian Bacon, or Pepperoni: Add 2  
Extra Dressing: Add .50

## It Takes Two

All sandwiches are served with fresh parmesan potato chips, seasonal fresh fruit  
or Italian pasta salad. Sub fries for 1 Sub house salad for 4

### SIGNATURE ROAST BEEF

Garlic Cheese Bread - Seasoned Top Round - Au Jus – 11

### TUSCAN CHICKEN PANINI

Grilled Chicken Breast – Pesto – Roasted Red Peppers  
Spinach – Mozzarella – Focaccia – 11

### CHICKEN PARMESAN

Crispy Breaded Chicken – Red Sauce - Provel - Focaccia – 11

### CLASSIC MEATBALL

House made Meatballs – Mozzarella – Red Sauce - French Bread – 11

### CAPRESE PANINI

Locally Grown Tomato – Burrata Cheese – Basil Pesto - Focaccia - 11

### TURKEY PANINI

Smoked Turkey Breast – Peppered Bacon – Red Onion  
Mozzarella – Chipotle Aioli – Focaccia – 11

## MORE THAN JUST A BITE

### SCALLOP RISOTTO

Grilled Scallops – Basil Risotto – Sun Dried Tomato Coulis – 23

### HERB SALMON

Atlantic Salmon – Lemon Herb Rub – Parmesan Risotto – 20

### PANKO CHICKEN PARMESAN

Crispy Breaded Chicken Breast – Buttered Spaghettini  
Basil Red Sauce - 18

### CHICKEN CHARDONNAY

Grilled Chicken – Broccoli – Wild Mushrooms – White Wine Lemon  
Butter – Provel – Parmesan Risotto - 17

### ITALIAN MEATLOAF

Ground Sirloin – Buttered Spaghettini  
Basil Red Sauce - 18

### PORTOBELLO PARMIGANINO

Breaded Portobello Mushroom Cap – Red Sauce – Mozzarella  
Buttered Spaghettini - 18

## What You Came For ST. LOUIS STYLE PIZZA

### VINNY'S SPECIAL

House made Spicy Meatballs  
Pizza Sauce - Fresh Mozzarella  
Fresh Basil. 9"-13 • 12"-18 • 14"-22

### SPICY CHICKEN BACON RANCH

Marinated Spicy Chicken  
Peppered Bacon – Mozzarella  
Herb Ranch 9"-13 • 12"-18 • 14"-22

### WISE GUY

Traditional Pizza Sauce  
Roasted Garlic - Cappicola – Salami  
Pepperoni - Pepperoncini  
Mozzarella 9"-13 • 12"-18 • 14"-22

### LIGHT ITALIAN

EVOO – Roasted Garlic – Baby Spinach  
Fresh Mushrooms – Tomato  
Red Onion - Mozzarella  
9"-13 • 12"-18 • 14"-22

Add grilled chicken for a great combo!

### BLACK & BLEU CHICKEN

Blackened Chicken Breast Peppered  
Bacon Red Onion Mozzarella –  
Blue Cheese 9"-13 • 12"-18 • 14"-22

### SUPREME

House made Sausage – Pepperoni  
Fresh Mushrooms – Green Bell Pepper  
Onion 9"-13 • 12"-18 • 14"-22

### SIMPLY VEGGIE

Mozzarella – Fresh Mushroom – Onions  
Green Bell Peppers – Tomato  
Black Olive 9"-13 • 12"-18 • 14"-22

### MARGHERITA

Traditional Pizza Sauce – Tomato  
Fresh Mozzarella – Fresh Basil  
9"-13 • 12"-18 • 14"-22

ANY 9" PIZZA CAN BE GLUTEN  
FREE FOR AN ADDITIONAL 3

### CHEESE

Mini-9"-9 // Small-12"-12 // Large-14"-14

NO SUBSTITUTIONS  
ON COMBINATION  
PIZZAS

## Pizza Toppings

EACH TOPPING: 9" – 1 12" – 1.5 14" – 2

### VEGGIES & HERBS

Fresh Basil  
Black Olives  
Broccoli  
Green Olives  
Green Pepper

Fresh Mushrooms  
Pineapple  
Pepperoncini  
Red Onion  
Roasted Garlic

Roma Tomatoes  
Spinach  
White Onion  
Kalamata Olives  
Roasted Red Peppers

### MEATS

Anchovies  
Bacon  
Peppered Bacon  
Canadian Bacon

Sausage  
Grilled Chicken  
Spicy Chicken  
Hamburger

Pepperoni  
Cappicola  
Salami  
Shrimp +1

### CHEESE

Extra Cheese +2  
Provel  
Whole Mozzarella  
Goat  
Feta  
Bleu Cheese

### SAUCES

Red Sauce  
Olive Oil  
Pesto  
Alfredo

## PASTA PERFECT

### SPAGHETTINI or PENNE

"Simply the Best"

House made Red Sauce - 11 // House made Meat Sauce - 13  
House made Meatballs - 15

### FAROTTO'S RAVIOLI

House made Red Sauce - 12 // House made Meat Sauce - 14

### PASTA CON BROCCOLI

Broccoli Florets – House made Pink Sauce - 14

### TORTELLACCI

Fonduta Cheese - Peppered Bacon - House made Alfredo – 16

### WILD MUSHROOM PAPPERDELLE

Wild Mushroom - Fresh Pasta - House made Alfredo Sauce  
White Truffle Oil - 16

### SPICY MEATBALL PAPPERDELLE

House made Spicy Meatballs - Fresh Pasta – Garlic - Red Sauce – Burrata Cheese – 17

### SEAFOOD SCAMPI

Spaghettini - Jumbo Shrimp – Scallops –  
Stewed Tomato - Fresh Herbs – White Wine Butter - 21

### PASTA FAROTTO

Grilled Chicken – Pesto Cream Sauce - Fresh Mushroom – Fresh Mozzarella Pearls  
Penne - Baby Spinach – Stewed Tomato - 17

### PAPAREDELLE BOLOGNESE

Sausage – Sirloin – Braised Vegetables  
- Crushed Tomatoes – 17

### PASTA ALFORNO

Layered Sheets of Pasta - House made Sausage – Ground Sirloin  
Five Cheese Blend – Fresh Spinach – Red Sauce – 17

SUB GLUTEN FREE  
PASTA ON ANY DISH  
FOR 3