

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.
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 13

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 13

THE DUO

Available from 11am-3pm

Lunch Specials

Farotto's

Pasta & Pizzeria

SINCE 1956

The First Bite

CHEESE GARLIC BREAD

Garlic Butter – Provel
House made Red Sauce – 7

STL STICKS

Breaded – Fried - Provel
House made Red Sauce – 10

STUFFED MUSHROOMS

Four Cheese – Lemon 11

TOASTED RAVIOLI

The Best Since 1956 'nuff said – 12

BRUSCHETTA

Fresh Tomato Relish-Pesto – Crostini 10

RISOTTO CAKES

Four Cheese - Red Sauce – 10

ARRIABATTA SHRIMP

Jumbo Shrimp – Breaded – Fried -
Spicy Tomato Broth - Crostini – 14

CHARCUTERIE

Daily Selection of Cured Meats from
Volpi – Artisanal Cheeses – 12

BAKED SPICY MEATBALLS

House made Spicy Meatballs
Red Sauce - Mozzarella – Parmesan – 11

ON THE GREENER SIDE

SOUP OF DAY – 5

CLASSIC CAESAR

Romaine – Anchovy Parmesan Dressing
Romano – Croutons Small 8 - Large 13

ORIGINAL HOUSE SALAD

Iceberg – Green Leaf – Provel
Cherry Tomato – House Dressing
Small 7 – Large 12

SPINACH SALAD

Baby Spinach – Walnuts – Sun
Dried Cranberries – Red Onion
Feta – Raspberry Vinaigrette
Small 9 • Large 15

FAROTTO'S DELUXE

Iceberg – Green Leaf – Provel
Cherry Tomato – Kalamata – Green
Olives – Pepperoncini – House Dressing
Small 8 • Large 13

CHOPPED KALE

Baby Kale Mix – Apple – Bacon –
Almonds – Blue Cheese – Champagne
Vinaigrette Small 9 – Large 15

INSALATA PRIMAVERA

Field Greens – Roasted Seasonal
Vegetables – Italian Vinaigrette –
Goat Cheese – Balsamic Reduction
Small 9 • Large 15

CAPRESE

Local Tomato – Burrata Cheese – Field
Green Mix – Red Onion – Balsamic
Vinaigrette Small 9 – Large 15

THE SICILIAN

Iceberg – Green Leaf – Provel – Blue
Cheese – Romano – Volpi Salami
Kalamata – Green Olives – Red Onion
House Dressing Small 9 – Large 15

TOPPERS:

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

On The Bun

All sandwiches are served with fresh parmesan potato chips, seasonal fresh fruit
or Italian pasta salad. Sub fries for 1 Sub house salad for 2

SIGNATURE ROAST BEEF

Garlic Cheese Bread – Seasoned Top Round – Au Jus – 12

CHICKEN BRUCHETTA

Grilled Chicken Breast – Fresh Basil Pesto – Mozzarella – Fresh Tomato Relish – 12

CHICKEN PARMESAN

Crispy Breaded Chicken – Red Sauce – Provel – Focaccia – 12

CLASSIC MEATBALL

House made Meatballs – Mozzarella – Red Sauce – French Bread – 12

CHIPOTLE CHICKEN PANINI

Fried Chicken Breast – Peppered Bacon – Chipotle Aioli – Mozzarella – 12

TURKEY PANINI

Smoked Turkey Breast – Peppered Bacon – Red Onion
Mozzarella – Chipotle Aioli – Focaccia – 12

PIZZA SMASH BURGER

Italian Seasoned Fresh Ground Beef – Pizza Sauce –
Mozzarella – Pepperoni – Kaiser Roll – 12

MORE THAN JUST A BITE

SCALLOP RISOTTO

Grilled Scallops – Basil Risotto – Fresh Tomato Relish – 24

HERB SALMON

Atlantic Salmon – Lemon Herb Rub – Parmesan Risotto – 21

PANKO CHICKEN PARMESEAN

Crispy Breaded Chicken Breast – Buttered Spaghettini
Basil Red Sauce – 19

CHICKEN CHARDONNAY

Grilled Chicken – Broccoli – Wild Mushrooms – White Wine Lemon
Butter – Provel – Parmesan Risotto – 18

PORTOBELLO PARMIGANINO

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

SICILIAN SWORDFISH

Parmesan Breaded Grilled Swordfish – Risotto – Lemon Caper Sauce – 23

What You Came For ST. LOUIS STYLE PIZZA

VINNY'S SPECIAL

House made Spicy Meatballs
Pizza Sauce – Fresh Mozzarella
Fresh Basil. 9"-14 • 12"-19 • 14"-23

SPICY CHICKEN BACON RANCH

Marinated Spicy Chicken
Peppered Bacon – Mozzarella
Herb Ranch 9"-14 • 12"-19 • 14"-23

WISE GUY

Traditional Pizza Sauce
Roasted Garlic – Cappicola – Salami
Pepperoni – Pepperoncini
Mozzarella 9"-14 • 12"-19 • 14"-23

SUPREME

House made Sausage – Pepperoni
Fresh Mushrooms – Green Bell Pepper
Onion 9"-14 • 12"-19 • 14"-23

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!

SIMPLY VEGGIE

Red sauce – Goat Cheese – Mozzarella –
Roasted Seasonal Vegetable
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"-10 // Small-12"-13 // Large-14"-15

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 – 12 // House made Meat Sauce – 14
House made Meatballs - 16

FAROTTO'S RAVIOLI

House made Red Sauce – 13 // House made Meat Sauce – 15

PASTA CON BROCCOLI

Broccoli Florets – House made Pink Sauce – 15

TORTELLACI CARBONARA

Jumbo Tortellini – Peppered Bacon – Sweet Peas – Alfredo – 18

WILD MUSHROOM PAPPERDELLE

Wild Mushroom – Fresh Pasta – House made Alfredo Sauce
White Truffle Oil – 17

SPICY MEATBALL PAPPERDELLE

House made Spicy Meatballs – Fresh Pasta – Garlic – Red Sauce – Burrata Cheese – 18

SEAFOOD SCAMPI

Angel Hair – Jumbo Shrimp – Scallops –
Stewed Tomato – Fresh Herbs – White Wine Butter - 23

PASTA FAROTTO

Grilled Chicken – Pesto Cream Sauce – Fresh Mushroom – Fresh Mozzarella Pearls
Penne - Baby Spinach – Stewed Tomato – 18

ALFORNO LASAGNA

Layered Sheets of Pasta – House made Sausage – Ground Sirloin
Five Cheese Blend – Fresh Spinach – Red Sauce – 18

SCALLOP PESTO

Angel Hair – Grilled Jumbo Scallops – Fresh Basil Pesto – Cherry Tomatoes – 22

PRIMAVERA

Red Sauce – Roasted Seasonal Vegetables – Fresh Herbs – Goat Cheese – 15

GORGONZOLA CHICKEN

Grilled Chicken – Campenelle Pasta – Peppered Bacon – Alfredo – Gorgonzola – 18

SUB GLUTEN FREE PASTA
ON ANY DISH FOR 3