

Contorno

(ITALIAN SOULFOOD SIDES)

Handmade Meatballs (2)	\$8.00
Roasted Italian Potato	\$5.00
Seasonal Risotto	\$5.00
Roasted Wild Mushroom	\$5.00
Red Sauce Pasta	\$5.00
Oil Butter Pasta	\$5.00

Tuesday Special

(CARRY-OUT ONLY w/ COUPON)

- 16" One Topping Pizza
- Large Salad
- Large Spaghetti

ONLY
\$26.99

Wednesday Special

(CARRY-OUT ONLY w/ COUPON)

- FREE 12" One Topping Pizza
- w/ purchase of 16" One Topping Pizza

Sunday Nights

(DINE-IN ONLY)

- FREE Bottle of House Wine
- w/ purchase of Two Fish Entrees

Dolce

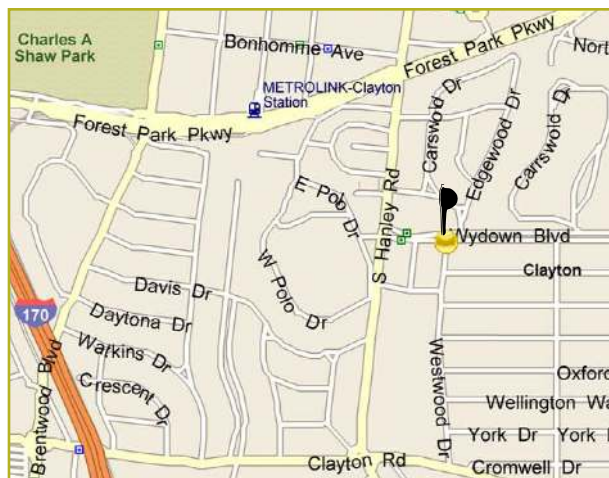
(SWEETS)

Lemon Cassata Cupcake	\$8.00
Amaretto Chocolate Torte	\$8.00
Berries & Zabione Custard	\$8.00

Beverages

Coke, Diet Coke, Sprite	\$2.00
San Pellegrino Italian Sodas	\$3.00
<i>grapefruit, pomegranate, blood orange, lemon</i>	
Citrus Green Tea	\$3.00
Hibiscus & Orange Iced Tea	\$3.00
Ginger Basil Lemonade	\$3.00
Espresso	\$4.00

... At the corner of Wydown & Westwood ...



*Division of Public Health advises the eating raw of undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of four, pregnant women or other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness. We use whole animals, please watch for small bones.



CONSCIOUSLY SOURCED LOCALLY
AND INTERNATIONALLY

7600 Wydown Blvd., Clayton, MO 63105
314.899.9699

ORDER ONLINE AT:

penosoulfood.com

OR AT ONE OF OUR PARTNER SITES

GRUBHUB
EAT24



EAT STREET

POSTMATES

INHOUSE & DELIVERY HOURS

TUESDAY - THURSDAY (11AM - 9PM)
FRIDAY - SATURDAY (11AM - 10PM)
SUNDAY BRUNCH (11AM - 2PM)
SUNDAY DINNER (5PM - 9PM)

Antipasti

(SERVED WITH CROSTINI)

Eggplant Involtini	\$10.00
<i>handmade ricotta, pistachio bread crumbs, tomato gravy</i>	
Cauliflower Hummus	\$10.00
<i>roasted and puréed cauliflower with herbs</i>	
Garlic Bread or Cheese Garlic Bread	\$7.00/\$8.00
<i>mozzarella, pecorino, and parmesan</i>	
Soup of the Moment	\$6.00

Insalate

(SALADS SERVED WITH GARLIC BREAD)

Spinach & Arugula	\$9.00
<i>toasted pine nuts, orange sections, roasted red peppers and baked goat cheese truffle</i>	
The House Italian	\$8.00
<i>farmer's mixed greens, Italian peppers, mozzarella, and olives</i>	
The Sicilian Chef	\$10.00
<i>mixed greens, fire roasted chicken, mozzarella, smoked ham, Italian salami, and white beans</i>	
Add imported gorgonzola crumbles	\$2.00
Vinaigrette Dressings: <i>Lemon, Roasted Spice Pomegranate or White Balsamic</i>	

Pasta

Spaghetti Bolognese	half \$10.00/full \$18.00
<i>ground beef/chuck, carrots, onion, in a sherry tomato broth</i>	
Spaghetti and Meatballs	half \$9.00/full \$17.00
<i>beef or chicken with toasted bread crumbs and cheese</i>	
Pappardelle Palermo	half \$10.00/full \$18.00
<i>handmade sausage, prosciutto, roasted red peppers, pistachios in a tomato sauce</i>	
Cannelloni of the Moment	half \$10.00/full \$18.00
<i>Chef's creation of the day, with handmade cannelloni pasta crepes</i>	
Linguini Mare e Monti	half \$12.00/full \$22.00
<i>(land and sea) wild mushrooms, roasted tomato, clams, mussels and assorted white fish with a spicy tomato broth</i>	
Our Famous" Ravioli Toscano"	half \$10.00/full \$18.00
<i>wild mushroom with spinach, arugula, roasted garlic in a tomato broth</i>	

Specialty Pizzas

16" CALABRESE AMERICANO (THIN CRUST)	- \$22.00
12" CALABRESE AMERICANO (THIN CRUST)	- \$18.00
14" SICILIANO (THICK CRUST)	- \$18.00
10" GLUTEN FREE CRUST	- \$16.00

Roberto – *brown butter, extra virgin olive oil, roasted Sicilian potato, wild mushroom, pecorino, fontina, fresh goat cheese, with toasted pistachio breadcrumbs*

Giuseppe – *handmade Italian sausage, roasted red pepper, spicy tomato sauce with raisins, pine nuts, fennel, fresh ricotta and mozzarella, topped with basil oil*

Pizza Vedore Miste – *cauliflower pesto, roasted peppers, spinach, mixed olives, local sourced goat cheese, fresh basil, and oven roasted tomato*

Pizza Pepe – *spicy chicken, escarole, wild mushroom, Calabrese chile oil, fresh ricotta, oven roasted tomato*

Don Michael – *anchovies, sardines, capers, toasted breadcrumbs, tomato gravy*

Palermo – *wild mushroom, roasted tomato, crispy capers, extra virgin olive oil, brown butter, white beans*

Make Your Own Pizza

16" CALABRESE AMERICANO (THIN CRUST)	- \$20.00
12" CALABRESE AMERICANO (THIN CRUST)	- \$16.00
14" SICILIANO (THICK CRUST)	- \$18.00
10" GLUTEN FREE CRUST	- \$14.00

(1 TOPPING INCLUDED)

(CHEESE BLEND: MOZZARELLA - PECORINO)

Handmade Sausage	- \$2.50	Pepperoni	- \$2.50
Peppered Prosciutto	- \$2.50	Bacon	- \$2.50
Local Salami	- \$2.50	Spicy Chicken	- \$2.50
Chicken Meatball	- \$2.50	Beef Meatball	- \$2.50
Shrimp	- \$3.00	Capers	- \$2.00
Roasted Red Peppers	- \$2.00	Green Peppers	- \$2.00
Moroccan Black Olives	- \$2.00	Mixed Olives	- \$2.00
Wild Mushroom	- \$2.00	Spinach	- \$2.00
Roasted Garlic	- \$2.00	Onion	- \$2.00
Roasted Tomato	- \$2.00	Eggplant	- \$2.00
Handmade Ricotta	- \$2.50	Fontina	- \$2.50

Lunch Specials

TUESDAY - SUNDAY (11AM - 2PM)

Mediterranean Tuna Plate **\$12.00**
boiled eggs, white beans, anchovies and potato on a bed of spinach

Calabrese Style Chicken Salad **\$10.00**
open face on a bed of spinach and arugula, drizzled with eggplant caponata

Seafood Salad **\$14.00**
poached white fish, calamari and shrimp with avocado and shredded lettuce

Italian Beef Sandwich **\$12.00**
spicy beef with olive tapenade, roasted peppers and roasted garlic gravy

The "Louie" Special **\$12.00**
prosciutto, roast beef on garlic cheese bread with red wine demi-glace gravy

Veggie Sandwich
\$10.00
roasted eggplant and roasted pepper with wild mushroom, tomato and cauliflower hummus

Meatball Sub **\$12.00**
option of chicken or beef meatballs with mozzarella and olive salad

Roasted Cod (6 oz) **\$12.00**
goat cheese pine nut butter, Chefs' vegetables and roasted potatoes

Chicken Saltimbocca (6 oz) **\$12.00**
prosciutto and mozzarella with sage lemon sauce, vegetables and potatoes

Seafood Stew **\$12.00**
assorted fish with tomato broth, mushroom, potato and peas

Beef Marsala **\$12.00**
open face with chopped beef and marsala gravy

Sunday Brunch

Crispy Pancetta Bruschetta **\$12.00**
toasted Sicilian bread with homemade ricotta fig jam and scrambled eggs

Italian Doughnuts **\$12.00**
with crispy pancetta and scrambled eggs

Eggs in Purgatory **\$12.00**
eggs poached in spicy tomato sauce with Italian potatoes and crispy pancetta

Chef's Open Face Frittata of the Moment **\$12.00**
with farm eggs, Italian potatoes and pancetta