

A Taste of MARYLAND HEIGHTS

Serra's Serves Up Superb Pizza, Pasta for Supper or Midnight Snack

Serra's is one of those unassuming neighborhood fixtures that you might drive past a hundred times without stopping. Housed in an ordinary concrete building, there's nothing flashy about the place, and while visible from I-270, most St. Louis drivers have probably never really noticed it. But the moment you step through the doors of this laid-back, family-owned pizza parlor, it becomes an old favorite.

I met resident reviewer Colleen Isele for an early dinner at 5:30 on a Tuesday. She had her 3-year-old son Derek in tow, a perfect opportunity to test Serra's "family-friendly" factor. We found the interior cozy, with dim lighting, basic vinyl seats and high chairs and booster seats available for "little" diners.

The menu is surprisingly large, with long lists of appetizers, pizza, pasta and entrees and decent selections of salads, sandwiches and desserts. Colleen opted to go ahead and order spaghetti from the kids' menu for Derek while we pondered our options. We noticed several uncommon

appetizers, such as breaded cannelloni and breaded cauliflower. We chose something neither of us had ever seen before: the *arancini* (rice ball). It turned out to be an excellent decision. Sticky Arborio rice was rolled around a savory mixture of ground beef, peas and seasonings. The tennis ball-sized result was then breaded, deep-fried and served with marinara sauce. Unusual, but delicious!

We didn't think we could write a just review without trying the pizza (the restaurant's slogan is, "Our pizza is the best"), but we were also curious about the homemade ravioli, so we decided to split both. Serra's Pizza Supreme was a thin-crust pizza topped with sausage, pepperoni, bacon, onion and mushrooms. Admittedly, I'm not a big fan of "St. Louis-style" pizza, but this one was actually pretty good. The toppings were abundant, and the provol cheese wasn't gummy (as it can be at some places). I think thin-crust pizza lovers will be pleased with Serra's version.

The homemade ravioli was firmer

than what we were used to, with more heft to it than canned varieties. We grew to appreciate this trait more and more as we ate. The mild red sauce, filled with large chunks of meat, helped make the somewhat modest portion into a substantial meal perfect for one.

At that point, we were sad to admit that we were much too full to sample any of the menu's impressive array of desserts, among them carrot cake, cannoli, tiramisu, several varieties of cheesecake and something called "Chocolate Confusion."

The delicious food at Serra's was made even better by our friendly, attentive server. And as Colleen noted, the atmosphere complemented the meal: though both dining rooms were full, the noise level was relatively low. We saw all sorts of groups enjoying their meal – couples, young families and groups of teenagers – leading us to conclude that Serra's is a great gathering place for just about anyone.

by Sara Berry 

Serra's Pizzeria

Address: 12218 McKelvey Road, Maryland Heights, MO, 63043

Phone: (314) 739-0881

Hours: Tuesday through Thursday, 4 p.m. - midnight; Friday and Saturday, 4 p.m. - 1 a.m.; Sunday, 4 p.m. - midnight. Closed Mondays.

Price Range: Pasta \$5.95-\$9.95, pizza \$8.95-\$15.75, entrees \$7.95-\$12.95; sandwiches \$3.50-\$5.50

Dress: Casual

	Yes	No
Reservations	●	
Smoking Allowed	●	
Outdoor Dining		●
Carry Out Available	●	
Credit Cards Accepted	●	
KidsMenu	●	
Alcohol Served	●	



Colleen Isele and son Derek were all smiles after finishing a hearty meal at Serra's.