

AUNTIE PASTAS

ITALIAN FOOD RESTAURANT



Appetizers

- SHRIMP WON TONS** Mixed cheeses, bacon and serrano peppers rolled in won tons and deep fried. Served with black cherry mustard sauce. **\$9.95**
- SPINACH & ARTICHOKE DIP** Served with fresh tortilla chips **\$7.95**
- UNCLE VITO'S ITALIAN NACHOS** Pasta chips layered with Italian sausage, pepperoncini, olives, roma tomatoes, jalapeños and topped with mozzarella and alfredo sauce..... **\$9.95**
- FRIED CALAMARI** Served with homemade marinara sauce. **\$8.95**
- HOMEMADE CHEESE STICKS** Served with homemade marinara sauce. **\$7.95**
- CRAB CAKES** **Single \$6.95 • Double \$11.95**
Served with lemon butter sauce and remoulade dressing.
- FRIED ARTICHOKE** Drizzled with jalapeño glaze. Served with a side of ranch dressing **\$6.95**
- CHEESE PIZZA** **\$4.95**
- DIPPING SAUCES FOR TABLE BREAD** **\$1.95 ea**
Lemon basil cream sauce, alfredo sauce, or spicy marinara sauce.



"NEW" GARLIC PARMESAN WINGS Fried wings tossed with our own garlic parmesan butter, lemon and grated parmesan. **\$7.95**

Soups & Salads

- TORTILLA SOUP OR JALAPEÑO CRAWFISH CHOWDER** *Made from scratch daily* ... cup **\$3.95** • bowl **\$5.95**
- FAJITA CHICKEN SALAD** Black beans, corn, pico, tortilla strips and mixed cheeses. Tossed with chipotle ranch dressing. **\$10.95**
- CHICKEN CAESAR SALAD**. **\$9.95**
- CLASSIC WEDGE SALAD** Topped with bleu cheese dressing, tomatoes, red onions, bacon, gorgonzola crumbles and balsamic reduction. **\$6.50**
- CHICKEN PARMESAN SALAD** Salad greens, tomatoes, black olives, onions, mushrooms, pepperoncini, provolone, basil, bow tie pasta and sliced chicken. Tossed with our house vinaigrette. **\$10.95**
- SPINACH SALAD** Sliced mushrooms, onions, green apples, chopped eggs, bacon, tomatoes, strawberries and gorgonzola cheese served with house vinaigrette **\$7.95** Add grilled chicken **\$4.00**
- SMALL HOUSE OR CAESAR SALAD** **\$3.25**



SALMON SALAD Salad greens, cucumbers, onions, and tomatoes. Tossed with our house vinaigrette. **\$13.95**

Handmade Gourmet Pizzas



CHOOSE UP TO FOUR TOPPINGS

Pepperoni • Italian Sausage • Mushrooms
Red Onions • Ham • Bell Peppers • Black Olives
Spinach • Roma Tomatoes • Jalapeños. **\$8.95**

PIZZA ITALIANO Marinara, pepperoni, bell peppers,
olives, onions, mushrooms, mozzarella and parmesan. **\$9.95**

VEGETARIAN Tomato sauce, bell peppers, tomatoes, mushrooms,
artichoke hearts, black olives and onions. Topped with mozzarella. **\$8.95**

True Italiano

All of our dishes are made from scratch daily

- HOMEMADE LASAGNA** Made fresh daily. When it's gone, it's gone! **\$13.50**
- CHICKEN PARMESAN** Served with spaghetti **\$13.95**
- CHICKEN ALFREDO** Tossed with fettuccine..... **\$12.95**
- COLIZZI'S COMBO** Lasagna, chicken parmesan and fettuccine alfredo **\$16.95**
- SPAGHETTI AND MEATBALLS** The very best ever! **\$10.95**
- EGGPLANT PARMESAN** Served with spaghetti **\$10.95**
- AUNTIE'S ANGRY PASTA** Pepperoni, red peppers, black olives, onions, serrano peppers, garlic and parmesan cheese. Served on whole wheat spaghetti **\$11.95**
- CHICKEN SCALLOPINI** Mushrooms, bacon and diced tomatoes in a creamy lemon butter sauce. Served with spaghetti..... **\$13.95**
- CHICKEN MARSALA** Chicken medallions, mushrooms and green onions in a rich Marsala wine sauce. Served with fettuccine **\$13.95**
- CHICKEN PICCATA** Chicken medallions topped with a classic cream sauce of white wine, capers, tomatoes, basil, mushrooms and artichokes. Served with fettuccine **\$13.95**
- CHICKEN CAPONE** Mushrooms, green onions, artichoke hearts and sun-dried tomatoes, all tossed in our alfredo sauce with a touch of cayenne pepper. Served on bowtie pasta **\$13.95**
- CARAMELIZED CHICKEN LOMBARDI** Chicken medallions cooked with aged balsamic vinegar. Served with sautéed spinach, tomatoes and chopped garlic over angel hair pasta **\$14.95**
- VINNY'S SKINNY PASTA** Mixed squash, artichoke hearts, mushrooms, tomatoes, garlic, carrots, red pepper, peas, onions and parmesan cheese. Served on whole wheat spaghetti **\$10.95**
- STUFFED MANICOTTI** Pasta shells stuffed with ricotta, mozzarella and parmesan cheese. Layered in marinara sauce and topped with mozzarella cheese **\$10.50**

Pastas

Build your own pasta for **\$8.95**

Pasta ANGEL HAIR • SPAGHETTI • FETTUCCINE • PENNE • WHOLE WHEAT SPAGHETTI • RAVIOLI • BOW TIE PASTA

Sauces MARINARA • TOMATO • ALFREDO • MEAT SAUCE • LEMON BASIL CREAM SAUCE • LEMON BUTTER SAUCE • PESTO SAUCE

Add Pepperoni, Meatballs, Chicken, Ham, Shrimp, Italian Sausage or Crawfish for **\$4** Baked with mozzarella cheese **\$2**

From the Grill

BALSAMIC RIBEYE Hand cut, seasoned ribeye pan seared in butter and aged balsamic vinegar. Served with roasted new potatoes and seasoned green beans **\$23.95**

GRILLED SIRLOIN MARSALA Topped with sautéed mushrooms and green onions in a Marsala wine sauce. Served with roasted new potatoes and seasoned green beans **\$19.95**

GRILLED SIRLOIN PEPPERCORN Seasoned, grilled and topped with our Dijon peppercorn cream sauce. Served with roasted new potatoes and seasoned green beans..... **\$19.95**

Add crawfish to sauce **\$3.95**

GRILLED GARLIC CHICKEN Served with garlic mashed potatoes and seasonal vegetables. **\$12.95**

Add Dijon peppercorn sauce, Marsala wine sauce or Piccata sauce for **\$2**

12 OZ. GRILLED PORK CHOP Served with macaroni and cheese and seasoned green beans **\$15.95**

Add Dijon peppercorn sauce, Marsala wine sauce or Piccata sauce for **\$2**

CHICKEN GUADALUPE Chicken breast topped with black bean salsa, bacon and mixed cheeses. Served with garlic mashed potatoes..... **\$14.50**



FILET GORGONZOLA Beef tenderloin, topped with gorgonzola and balsamic reduction. Served with macaroni and cheese and seasoned green beans **\$28.95**

Fish & Seafood

PAN SEARED REDFISH Topped with a white wine Creole mustard sauce and tender crawfish tails. Served with garlic mashed potatoes and seasoned green beans **\$17.50**

MEDITERRANEAN SHRIMP SCAMPI Artichoke hearts, black olives, pepperoncini and capers. Served on angel hair pasta **\$14.95**

SHRIMP CARBONARA Sautéed shrimp, bacon, mushrooms, onions, peas and tomatoes in alfredo sauce with penne pasta..... **\$15.95**

SEAFOOD FETTUCCINE Shrimp, crawfish, salmon, mushrooms, green onions, tomatoes and red pepper flakes sautéed with lemon basil cream sauce. **\$18.95**

MAMA'S SPICY CHICKEN AND SHRIMP Green onions, sun-dried tomatoes, mushrooms and penne pasta tossed in our spicy alfredo sauce..... **\$15.95**

LEMON SALMON Mushrooms, garlic, tomatoes and jalapeños topped with a light lemon butter sauce. Served with green beans and sautéed vegetables **\$15.95**

PAN SEARED TILAPIA Topped with sautéed tomatoes, green onions and Dijon peppercorn sauce. Served with garlic mashed potatoes and seasonal vegetables **\$13.95**

Add crawfish to sauce **\$3.95**

SALMON PICCATA White wine cream sauce with capers, tomatoes, mushrooms and artichokes. Served with garlic mashed potatoes and seasonal vegetables **\$16.95**



SPECKLED TROUT GARCIA Seared speckled trout fillet with lemon diablo crawfish sauce. Served with angel hair, sautéed spinach, garlic and tomatoes. **\$17.95**

Sandwiches

All sandwiches are oven baked on a fresh Italian loaf served with a side of our homemade pasta salad.

- MASSIVE MEATBALL SUB** Meatballs, tomato sauce, mozzarella and parmesan cheese. **\$8.95**
- CHICKEN PARMESAN SANDWICH** Hand breaded chicken parmesan, tomato sauce and mozzarella and parmesan cheese. **\$8.95**
- FORGETABOUT IT** Hand breaded chicken medallions, ham, bacon, sautéed mushrooms, provolone cheese and alfredo sauce **\$8.95**

Lunch Menu *Served Monday - Friday, 11 a.m. - 4 p.m.*

HOMEMADE GOURMET PIZZAS

Choice of 2 toppings: \$5.95

*Pepperoni • Italian Sausage • Mushrooms • Red Onions • Spinach
Bell Peppers • Black Olives • Roma Tomatoes • Jalapeños • Ham*

- CHICKEN PARMESAN** Served with spaghetti. **\$9.95**
- CHICKEN GUADALUPE** Chicken breast topped with black bean salsa, bacon and mixed cheeses. Served with garlic mashed potatoes **\$9.95**
- HOMEMADE LASAGNA** Made fresh daily. When it's gone, it's gone! **\$7.95**
- MAMA'S SPICY CHICKEN AND SHRIMP** Sautéed chicken & shrimp with green onions, sun-dried tomatoes, mushrooms and penne pasta tossed in our spicy alfredo sauce **\$9.95**
- PAN-SEARED TILAPIA** Pan seared fillet topped with sautéed tomatoes, green onions and Dijon peppercorn sauce. Served with garlic mashed potatoes and seasonal vegetables **\$8.95**
Add crawfish to sauce \$3.95
- CHICKEN ALFREDO** Tossed with fettuccini. **\$7.95**
- CHICKEN CAPONE** Marinated chicken , mushrooms, green onions, artichoke hearts, sun dried tomatoes, alfredo sauce and cayenne pepper. Served on bowtie pasta **\$8.95**
- EGGPLANT PARMESAN** Hand breaded eggplant, topped with chunky marinara and mozzarella cheese. Served with spaghetti **\$7.95**
- SOUP, SALAD AND BREAD** **\$6.95**
- MANICOTTI, SALAD AND BREAD** **\$7.95**

Auntie Pastas

Martinis

Key Lime Martini

Stoli Vanil Vodka, Crème De Cacao, fresh lime juice and cream. Graham cracker crumbs on rim.

The Cosmo

Absolut Mandarin Vodka, Cointreau, Cranberry juice, and fresh squeezed lime juice.

The Classic

Tito's Vodka, Vermouth, and Three Jumbo Olives. Shaken not stirred.

Mexican Martini

Hornitos Tequila (Reposado, Añejo, or Plata), Grand Marnier, fresh lime juice, and a salted rim.

Gruene Appletini

Dripping Springs Vodka, Triple Sec and Sour Apple Pucker, garnished with a slice of Green Apple.

Italian Sodas

Sodas \$3

Blackberry, Wild Raspberry, Pomegranate, Peach

Signature Drinks

Bellini

A perfect blend of peaches, wine, champagne and rum served frozen.

Italian Margarita

Tequila, Triple Sec and just a touch of Amaretto makes this a great way to start your meal off.

Old Fashioned

Classic recipe made with Bulleit Rye Whiskey muddled with orange, cherry and served on the rocks.

Manhattan

Classic recipe made with Rebecca Creek Bourbon, sweet vermouth and served up garnished with a cherry.

Beer

Domestic

Bud, Bud Light, Bud Light Lime, Coors Light, Miller Light, Lone Star, Michelob Ultra, O'Doul's.

Premium

Peroni, Stella Artois, Newcastle, Corona, Shiner Bock, Dale's Pale Ale, Blue Moon, Sam Adams, Heineken, Dos Equis, Angry Orchard Hard Cider, Lagunitas IPA, Deschutes Chainbreaker IPA, Ace Perry Hard Cider

Wine

Ask your server about our wine selection

Drinks

Free Drink Refills

Tea • Sweet Tea • Coke • Diet Coke • Coke Zero

Root Beer • Sprite • Dr. Pepper

Fanta Orange • Lemonade • Coffee



Desserts

SOPAMIAS Lightly fried pastries topped with chocolate sauce, sweet milk and powdered sugar .. **\$4.95**

CLASSIC CRÈME BRULÉE Vanilla bean, cream and sugar, topped with a crunchy caramel top and fresh strawberries. A classic way to end your meal. **\$6.95**

HOMEMADE CHOCOLATE CAKE Served warm with vanilla ice cream **\$4.95**

KEY LIME PIE Our own fresh key lime blend in a sweet graham cracker crust **\$4.50**

N.Y. STYLE CHEESECAKE Served with strawberry sauce **\$5.95**

TIRAMISU Classic Italian treat with rum soaked ladyfingers, mascarpone cheese, whipped cream and topped with powdered sugar **\$5.95**