



Auntie Pasto's
RESTAURANT

www.auntiesbellaire.com

*5419 Bellaire Boulevard
Bellaire, TX 77401*

713.669.8658

HOURS OF OPERATION:

**PLEASE CONTACT US FOR CURRENT HOURS
DURING COVID PRECAUTIONS.**

We can cater your event too!

Auntie Pasto's

RESTAURANT

ANTIPASTI

CALAMARI STEAK	10.00
Calamari steak, fried & sliced, served with Caesar dressing and marinara.	
CRAB CAKE	11.00
Savory stuffing with crab meat, breaded and fried on a plate of roasted tomato butter sauce.	
SKILLET MUSSELS	10.00
Mussels in a red or white wine sauce.	
SPINACH ARTICHOKE DIP	9.95
ITALIAN QUESADILLA	9.50
Italian sausage, green, red & yellow bell peppers and onions sautéed in our marinara sauce, placed between two crispy flour tortillas with melted mozzarella cheese, served with garlic/spice olive oil for dipping.	
SKILLET MUSHROOMS	5.00
Mushrooms sautéed in white wine.	
GORGONZOLA BREAD	5.00
FRIED RAVIOLI	8.00
FRIED MOZZARELLA	9.00

SOUPS & SALADS

most Salads topped with Parmesan

BOWL OF SOUP	6.00
Ask for soup of the day	
HOUSE SALAD	8.50
Mixed greens with cucumbers, tomatoes, green apples and our vinaigrette dressing.	
WITH CHICKEN	11.75
WITH SHRIMP	12.75
ORIGINAL CAESAR SALAD	8.50
Romaine lettuce tossed with Caesar dressing. Topped with anchovy on request.	
TOMATO MOZZARELLA	8.50
Sliced tomatoes, fresh mozzarella cheese topped with fresh basil, seasonings, olive oil and a blend of Worcestershire Sauce and Balsamic Vinegar.	
GRILLED CHICKEN CAESAR	11.75
SAUTÉED SHRIMP CAESAR	12.75
CRAB CAKE CAESAR	13.95
SMOKED SALMON CAESAR	13.95
SPINACH SALAD	9.00

PIZZA

12.00

ROASTED GARLIC CHICKEN
WITH RED ONIONS

FRESH TOMATO BASIL
WITH MOZZARELLA

FOUR CHEESE
MONTERREY JACK, PARMESAN,
GOAT CHEESE & MOZZARELLA

PEPPERONI/GROUND BEEF/
BELL PEPPERS

SPINACH/ARTICHOKE/
FETA/MUSHROOM

Extra ingredients available
for an additional charge

HALF & HALF
13.00

SIGNATURE SALADS

GENOA CHOPPED SALAD	12.00
Chopped romaine, turkey, salami and Monterrey Jack cheese with fresh basil, garbanzo beans, tomatoes. Tossed in a light oil and vinegar dressing.	
"AUNTIE PASTO'S" WARM GOAT CHEESE SALAD	11.50
Goat cheese patty encrusted with ground walnuts, over mixed greens with balsamic honey Dijon.	
ADD CHICKEN	3.00
ADD SHRIMP	4.00
MEDITERRANEAN SALAD	12.00
Romaine lettuce, artichoke hearts, tomatoes and feta cheese with cold Pesto Rotini pasta. Topped with green olives and slender rolls of prosciutto ham with our vinaigrette dressing.	
BISTRO STEAK SALAD	12.00
Fresh Spring Mix lettuces, thin sliced flat iron steak, Monterrey Jack cheese, tomatoes and sliced pears. Served with a Cilantro Lime dressing.	

PASTA



Add shrimp & crawfish topping to any dish for 6.50
 Whole wheat penne for 1.00 — Gluten free penne for 2.50
 Add side salad, House or Ceasar for 1.95 to any pasta or entree.
 Each 1.95 salad must be accompanied by a pasta dish or an entree.

<p>PASTA ALFREDO 12.95 Pasta in a garlic cream sauce with fresh, grated parmesan. Eddie Minelli's secret recipe.</p> <p>WITH CHICKEN 14.95</p> <p>WITH SHRIMP 15.95</p> <p>GLAMS TUSCANO 14.95 Chopped clams, spicy tomato cream sauce over pasta.</p> <p>CHICKEN MILANO 14.95 Pieces of chicken, sundried tomatoes & broccoli sautéed in olive oil with garlic & parmesan, served over pasta.</p> <p>WITH SHRIMP 15.95</p> <p>MEAT SAUCE 13.50 Pasta served with our traditional meat sauce.</p> <p>MEATBALL & PASTA 13.50 Marinara sauce and pasta served with two large meatballs.</p> <p>"THE WORKS" (2) 16.00 (3) 17.00 Two or Three meat pasta. Meatballs, meat sauce and sausage over pasta with grated parmesan cheese.</p> <p>BASIL, GARLIC & TOMATOES 11.95 Pasta served with crushed tomato, fresh basil & garlic, just a splash of olive oil.</p> <p>WITH CHICKEN 14.50</p> <p>WITH SHRIMP 15.50</p> <p>SAUSAGE & PEPPERS 14.95 Italian Sausage with sautéed onions, green, red & yellow peppers with marinara.</p> <p>SEAFOOD PASTA 19.00 Two mussels in the shell, calamari, blackened fish, two shrimp, chopped clams, tomatoes & olives sautéed in white wine and marinara.</p> <p>SPINACH & CREAM 13.95 Light cream sauce with chopped spinach, a hint of nutmeg & garlic.</p> <p>CREAMY PESTO 13.95 Cream sauce with pesto (Fresh basil, walnuts & parmesan)</p>	<p>MIXED VEGETABLES~PASTA PRIMAVERA 11.50 Fresh vegetables which may include zucchini, carrots, mushrooms, broccoli, cauliflower & green beans. Sautéed in marinara served over spaghetti.</p> <p>STEAK & PEPPERS 18.50 Beef tenderloin pieces sautéed with mushrooms, onions & bell pepper, deglazed with red wine and a touch of marinara, served over pasta.</p> <p>CRAWFISH RAVIOLI 16.95 A bowl of cheese-filled ravioli topped with our tomato cream sauce and crawfish tails.</p> <p>FRESH SPICY ANGEL HAIR WITH SHRIMP 15.95 Sautéed shrimp with diced peppers, onions, cilantro over angel hair pasta with a spicy vegetable & seafood broth.</p> <p>FETTUCCHINI WITH CILANTRO, JALAPENOS & CRAWFISH 15.95 Fettuccini pasta in a cream sauce with crawfish, jalapeno & cilantro.</p> <p>BLACK BEAN PASTA 14.50 Southwestern-style pasta with cilantro onions, tricolored peppers and black beans in a cream sauce with goat cheese topped with chicken and served over fettuccini.</p> <p>SMOKED SALMON WITH DILL 15.50 Sliced smoked salmon tossed with our garlic cream sauce & dill, served over fettuccini.</p> <p>TRADITIONAL LASAGNA 13.50 Layers of Italian sausage, ground beef, mozzarella, fresh basil & marinara between lasagna noodles.</p> <p>LINGUINE WITH WHITE CLAM SAUCE 16.00 Chopped clams tossed with linguine in a traditional white clam sauce (clam juice, white wine, lemon & spices, topped with a layer of bread crumbs.) (also available with marinara or tomato cream sauce.)</p> <p>SCALLOPS & ANGEL HAIR 17.00 Large sea scallops served with angel hair pasta, tossed in our zesty tomato butter sauce, topped with a dollop of our tomatillo sauce.t</p>
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"Signature"

FRESH BLACK PEPPER FETTUCCHINI WITH SHRIMP 17.00

Fresh black pepper fettuccini in a cream sauce with sautéed shrimp, Portobello mushrooms & smoked bacon.



Auntie Pasto's does charge for "extra" items such as extra sauces or bread to-go.

LUNCH MENU

Served Daily until 3pm

LUNCH SPECIALS

— Monday —

TILAPIA 12.95

with soup or house salad/caesar salad

— Tuesday —

SPINACH MANICOTTI 11.50

with soup or house salad/caesar salad

— Wednesday —

LASAGNA ROLL 11.95

with soup or house salad/caesar salad

— Thursday —

CRAWFISH MINELLI 12.50

with soup or house salad/caesar salad

— Friday —

FRESH FISH MARKET PRICE 13.50

with soup or house salad/caesar salad

LUNCH COMBOS

VEGETABLE LASAGNA	10.95
with soup or salad	
RAVIOLI WITH MEAT SAUCE	11.50
with soup or salad	
PASTA MARINARA	9.95
with soup or salad	
MANICOTTI	10.50
with soup or salad	
STUFFED MEATLOAF	12.50
with soup or salad	
SNAPPER MEUNIÈRE	13.95
with soup or salad	
SOUP AND SALAD	9.95

LUNCH SANDWICHES

MEATBALL SANDWICH	11.50
with soup or salad	
FRIED EGGPLANT SANDWICH	10.95
with soup or salad	
<i>"Our Famous"</i> NEW YORK CHICKEN SANDWICH	11.50
with soup or salad	
SAUSAGE & PEPPERS WITH ONION SANDWICH	11.50
with soup or salad	
STEAK & PEPPERS SANDWICH	11.95
with soup or salad	
AUNTIE'S CHICKEN SANDWICH	11.50
Sautéed chicken breast with Monterrey Jack cheese, Pesto and Dijon mustard with soup or salad	

~ Served Daily until 3pm ~

ENTREES

EGGPLANT PARMESAN	15.00	SNAPPER MEUNIERE	21.00
Sliced eggplant, egg washed and sautéed with jack cheese, parmesan, white wine & tomato sauce, served with pasta & vegetables.		Snapper filet, sautéed in brown lemon butter sauce with parsley, served with pasta & vegetables.	
GORGONZOLA CHICKEN	16.00	CHICKEN PICCATA	16.95
Chicken breast, sautéed in pesto sauce with sundried tomatoes, gorgonzola cheese over mixed vegetables.		Chicken breast, egg washed & sautéed with lemons, capers, onions, butter & white wine, served with pasta & vegetables.	
CHICKEN MARSALA	16.95	CALAMARI PICCATA	17.50
Chicken breast, in marsala wine sauce with mushrooms, onions, and a touch of marinara, served with pasta & vegetables.		Calamari steak, egg washed & sautéed with lemons, capers, onions, butter & white wine, served with pasta & vegetables.	
CHICKEN PARMESAN		16.95	
Chicken breast, egg washed and sautéed with jack cheese, parmesan, white wine & marinara, served with pasta & vegetables.			

GRILLED TILAPIA HEART HEALTHY! **19.00**

Tilapia filet, herb-rubbed & grilled, served with whole wheat pasta (with marinara sauce) and steamed vegetables.

DESSERTS

OUR AWARD WINNING "TO DIE FOR"	7.00	"JACK DANIELS CHOCOLATE MOUSSE PIE"	6.50
Layers of strawberries, blueberries, raspberries, with lady fingers soaked in rum, Peach Schnapps, Sprite and Orange juice. Mixed with sweetened cream cheese filling and topped with a homemade almond torte.		Crusted chocolate cookie pie crust filled with a light chocolate mousse. A hint of Jack Daniels, fresh whipped cream and topped with shaved bittersweet chocolate.	
TIRAMISU	7	CRÈME BRULEE	4.95
Our version of the Italian "pick me up". Espresso flavored cream cheese filling, layered with lady fingers soaked in rum, espresso, coffee liqueur and cola with cinnamon sprinkled throughout and a thin layer of chocolate at the bottom.		A small portion of rich vanilla flavored egg custard, topped with a layer of caramelized sugar.	
"SIN PIE"	5.5	CARROT CAKE	6.95
Rich chocolate fudge with a hint of Crème de Menthe, with a graham cracker crust, with whipped cream.		Walnuts, shredded coconut, crushed pineapple, pureed carrots and cinnamon make up our delicious carrot cake, topped with cream cheese icing.	
HOMEMADE CHEESECAKE	5.75		



★ CAPPUCCINO BAR ★

ESPRESSO	3	CAFÉ MOCHA	5
CAPPUCCINO	4	HOT CHOCOLATE	4
CAFÉ LATTE	5	CAFÉ ITALIANO	8

REDS



CABERNET, Canyon Road , California	7.50	24
CABERNET, Josh Cellars , California	9	36
CABERNET, Francis Coppola , California	10	40
CABERNET, J Lohr , Paso Robles, California		55
MERLOT, CK Mondavi , California	7.50	24
MERLOT, Red Rock , California	8.50	34
MERLOT, Provenance , Napa Valley, California		50
PINOT NOIR, A by Acaeta , California	9	35
PINOT NOIR, Stemmari , Sicily	8.50	32
CHIANTI CLASSICO, Gabbiano , Italy	9	36
CHIANTI CLASSICO, Ruffino Riserva Ducale , Italy		48
ZINFANDEL, Gnarley Head , California	8	32
SHIRAZ, Jacobs Creek , Australia	9	33
MALBEC, Broquel , Argentina	9.50	38
MALBEC, Finca , Argentina	9	33
TEMPRANILLO, Raimat , Pirinenca, Spain	9	33
RED BLEND, Caricature , California	8.50	32

WHITES

CHARDONNAY, Sterling , California	8.50	32
CHARDONNAY, Kendall Jackson , California	9.50	37
CHARDONNAY, Jordan , Napa Valley, California		50
PINOT GRIGIO, Cavit , Italy	8.50	32
PINOT GRIGIO, Ecco Domani , Italy	8.50	32
PINOT GRIGIO, Santa Margherita , Italy		50
SAUVIGNON BLANC, Simi , California	8.50	32
RIESLING, Clean Slate , Mosel, Germany	8.50	33
ROSÉ, Chateau St. Michelle , Washington State	9	35
SPARKLING ROSÉ <small>SPLIT</small> , Italy	9	EACH
SPARKLING, Chandon Brut 187ml , California	9	
SPARKLING, Ruffino , Italian		38



HOUSE

BURGUNDY	7	23
CHIANTI	7	23
CHARDONNAY	7	23
WHITE ZINFANDEL	7	23

BEER

DOMESTIC 4.²⁵

MILLER LITE
COORS LIGHT
BUD LIGHT
BUDWEISER

PREMIUM 4.⁹⁵

MICHELOB ULTRA
FAT TIRE
BLUE MOON
SHINER BOCK
IPA

IMPORT 5.⁰⁰

MORETTI HEINEKEN
PERONI DOS EQUIS
NEW CASTLE STELLA ARTOIS

NON-ALCOHOLIC 4.⁰⁰ SHARPS

SPARKLING WATER

SMALL PELLIGRINO 3.⁹⁵

LARGE PELLIGRINO 5.⁵⁰

