



Auntie Pasto's
RESTAURANT

www.auntiesbellaire.com

*5419 Bellaire Boulevard
Bellaire, TX 77401*

713.669.8658

SERVING BELLAIRE SINCE 1991

We can cater your event too!

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.	
Mussels	10.00
Mussels in a red or white wine sauce.	
Spinach Artichoke Dip	11.00
Italian Quesadilla	10.00
Italian sausage, green, red & yellow bell peppers and onions sautéed in our marinara sauce.	
Skillet Mushrooms	6.00
Sautéed in white wine.	
Gorgonzola Bread	5.00
Garlic Bread	5.00
Fried Ravioli	9.00
Fried Mozzarella	9.00
Parmesan Fries	6.00

SOUPS & SALADS

most Salads topped with Parmesan

Soup of the Day	6.50
House Salad	8.95
Mixed greens with cucumbers, tomatoes, green apples and our vinaigrette dressing.	
with Chicken	12.49
with Shrimp	13.49
Original Caesar Salad	8.95
Romaine lettuce tossed with house made Caesar dressing. Topped with anchovy on request.	
Tomato Mozzarella	8.95
Sliced tomatoes, fresh mozzarella cheese topped with fresh basil, seasonings, olive oil and a blend of Worcestershire Sauce and Balsamic Vinegar.	
Grilled Chicken Caesar	12.00
Sautéed Shrimp Caesar	13.95
Crab Cake Caesar	13.95
Smoked Salmon Caesar	14.50
Spinach Salad	9.95

PIZZA

12.50

**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
13.50

SIGNATURE SALADS

Genoa Chopped Salad	12.95
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	13.95
Goat cheese patty encrusted with ground walnuts, over mixed greens with balsamic honey Dijon.	
add Chicken	3.00
add Shrimp	4.00
Mediterranean Salad	13.00
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	13.95
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 Caesar for 1.95 to any pasta or entree.
 Each 1.95 salad must be accompanied by a pasta dish or an entree.

Pasta Alfredo Pasta in a garlic cream sauce with fresh, grated parmesan. Eddie Minelli's secret recipe. with Chicken with Shrimp	13.95 15.95 16.95	Mixed Vegetables ~ Pasta Primavera Fresh vegetables which may include zucchini, carrots, mushrooms, broccoli, cauliflower & green beans. Sautéed in marinara served over spaghetti.	11.95
Clams Tuscano Chopped clams, spicy tomato cream sauce over pasta.	15.50	Steak & Peppers Beef tenderloin pieces sautéed with mushrooms, onions & bell pepper, deglazed with red wine and a touch of marinara, served over pasta.	18.95
Chicken Milano Pieces of chicken, sundried tomatoes & broccoli sautéed in olive oil with garlic & parmesan, served over pasta. with Shrimp	15.00 16.00	Crawfish Ravioli A bowl of cheese-filled ravioli topped with our tomato cream sauce and crawfish tails.	17.50
Meat Sauce Pasta served with our traditional meat sauce.	14.50	Spicy Angel Hair with Shrimp Sautéed shrimp with diced peppers, onions, cilantro over angel hair pasta with a spicy vegetable & seafood broth.	16.75
Meatball & Pasta Marinara sauce and pasta served with two large meatballs.	14.00	Fettuccini with Cilantro, Jalapenos & Crawfish Fettuccini pasta in a cream sauce with crawfish, jalapeno & cilantro.	16.75
"The Works" Two or Three meat pasta. Meatballs, meat sauce and sausage over pasta with grated parmesan cheese.	(2) 17.00 (3) 18.00	Black Bean Pasta 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.	14.95
Basil, Garlic & Tomatoes Pasta served with crushed tomato, fresh basil & garlic, just a splash of olive oil. with Chicken with Shrimp	12.95 15.50 16.50	Smoked Salmon with Dill Sliced smoked salmon tossed with our garlic cream sauce & dill, served over fettuccini.	16.50
Sausage & Peppers Italian Sausage with sautéed onions, green, red & yellow peppers with marinara.	15.50	Traditional Lasagna Layers of Italian sausage, ground beef, mozzarella, fresh basil & marinara between lasagna noodles.	13.95
Seafood Pasta Two mussels in the shell, calamari, blackened fish, two shrimp, chopped clams, tomatoes & olives sautéed in white wine and marinara.	19.50	Linguine with White Clam Sauce 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.)	16.95
Spinach & Cream Light cream sauce with chopped spinach, and a hint of garlic.	14.50	Scallops & Angel Hair Large sea scallops served with angel hair pasta, tossed in our zesty tomato butter sauce, topped with a dollop of our tomatillo sauce.	17.95
Creamy Pesto Cream sauce with pesto (Fresh basil, walnuts & parmesan)	14.50		

"Signature"

Black Pepper Fettuccini with Shrimp 17.95

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 13.50

with soup or house salad/caesar salad

— Tuesday —

Spinach Manicotti 12.50

with soup or house salad/caesar salad

— Wednesday —

Lasagna Roll 12.95

with soup or house salad/caesar salad

— Thursday —

Crawfish Minelli 13.50

with soup or house salad/caesar salad

— Friday —

Snapper 13.95

with soup or house salad/caesar salad

LUNCH COMBOS

Vegetable Lasagna	11.50
with soup or salad	
Ravioli with Meat Sauce	12.50
with soup or salad	
Pasta Marinara	11.45
with soup or salad	
Manicotti	12.50
with soup or salad	
Stuffed Meatloaf	12.95
with soup or salad	
Snapper Meuniere	13.95
with soup or salad	
Soup and Salad	11.45

LUNCH SANDWICHES

Meatball Sandwich	12.50
with soup or salad	
Fried Eggplant Sandwich	11.49
with soup or salad	
“Our Famous” New York Chicken Sandwich	12.50
with soup or salad	
Sausage & Peppers with Onion Sandwich	12.50
with soup or salad	
Steak & Peppers Sandwich	13.00
with soup or salad	
Auntie’s Chicken Sandwich	12.50
Sautéed chicken breast with Monterrey Jack cheese, Pesto and Dijon mustard with soup or salad	

Substitute French Fries for Soup or Salad for \$1.50

~ Served Daily until 3pm ~

ENTREES

Eggplant Parmesan Sliced eggplant, egg washed and sautéed with jack cheese, parmesan, white wine & tomato sauce, served with pasta & vegetables.	15.95	Snapper Meuniere Snapper filet, sautéed in brown lemon butter sauce with parsley, served with pasta & vegetables.	21.00
Gorgonzola Chicken Chicken breast, sautéed in pesto sauce with sundried tomatoes, gorgonzola cheese over mixed vegetables.	16.95	Chicken Piccata Chicken breast, egg washed & sautéed with lemons, capers, onions, butter & white wine, served with pasta & vegetables.	17.50
Chicken Marsala Chicken breast, in marsala wine sauce with mushrooms, onions, and a touch of marinara, served with pasta & vegetables.	17.50	Calamari Piccata Calamari steak, egg washed & sautéed with lemons, capers, onions, butter & white wine, served with pasta & vegetables.	17.95
Chicken Parmesan Chicken breast, egg washed and sautéed with jack cheese, parmesan, white wine & marinara, served with pasta & vegetables.	17.50		

Grilled Tilapia HEART HEALTHY! **19.50**
 Tilapia filet, herb-rubbed & grilled, served with whole wheat pasta (with marinara sauce) and steamed vegetables.

DESSERTS

Our Award Winning "To Die For" 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.	7.50	Homemade Cheesecake	6.00
Tiramisu 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.	7.00	"JackDaniels Chocolate Mousse Pie" 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.	6.95
"Sin Pie" Rich chocolate fudge with a hint of Crème de Menthe, with a graham cracker crust, with whipped cream.	6.00	Crème Brulee A small portion of rich vanilla flavored egg custard, topped with a layer of caramelized sugar.	5.00
		Carrot Cake Walnuts, shredded coconut, crushed pineapple, pureed carrots and cinnamon make up our delicious carrot cake, topped with cream cheese icing.	6.95



★ CAPPUCCINO BAR ★

Espresso	••••••••••	3.50	Café Mocha	••••••••••	5.00
Cappuccino	••••••••••	4.50	Hot Chocolate	••••••••••	4.50
Café Latte	••••••••••	5.00	Café Italiano	••••••••••	8.00

REDS



Cabernet, Josh Cellars , California	9.00	36
Cabernet, Coppola Winery , California	10.00	40
Cabernet, J Lohr , Paso Robles, California		55
Merlot, Portillo , Mendoza, Argentina	8.00	32
Pinot Noir, Candoni De Zan Family , Italy	9.00	35
Pinot Noir, Moulin de Gassac , France	9.50	38
Lyric Pinot Noir, Sonoma , California		46
Chianti, Da Vinci , Italy	9.50	36
Chianti, Ruffino , Italy	9.00	36
Chianti Classico, Ruffino Riserva Ducale , Italy		55
Montepulciano D'Abruzzo, Masclarelli , Italy	9.50	38
Malbec (organic), Bousquet , Argentina	9.00	36
GSM "Syrah Blend", Messina Hof , Texas High Plains	11.00	44
Unshackled Red Blend, Prisoner Wine Co. , California	9.50	38
Coppola Merlot, Coppola Winery , California	10.00	40

WHITES

Chardonnay, Reaburn (Limited Release) , Sonoma, California		48
Chardonnay, Carmel Road , Monterey County, California	8.50	34
Chardonnay, Kendall Jackson , California	12.00	48
Pinot Grigio, Candoni De Zan Family , Italy	8.50	34
Pinot Grigio, Ecco Domani , Italy	9.00	36
Sauvignon Blanc, Simi , California	10.00	38
Sauvignon Blanc, The Champion , Marlborough, New Zealand	8.00	32
Riesling, Clean Slate , Mosel, Germany	8.50	34
Rosé, Chateau St. Michelle , Washington State	9.00	35
Sparkling Rosé SPLIT , Italy	8.00	EACH
Sparkling Cava SPLIT , Freixenet, Spain	8.00	EACH
Sparkling, Ruffino , Italian	9.00	36



HOUSE

Chianti	8.00
Chardonnay	8.00
Cabernet	8.00

BEER

DOMESTIC 4.25

Miller Lite
Coors Light
Bud Light

PREMIUM 5.00

Michelob Ultra
Fat Tire
Blue Moon
Shiner Bock
IPA

IMPORT 5.50

Moretti Heineken
Peroni Dos Equis
New Castle Stella Artois

SPARKLING WATER

Pelligrino 4.50

