



**Auntie Pasto's**  
RESTAURANT

[www.auntiesbellaire.com](http://www.auntiesbellaire.com)

*5419 Bellaire Boulevard  
Bellaire, TX 77401*

**713.669.8658**

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**SERVING BELLAIRE SINCE 1991**

We can cater your event too!

## ANTIPASTI

<b>Calamari Steak</b>	<b>10.00</b>
Calamari steak, fried & sliced, served with Caesar dressing and marinara.	
<b>Crab Cake</b>	<b>11.00</b>
Savory stuffing with crab meat, breaded and fried on a plate of roasted tomato butter sauce.	
<b>Mussels</b>	<b>10.00</b>
Mussels in a red or white wine sauce.	
<b>Spinach Artichoke Dip</b>	<b>11.00</b>
<b>Italian Quesadilla</b>	<b>10.00</b>
Italian sausage, green, red & yellow bell peppers and onions sautéed in our marinara sauce.	
<b>Skillet Mushrooms</b>	<b>6.00</b>
Sautéed in white wine.	
<b>Gorgonzola Bread</b>	<b>5.00</b>
<b>Garlic Bread</b>	<b>5.00</b>
<b>Fried Ravioli</b>	<b>9.00</b>
<b>Fried Mozzarella</b>	<b>9.00</b>

## SOUPS & SALADS

*most Salads topped with Parmesan*

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

## 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

<b>Genoa Chopped Salad</b>	<b>12.95</b>
Chopped romaine, turkey, salami and Monterrey Jack cheese with fresh basil, garbanzo beans, tomatoes. Tossed in a light oil and vinegar dressing.	
<b>"Auntie Pasto's" Warm Goat Cheese Salad</b>	<b>13.95</b>
Goat cheese patty encrusted with ground walnuts, over mixed greens with balsamic honey Dijon.	
<b>add Chicken</b>	<b>3.00</b>
<b>add Shrimp</b>	<b>4.00</b>
<b>Mediterranean Salad</b>	<b>13.00</b>
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.	
<b>Bistro Steak Salad</b>	<b>13.95</b>
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.

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

## "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

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

## LUNCH SANDWICHES

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

*~ Served Daily until 3pm ~*

# ENTREES

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

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

# DESSERTS

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



## ★ CAPPUCCINO BAR ★

<b>Espresso</b>	••••••••••	<b>3.50</b>	<b>Café Mocha</b>	••••••••••	<b>5.00</b>
<b>Cappuccino</b>	••••••••••	<b>4.50</b>	<b>Hot Chocolate</b>	••••••••••	<b>4.50</b>
<b>Café Latte</b>	••••••••••	<b>5.00</b>	<b>Café Italiano</b>	••••••••••	<b>8.00</b>

## REDS



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

## WHITES

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

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

