



**Auntie Pasto's**  
RESTAURANT

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

<b>CALAMARI STEAK</b>	10.00
Calamari steak, fried & sliced, served with Caesar dressing and marinara.	
<b>CRAB CAKE</b>	11.00
Savory stuffing with crab meat, breaded and fried on a plate of roasted tomato butter sauce.	
<b>SKILLET MUSSELS</b>	10.00
Mussels in a red or white wine sauce.	
<b>SPINACH ARTICHOKE DIP</b>	10.00
<b>ITALIAN QUESADILLA</b>	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.	
<b>SKILLET MUSHROOMS</b>	6.00
Mushrooms sautéed in white wine.	
<b>GORGONZOLA BREAD</b>	5.00
<b>FRIED RAVIOLI</b>	8.00
<b>FRIED MOZZARELLA</b>	9.00

## SOUPS & SALADS

most Salads topped with Parmesan

<b>BOWL OF SOUP</b>	6.00
Ask for soup of the day	
<b>HOUSE SALAD</b>	8.50
Mixed greens with cucumbers, tomatoes, green apples and our vinaigrette dressing.	
<b>WITH CHICKEN</b>	11.95
<b>WITH SHRIMP</b>	12.95
<b>ORIGINAL CAESAR SALAD</b>	8.50
Romaine lettuce tossed with Caesar dressing. Topped with anchovy on request.	
<b>TOMATO MOZZARELLA</b>	8.50
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>	11.95
<b>SAUTÉED SHRIMP CAESAR</b>	12.95
<b>CRAB CAKE CAESAR</b>	13.95
<b>SMOKED SALMON CAESAR</b>	13.95
<b>SPINACH SALAD</b>	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

<b>GENOA CHOPPED SALAD</b>	12.50
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>	11.95
Goat cheese patty encrusted with ground walnuts, over mixed greens with balsamic honey Dijon.	
<b>ADD CHICKEN</b>	3.00
<b>ADD SHRIMP</b>	4.00
<b>MEDITERRANEAN SALAD</b>	12.50
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>	12.95
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 Ceasar for 1.95 to any pasta or entree.  
 Each 1.95 salad must be accompanied by a pasta dish or an entree.

<p><b>PASTA ALFREDO</b> <span style="float: right;">13.50</span>                  Pasta in a garlic cream sauce with fresh, grated parmesan. Eddie Minelli's secret recipe.</p> <p><b>WITH CHICKEN</b> <span style="float: right;">15.50</span></p> <p><b>WITH SHRIMP</b> <span style="float: right;">16.50</span></p> <p><b>GLAMS TUSCANO</b> <span style="float: right;">14.95</span>                  Chopped clams, spicy tomato cream sauce over pasta.</p> <p><b>CHICKEN MILANO</b> <span style="float: right;">14.95</span>                  Pieces of chicken, sundried tomatoes &amp; broccoli sautéed in olive oil with garlic &amp; parmesan, served over pasta.</p> <p><b>WITH SHRIMP</b> <span style="float: right;">15.95</span></p> <p><b>MEAT SAUCE</b> <span style="float: right;">13.95</span>                  Pasta served with our traditional meat sauce.</p> <p><b>MEATBALL &amp; PASTA</b> <span style="float: right;">13.50</span>                  Marinara sauce and pasta served with two large meatballs.</p> <p><b>"THE WORKS"</b> <span style="float: right;">(2) 16.50 (3) 17.50</span>                  Two or Three meat pasta. Meatballs, meat sauce and sausage over pasta with grated parmesan cheese.</p> <p><b>BASIL, GARLIC &amp; TOMATOES</b> <span style="float: right;">11.95</span>                  Pasta served with crushed tomato, fresh basil &amp; garlic, just a splash of olive oil.</p> <p><b>WITH CHICKEN</b> <span style="float: right;">14.50</span></p> <p><b>WITH SHRIMP</b> <span style="float: right;">15.50</span></p> <p><b>SAUSAGE &amp; PEPPERS</b> <span style="float: right;">14.95</span>                  Italian Sausage with sautéed onions, green, red &amp; yellow peppers with marinara.</p> <p><b>SEAFOOD PASTA</b> <span style="float: right;">19.00</span>                  Two mussels in the shell, calamari, blackened fish, two shrimp, chopped clams, tomatoes &amp; olives sautéed in white wine and marinara.</p> <p><b>SPINACH &amp; CREAM</b> <span style="float: right;">13.95</span>                  Light cream sauce with chopped spinach, a hint of nutmeg &amp; garlic.</p> <p><b>CREAMY PESTO</b> <span style="float: right;">13.95</span>                  Cream sauce with pesto (Fresh basil, walnuts &amp; parmesan)</p>	<p>11.50</p> <p>18.50</p> <p>16.95</p> <p>15.95</p> <p>15.95</p> <p>15.95</p> <p>14.50</p> <p>15.95</p> <p>13.50</p> <p>16.50</p> <p>17.50</p>	<p><b>MIXED VEGETABLES~PASTA PRIMAVERA</b>                  Fresh vegetables which may include zucchini, carrots, mushrooms, broccoli, cauliflower &amp; green beans. Sautéed in marinara served over spaghetti.</p> <p><b>STEAK &amp; PEPPERS</b>                  Beef tenderloin pieces sautéed with mushrooms, onions &amp; bell pepper, deglazed with red wine and a touch of marinara, served over pasta.</p> <p><b>CRAWFISH RAVIOLI</b>                  A bowl of cheese-filled ravioli topped with our tomato cream sauce and crawfish tails.</p> <p><b>FRESH SPICY ANGEL HAIR WITH SHRIMP</b>                  Sautéed shrimp with diced peppers, onions, cilantro over angel hair pasta with a spicy vegetable &amp; seafood broth.</p> <p><b>FETTUCINI WITH CILANTRO, JALAPENOS &amp; CRAWFISH</b>                  Fettuccini pasta in a cream sauce with crawfish, jalapeno &amp; cilantro.</p> <p><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.</p> <p><b>SMOKED SALMON WITH DILL</b>                  Sliced smoked salmon tossed with our garlic cream sauce &amp; dill, served over fettuccini.</p> <p><b>TRADITIONAL LASAGNA</b>                  Layers of Italian sausage, ground beef, mozzarella, fresh basil &amp; marinara between lasagna noodles.</p> <p><b>LINGUINE WITH WHITE CLAM SAUCE</b>                  Chopped clams tossed with linguine in a traditional white clam sauce (clam juice, white wine, lemon &amp; spices, topped with a layer of bread crumbs.) (also available with marinara or tomato cream sauce.)</p> <p><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.</p>
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*"Signature"*

## FRESH BLACK PEPPER FETTUCINI WITH SHRIMP 17.50

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 11.95**

with soup or house salad/caesar salad

— Wednesday —

**LASAGNA ROLL 12.50**

with soup or house salad/caesar salad

— Thursday —

**CRAWFISH MINELLI 12.95**

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	11.95
with soup or salad	
PASTA MARINARA	10.95
with soup or salad	
MANICOTTI	10.95
with soup or salad	
STUFFED MEATLOAF	12.95
with soup or salad	
SNAPPER MEUNIÈRE	13.95
with soup or salad	
SOUP AND SALAD	10.95

## LUNCH SANDWICHES

MEATBALL SANDWICH	11.95
with soup or salad	
FRIED EGGPLANT SANDWICH	10.95
with soup or salad	
“Our Famous” NEW YORK CHICKEN SANDWICH	11.95
with soup or salad	
SAUSAGE & PEPPERS WITH ONION SANDWICH	11.95
with soup or salad	
STEAK & PEPPERS SANDWICH	12.50
with soup or salad	
AUNTIE’S CHICKEN SANDWICH	11.95
Sautéed chicken breast with Monterrey Jack cheese, Pesto and Dijon mustard with soup or salad	

*~ Served Daily until 3pm ~*

# ENTREES

<b>EGGPLANT PARMESAN</b>	<b>15.00</b>	<b>SNAPPER MEUNIERE</b>	<b>21.00</b>
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.	
<b>GORGONZOLA CHICKEN</b>	<b>16.00</b>	<b>CHICKEN PICCATA</b>	<b>16.95</b>
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.	
<b>CHICKEN MARSALA</b>	<b>16.95</b>	<b>CALAMARI PICCATA</b>	<b>17.50</b>
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.	
<b>CHICKEN PARMESAN</b>		<b>16.95</b>	
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

<b>OUR AWARD WINNING "TO DIE FOR"</b>	<b>7.00</b>	<b>"JACK DANIELS CHOCOLATE MOUSSE PIE"</b>	<b>6.50</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.		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>TIRAMISU</b>	<b>7</b>	<b>CRÈME BRULEE</b>	<b>4.95</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.		A small portion of rich vanilla flavored egg custard, topped with a layer of caramelized sugar.	
<b>"SIN PIE"</b>	<b>5.5</b>	<b>CARROT CAKE</b>	<b>6.95</b>
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.	
<b>HOMEMADE CHEESECAKE</b>	<b>5.75</b>		



## ★ CAPPUCCINO BAR ★

<b>ESPRESSO</b>	••••••••••	<b>3</b>	<b>CAFÉ MOCHA</b>	••••••••••	<b>5</b>
<b>CAPPUCCINO</b>	••••••••••	<b>4</b>	<b>HOT CHOCOLATE</b>	••••••••••	<b>4</b>
<b>CAFÉ LATTE</b>	••••••••••	<b>5</b>	<b>CAFÉ ITALIANO</b>	••••••••••	<b>8</b>

## REDS



CABERNET, <b>Canyon Road</b> , California	7.50	28
CABERNET, <b>Josh Cellars</b> , California	9	36
CABERNET, <b>Francis Coppola</b> , California	10	40
CABERNET, <b>J Lohr</b> , Paso Robles, California		55
MERLOT, <b>Red Rock</b> , California	8.50	34
MERLOT, <b>Portillo</b> , Mendoza, Argentina	8	32
MERLOT, <b>Provenance</b> , Napa Valley, California		50
PINOT NOIR, <b>Candoni De Zan Family</b> , Italy	9	35
PINOT NOIR, <b>Moulin de Gassac</b> , France	8.50	32
CHIANTI, <b>Gabbiano</b> , Italy	8	32
CHIANTI, <b>Da Vinci</b> , Italy	9	36
CHIANTI CLASSICO, <b>Ruffino Riserva Ducale</b> , Italy		48
TEMPRANILLO, <b>Raimat</b> , Pirinenca, Spain	9	34
RED BLEND, <b>Rabble</b> , California	9	34
MONTEPULCIANO D'ABRUZZO, <b>Masciarelli</b> , Italy	9	36
MALBEC (ORGANIC), <b>Bousquet</b> , Argentina	8.50	34
GSM "SYRAH BLEND", <b>Messina Hof</b> , Texas High Plains	10	40

## WHITES

CHARDONNAY, <b>Carmel Road</b> , Monterey County, California	8.50	34
CHARDONNAY, <b>Kendall Jackson</b> , California	9.50	38
CHARDONNAY, <b>Jordan</b> , Napa Valley, California		50
PINOT GRIGIO, <b>Candoni</b> , Italy	8	32
PINOT GRIGIO, <b>Ecco Domani</b> , Italy	8.50	32
PINOT GRIGIO, <b>Santa Margherita</b> , Italy		50
SAUVIGNON BLANC, <b>Simi</b> , California	9	34
SAUVIGNON BLANC, <b>The Champion</b> , Marlborough, New Zealand	8	32
RIESLING, <b>Clean Slate</b> , Mosel, Germany	8.50	34
ROSÉ, <b>Chateau St. Michelle</b> , Washington State	9	35
SPARKLING ROSÉ SPLIT, Italy	8	EACH
SPARKLING CAVA SPLIT, Freixenet, Spain	8	EACH
SPARKLING, <b>Ruffino</b> , Italian	9	36



## HOUSE

CHIANTI	7	23
CHARDONNAY	7	23
WHITE ZINFANDEL	7	23

## BEER

### DOMESTIC 4.<sup>25</sup>

MILLER LITE  
COORS LIGHT  
BUD LIGHT

### PREMIUM 5

MICHELOB ULTRA  
FAT TIRE  
BLUE MOON  
SHINER BOCK  
IPA

### IMPORT 5.<sup>50</sup>

MORETTI  
PERONI  
NEW CASTLE  
HEINEKEN  
DOS EQUIS  
STELLA ARTOIS

## SPARKLING WATER

PELLIGRINO 4.<sup>50</sup>

