



# Augie's

Family Style Italian Restaurant

## Restaurant & Pub

94 Chatsworth Avenue - Larchmont NY, 10538

914 - 834 - 3800

WWW.AUGIESITALIAN.COM

Family Style Dishes Will Serve  
Two or More  
WE DELIVER

### DINNER MENU

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
<b>DESSERT DAY</b> Enjoy a Dessert, American Coffee and Tea Must Order One Entree for Every Two People at Your Table	<b>ALL FOR ONE DAY</b> Enjoy a Complete Dinner For One Price, Choice of Appetizer, House Salad, Choice of Entree, Dessert and Coffee One Choice per Every Two People \$39.95 For Two \$20.95 Each Additional Person	<b>WINE, BEER &amp; SODA SPECIAL</b> Must Order One Entree for Every Two People at Your Table Not Including Pizza No Exceptions See Server for Details	<b>PASTA DAY</b> Enjoy a House Salad and Garlic Bread with Any Pasta You Order	<b>HAPPY HOUR</b> Monday-Friday 4:00pm till 6:00pm	<b>DINNER AT MAMMA'S</b> Enjoy Sunday Meatballs and Italian Sausage with Mamma's Sunday Gravy. Your Choice of Pasta. Comes with House Salad and Garlic Bread \$25.95 For Two \$13.95 Each Additional Person
				<b>SATURDAY</b> <b>GO BACK TO ITALY</b> With Live Accordion Music. Let Him Play Your Request From 6:30pm till 9:30pm.	

ABOVE DAILY SPECIALS DO NOT APPLY FOR TAKE OUT AND HOLIDAYS

#### APPETIZERS

Cold Antipasto	16.95
Sliced Tomato, Mozzarella and Roasted Pepper with basil pesto	15.95
Stuffed Baked Clams	16.95
Chicken Fingers served with marinara sauce	14.95
Baked Eggplant Rollatini stuffed with ricotta cheese, sausage and baked with mozzarella	16.95
Mussels Fra Diavolo with Garlic Toast	18.95
Fried Calamari	18.95
Gulf Shrimp Cocktail	18.95
Mozzarella in Carrozza	14.95
Mozzarella Sticks	14.95
Bruschetta	13.95
Little Neck Clams and Mussels in white wine garlic sauce	22.95

#### SOUPS

(Served Individually)

Baked French Onion	6.95
White Bean and Escarole	6.95
Pasta Fagioli	6.95
Soup of the Day	

#### SALADS

Tossed House Salad	11.95
Caesar Salad	12.95
Medley of Mescaline with cherry tomatos and gorgonzola cheese	12.95
Fresh Bocconcini Mozzarella with roasted peppers over mixed greens	18.95
Add to any salad - Chicken \$10.00 or Shrimp \$12.00	

#### No Half-Portions

#### Take-out and Catering Available

\*Plate charge per person for bringing in own dessert \$2.00\*

\*Corking fee for bringing own wine \$20.00\*

\*If you have a food allergy, please talk to the owner, manager, chef or waiter/waitress\*

A 20% GRATUITY CHARGE WILL BE APPLIED FOR PARTIES OF 8 OR MORE

#### PASTA

Ziti in a plum tomato and basil marinara sauce	19.95
Fettuccine with peas and prosciutto in a plum tomato sauce	24.95
Penne ala Vodka with onions and prosciutto in a pink sauce	24.95
Rigatoni Filetto di Pomodoro onions and prosciutto in a marinara sauce	24.95
Cheese Tortellini with peas, prosciutto and alfredo sauce	27.95
Gnocchi with sausage, mushrooms in a plum tomato sauce	26.95
Penne with peas, artichokes and broccoli in garlic & oil	24.95
Sautéed Shrimp and Mussels over Linguine Fra Diavolo	35.95
Rigatoni with chicken, artichokes and peas in a garlic cream sauce	27.95
Cheese Tortellini with spinach and pancetta ham in a homemade cream sauce	27.95
Linguini Bolognese (meat sauce)	26.95
Ziti with sausage and broccoli, sauteed with fresh garlic and olive oil	26.95
Sweet Red Pepper Linguine with shrimp and chicken in our delicious tomato cream sauce	30.95
Fussilli with shrimp, scallops and artichokes in a garlic cream sauce	31.95
Ziti with chicken and broccoli in our homemade alfredo sauce	27.95
Fettuccine with shrimp, mushrooms and sun dried tomatoes in a basil cream sauce	31.95
"The Kitchen Sink" penne with shrimp, sausage, prosciutto and chicken in a tomato cream sauce	34.95
Ziti al Forno meatballs, sausage, chicken and ricotta cheese sautéed in a marinara sauce, topped with mozzarella and baked	28.95
Rigatoni Rustica chicken, sausage and meat sauce in a pink cognac cream sauce	28.95
Tortellini Toscana chicken, chopped spinach, roasted peppers sautéed in a fresh garlic and white wine sauce	28.95
Homemade Cheese Ravioli in a marinara sauce	26.95
Whole Clams in the ½ Shell and sautéed in a white wine sauce over linguine	36.95
Zuppa de Pesce linguine shrimp, calamari, clams, scallops and mussels in a fra diavolo sauce	38.95

## SPECIALTIES

<i>Veal and Chicken Pizziola with onions, mushrooms and roasted peppers in a marinara sauce</i>	29.95
<i>Veal and Chicken Cutlet Parmigiana breaded and fried, topped with tomato sauce, mozzarella and baked</i>	27.95
<i>Veal and Chicken Marsala sautéed with fresh mushrooms, artichokes and sun-dried tomatoes in a marsala wine sauce</i>	27.95
<i>Veal and Chicken Francese egg battered, sautéed with butter and lemon in a white wine sauce</i>	30.95
<i>Veal and Chicken Piccata sautéed with white wine, lemon, capers, spinach and artichokes</i>	30.95
<i>Veal and Chicken Saltimboca topped with prosciutto, fresh spinach and mozzarella, sautéed in a brown sauce</i>	29.95
<i>Veal and Chicken Sorrentino topped with prosciutto, eggplant and mozzarella sautéed in a brown sauce, baked</i>	29.95
<i>Veal and Chicken Scarpariello sautéed with potatoes, sweet Italian sausage and vinegar peppers in a fresh garlic and white wine sauce</i>	31.95
<i>Veal and Chicken Champagnola sausage, stewed with onions, roasted peppers and potatoes in a white wine sauce</i>	31.95
<i>Veal and Chicken Scallopine sautéed with mushrooms and sun-dried tomatoes over orzo pasta</i>	28.95
<i>Veal and Chicken Primavera sautéed with fresh garden vegetables in white wine and a splash of red sauce</i>	31.95
<i>Eggplant Parmigiana thinly sliced breaded eggplant topped with mozzarella in a marinara sauce and baked</i>	26.95
<i>Shrimp Scampi over saffron rice</i>	35.95
<i>Shrimp Parmigiana lightly fried shrimp topped with mozzarella cheese in a marinara sauce and baked</i>	35.95

**The above entrées served with mixed vegetables, pasta marinara or pasta garlic oil**

## HEART HEALTHY CHOICES

<b>Gluten Free Penne Pasta</b>	
<i>Spinach Fettuccine with chicken, mushrooms, plum tomato and sun-dried tomatoes</i>	26.95
<i>Whole Wheat Fettuccine with shrimp, chicken in a plum tomato sauce</i>	30.95

## 12 INCH PAN PIZZA

<i>Pizza with tomato sauce and mozzarella cheese</i>	12.95
<b>Make your own pizza</b>	Priced Accordingly

### BUSINESS HOURS:

#### LUNCH

Mon-Fri: 11:30am-3pm Sat: 11:30am-4pm Sun: 11:30am-4pm

#### DINNER

Mon-Thurs: 4pm-10pm Fri & Sat: 4pm-11pm Sun: 4pm-9pm

## WINE LIST

### ITALIAN WHITES

Caposaldo, Moscato, Frizzante, Provincia Di Pavia, Lombardy, Italy, NV	32.00
Ecco Domani, Pinot Grigio, Delle Venzie, Italy, 2012	29.00
Fontana Candida, Frascati, Superiore, Latium, Italy, 2015	24.00
Castello Banfi, Pinot Grigio, "San Angelo", Toscana, Italy, 2015	40.00
Santa Margherita, Pinot Grigio, Alto Adige, Italy, 2015	58.00
Barone Fini, Pinot Grigio, Valdadige, Veneto, Italy, 2015	38.00
Pieropan, Soave Classico, Veneto, Italy, 2014	35.00
Planeta, Bianco, Etna, Sicily, Italy, 2015	52.00

### NEW WORLD WHITES

Beringer, White Zinfandel, California, 2015	29.00
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2015	25.00
Thomas Schmit, Riesling, Germany, Qualitätswein, 2015	34.00
Bonterra, Sauvignon Blanc, Lake Mendocino Counties Organically Grown, California, 2014	30.00
Nobilo, Sauvignon Blanc, Marlborough, New Zealand, 2015	39.00
Rodney Strong, Chardonnay, Sonoma County, Sustainably Grown, California, 2014	44.00
William Hill Estate Winery, Chardonnay, North Coast, California, 2015	39.00
Murphy Goode, Chardonnay, Sonoma Coast, California, 2015	35.00
Cakebread Cellars, Chardonnay, Napa Valley, California, 2014	80.00

### ITALIAN REDS

Da Vinci, Chianti Classico, Tuscany, Italy, 2013	32.00
Ruffino, Chianti Classico, "Aziano", Tuscany, Italy, 2012	43.00
Ruffino, Chianti Classico, "Ducale Tan Label", Riserva, Tuscany, Italy, 2012	55.00
Tenuta Di Nozzole, Chianti Classico, Riserva, Tuscany, Italy, 2013	58.00
Trambusti, Chianti, "Badiolo", Riserva, Tuscany, Italy, 2012	32.00
Antinori, Toscana, "Villa Antinori", Tuscany, Italy, 2013	49.00
Michele Chiarlo, Barbera D'Asti, "Le Orme", Superiore, Piedmont, Italy, 2014	39.00
Renato Ratti, Barbera d'Alba, "Battaglione", Piedmont, Italy, 2015	40.00
Allegri, Valpolicella Classico, Veneto, Italy, 2015	35.00
Bertani, Valpolicella, Veneto, Italy, 2014	29.00
Tenute Silvio Nardi, Brunello di Montalcino, Tuscany, Italy, 2011	120.00
Renato Ratti, Barolo, "Marcesasco", Piedmont, Italy, 2011	82.00
Masi, Amarone della Valpolicella Classico, "Costasera", Veneto, Italy, 2011	105.00

### NEW WORLD REDS

Edna Valley Vineyard, Pinot Noir, Central Coast, California, 2014	35.00
Meiomi, Pinot Noir, Monterey Santa Barbara, California, 2015	52.00
Vino De Eyzaguirre, Cabernet Sauvignon, Colchagua Valley, Central Valley, Chile	30.00
Hidden Crush Cabernet Sauvignon, Central Coast, California, 2014	29.00
Benziger Family Winery, Cabernet Sauvignon, Sonoma County, Certified Sustainable, California, 2014	44.00
Uppercut, Cabernet Sauvignon, Napa Valley, California, 2014	52.00
Sequoia Grove, Cabernet Sauvignon, Napa Valley, California, 2013	72.00
Diseno, Malbec, Mendoza, Argentina, 2014	36.00
Kaiken, Malbec, "Reserva", Mendoza, Argentina, 2014	40.00
Frei Brothers Reserve, Merlot, Dry Creek Valley, California, 2014	42.00
Rutherford Hill, Merlot, Napa Valley, California, 2013	52.00

### CHAMPAGNES & SPARKLING WINE

Ruffino, Prosecco, Veneto, Italy	39.00
Korbel Brut, California	40.00
Moët & Chandon, Brut, "Imperial", Champagne, France	105.00

### HOUSE WINES

Ingelnook Winery
Chablis - Burgundy - White Zinfandel
Glass: 7.00 ½ Carafe: 14.95 Carafe: 19.95

### WINES BY THE GLASS 10.00

#### WHITE

Pinot Grigio · Chardonnay · Sauvignon Blanc
Riesling · Moscato · Prosecco \$12.00

#### RED

Cabernet · Pinot Noir · Merlot · Chianti · Shiraz · Valpolicella · Montepulciano

### BOTTLED BEER LIST

#### DOMESTIC 5.00

Budweiser · Bud Light · Coors Light · O'Douls NA 6.00

#### IMPORTED 6.00

Heineken · Heineken Light · Amstel Light · Peroni · Morretti · Corona

### SODA AND JUICE

PINT: 2.50 PITCHER: 9.95

Coke · Diet Coke · Sprite · Ginger Ale · Club Soda · Lemonade  
Apple · Cranberry · Orange · Grapefruit · Shirley Temple  
Milk · Chocolate Milk · Tonic Water · Unsweetened Ice

### SPARKLING WATER

Pellegrino (Liter) 9.95