



# 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

### LUNCH MENU

OPEN 7 DAYS A WEEK FOR LUNCH & DINNER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
<b>DESSERT DAY</b> Enjoy a Dessert, American Coffee or 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 \$42.95 For Two \$22.95 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 Enjoy 1 Carafe, 1 Beer or Soda Pitcher	<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>SATURDAY</b> <b>GO BACK TO ITALY</b> With Live Accordion Music. Let Him Play Your Request From 6:30pm till 9:30pm.	<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 \$27.95 For Two \$17.95 Each Additional Person

ABOVE DAILY SPECIALS DO NOT APPLY FOR TAKE OUT AND HOLIDAYS

#### APPETIZERS

Mussels Fra Diavolo with garlic toast	12.95
Fried Calamari served with marinara sauce	12.95
Chopped Cold Antipasto	10.95
Chopped Baked Clams	11.95
Little Neck Clams and Mussels in white wine garlic sauce	15.95
Shrimp Cocktail served with our homemade cocktail sauce	12.95

#### SOUPS

Baked French Onion	7.95
White Bean and Escarole	7.95
Pasta Fagioli	7.95
Soup of the Day	M/P

#### SALADS

Caprese Salad fresh tomatoes, mozzarella, roasted peppers with pesto drizzle	11.95
Grilled Asparagus over mesclun greens with fresh tomatoes in a balsamic dressing	10.95
Caesar Salad romaine lettuce, homemade croutons, grated parmesan cheese in ceasar dressing	9.95
House Salad fresh tomatoes, onions, cucumbers in itaian dressing	8.95
Augies Famous Medley Salad mesclun green, gorgonzola cheese in a balsamic dressing	9.95
Chatsworth Avenue baby arugula, goat cheese, walnuts, avocado in a balsamic reduction	13.95

Add to any salad - Chicken \$6.00 or Shrimp \$8.00

#### 12 INCH PAN PIZZA

Margherita fresh mozzarella cheese, tomatoes and basil pesto drizzle	16.95
Augies' Meat Lovers prosciutto, sausage, meatballs, pepperoni, mozzarella cheese	18.95
Salad baby arugula, grape tomatoes, carrots, cucumber, avocados, shaved parmesan cheese with olive oil	15.95
Raustica mushroom, olives, spinach, sausage. mozzarella cheese	16.95
Parmigiana breaded chicken cutlet, mozzarella cheese	16.95

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

3.49% ADMIN FEE APPLIES TO ALL CC TRANSACTIONS

#### HOT WEDGES

Chicken Parmesan fried breaded cutlet, topped with tomato sauce, mozzarella cheese and baked	15.95
Veal Parmesan fried breaded cutlet, topped with tomato sauce, mozzarella cheese and baked	19.95
Shrimp Parmesan fried breaded shrimp, topped with tomato sauce, mozzarella cheese and baked	19.95
Meatball Parmesan homemade meatballs, topped with tomato sauce, mozzarella cheese and baked	15.95

All wedges served with steak fries & cole slaw

#### SPECIAL SANDWICH

Eggplant Italiano fried eggplant, roasted peppers, fresh mozzarella, baby arugula in balsamic pesto drizzle	15.95
Tusken Chicken grilled chicken, fresh spinach, provolone cheese in a pesto mayo drizzle	19.95
Chatsworth Avenue blacken chicken, bacon, red onions, baby arugula in a avocado mayo drizzle	18.95
Caprese fresh tomatoes, roasted peppers, mozzarella cheese in a basil pesto drizzle	15.95

All sandwiches served with steak fries & cole slaw

#### PASTA

Eggplant Italiano Siciliana eggplant, ricotta cheese, melted mozzarella cheese in marinara sauce	18.95
Little Neck Clams over linguine in a white wine sauce	23.95
Zuppa De Pesce over linguine in a marinara sauce	31.95
Kitchen Sink	27.95
Penne ala Vodka	16.95
Meatball & Sausage over linguine in our famous gravy sauce	17.95

#### ENTREE

Chicken \$15.95 or Veal \$19.95

Baked Sorrentino topped with prosciutto, breaded eggplant, mozzarella cheese in brown sauce	
Francese egg batter, sautéed with butter and lemon in a white wine sauce	
Marsala sautéed with fresh mushrooms, artichokes, sun-dried tomatoes in a marsala wine sauce	
Scarpariello sautéed with potato, sweet italian sausage, vinegar peppers in fresh garlic white wine sauce	
Saltimbocca topped with prosciutto, fresh spinach, mozzarella cheese in brown sauce	
Parmesan fried breaded cutlet, topped with tomato, mozzarella cheese and baked	
Eggplant Parmesan thinly sliced fried breaded eggplant, topped with tomato sauce, mozzarella cheese and baked	15.95
Eggplant Rollatini stuffed with ricotta cheese, sausage topped with mozzarella cheese in marinara sauce	15.95

## WINE LIST

### ITALIAN WHITES

Caposaldo, Moscato, Frizzante, Provincia Di Pavia, Lombardy, Italy , NV	39.00
Ecco Domani, Pinot Grigio, Delle Venzie, Italy, 2012	35.00
Fontana Candida, Frascati, Superiore, Latium, Italy, 2015	32.00
Castello Banfi, Pinot Grigio, "San Angelo", Toscana, Italy, 2015	42.00
Santa Margherita, Pinot Grigio, Alto Adige, Italy, 2015	63.00
Barone Fini, Pinot Grigio, Valdadige, Veneto, Italy, 2015	43.00
Pieropan, Soave Classico, Veneto, Italy, 2014	38.00
Planeta, Bianco, Etna, Sicily, Italy, 2015	55.00

### NEW WORLD WHITES

Beringer, White Zinfandel, California, 2015	35.00
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2015	32.00
Thomas Schmit, Riesling, Germany, Qualitatswein, 2015	38.00
Bonterra, Sauvignon Blanc, Lake Mendocino Counties Organically Grown, California, 2014	36.00
Nobilo, Sauvignon Blanc, Marlborough, New Zealand, 2015	43.00
Rodney Strong, Chardonnay, Sonoma County, Sustainably Grown, California, 2014	48.00
William Hill Estate Winery, Chardonnay, North Coast, California, 2015	43.00
Murphy Goode, Chardonnay, Sonoma Coast, California, 2015	39.00
Cakebread Cellars, Chardonnay, Napa Valley, California, 2014	85.00

### CHAMPAGNES & SPARKLING WINE

Ruffino, Prosecco, Veneto, Italy	44.00
Korbel Brut, California	46.00
Moet & Chandon, Brut, "Imperial", Champagne, France	110.00

### HOUSE WINES

Chablis - Burgundy - White Zinfandel  
Glass: 8.00 ½ Carafe: 16.00 Carafe: 24.00

### WINES BY THE GLASS 11.00

#### WHITE

Pinot Grigio • Chardonnay • Sauvignon Blanc  
Rosè • Riesling • Moscato • Prosecco \$13.00

#### RED

Cabernet • Pinot Noir • Merlot • Chianti • Shiraz  
Malbec • Valpolicella • Montepulciano

#### BUSINESS HOURS:

##### LUNCH

Mon-Fri: 12pm-3pm Sat: 12pm-4pm Sun: 12pm-4pm

##### DINNER

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

### ITALIAN REDS

Da Vinci, Chianti Classico, Tuscany, Italy, 2013	42.00
Ruffin, Chianti Classico, "Aziano", Tuscany, Italy, 2012	46.00
Ruffin, Chianti Classico, "Ducale Tan Label", Riserva, Tuscany, Italy, 2012	58.00
Tenuta Di Nozzole, Chianti Classico, Riserva, Tuscany, Italy, 2013	62.00
Trambusti, Chianti, "Badiolo", Riserva, Tuscany, Italy, 2012	36.00
Antinori, Toscana, "Villa Antinori", Tuscany, Italy, 2013	54.00
Michele Chiarlo, Barbera D'Asti, "Le Orme", Superiore, Piedmont, Italy, 2014	43.00
Renato Ratti, Barbera d'Alba, "Battaglione", Piedmont, Italy, 2015	44.00
Allegrini, Valpolicella Classico, Veneto, Italy, 2015	39.00
Bertani, Valpolicella, Veneto, Italy, 2014	35.00
Tenute Silvio Nardi, Brunello di Montalcino, Tuscany, Italy, 2011	125.00
Renato Ratti, Barolo, "Marcenasco", Piedmont, Italy, 2011	86.00
Masi, Amarone della Valpolicella Classico, "Costasera", Veneto, Italy, 2011	110.00
Antiche Terre, Amarone Della Valpolicella, Veneto, Italy	68.00

### NEW WORLD REDS

Edna Valley Vineyard, Pinot Noir, Central Coast, California, 2014	39.00
Meiomi, Pinot Noir, Monterey Santa Barbara, California, 2015	56.00
Ravage, Cabernet Sauvignon, Colchagua Valley, Central Valley, Chile	39.00
Hidden Crush Cabernet Sauvignon, Central Coast, California, 2014	35.00
Benziger Family Winery, Cabernet Sauvignon, Sonoma County, Certified Sustainable, California, 2014	48.00
Uppercut, Cabernet Sauvignon, Napa Valley, California, 2014	56.00
Sequoia Grove, Cabernet Sauvignon, Napa Valley, California, 2013	76.00
Los Cardos, Malbec, Mendoza, Argentina	40.00
Kaiken, Malbec, "Reserva", Mendoza, Argentina, 2014	44.00
Frei Brothers Reserve, Merlot, Dry Creek Valley, California, 2013	46.00
Rutherford Hill, Merlot, Napa Valley, California, 2013	56.00

### BOTTLES BEER LIST

#### DOMESTIC 6.00

Budweiser • Bud Light • Coors Light • O'Douls NA 7.00

#### IMORTED 7.00

Heineken • Heinekin Light • Amstel Light • Peroni  
Morretti • Corona

### SODA AND JUICE

PINT: 2.95 PITCHER: 10.95

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) 10.95