WELCOME TO AUNT SUZIE’S

The cooking at Aunt Suzie’s is grounded in Southern Italian/Brooklyn roots. It is at once frugal and rich. As long as there’s a pound of pasta, an Italian can make magic. Try this: toss some linguini in oil and garlic, sprinkle parsley, lots of grated cheese, black pepper and Mangia! Marinara sauce only takes 20 minutes and don’t forget the basil.

Sunday was the day for the meat sauce. Gravy, as we called it, was made with tomato paste, whole tomatoes, meatballs and sausages. This was cooked & cooked & cooked. As a matter of fact, it was put up before we went to Mass so there would be plenty of time to simmer. Sunday dinner took at least two hours, holiday meals even more. Food is a very important part of an Italian’s culture and we at Aunt Suzie’s would like to share that with you.

Mangia!
Soups
Pasta Fagioli 4.90
Pasta Fagioli with Escarole 4.90
Chicken Noodle Soup 4.90
Cheese Tortellini in Brodo 5.90

PICCOLO PIZZAS - 7.90
Traditional or Pepperoni
Primavera
Sun Dried Tomatoes & Mozzarella
Spinach Pesto & Ricotta

Hot Auntie Pasta
Baked Clams (6 chopped) 8.90
Stuffed Zucchini 5.90
Stuffed Mushrooms 6.90
Stuffed Artichoke Hearts 7.90
Rolled Eggplant 5.90
SAMPLING OF ALL OF THE ABOVE 12.90
Mozzarella in Caroza 5.90
Zuppa di Mussels (12) 8.90
Rice Ball Siciliana 4.90

Cold Auntie Pasta
Fresh Mozzarella & Sun Dried Tomatoes 6.90
Peppers, Salami & Provolone 5.90
Eggplant Caponata 5.90
Roasted Peppers & Fresh Mozzarella 5.90
Marinated Artichoke Hearts 5.90
Anchovies 2.90
Hot Peppers 2.90
Sweet Vinegared Peppers 2.90
SAMPLING OF ALL OF THE ABOVE 12.90

Salads & Veggies
Grilled Vegetable Salad 7.90
Aunt Chovy’s Salad 4.90
House Salad 3.90
Escarole in Olive Oil & Garlic 3.90
Sauteed Mushrooms 4.90
Broccoli Parmigiana 4.90
Creamed Spinach Italiano 4.90
Broccoli & Oill & Garlic 4.90

Seafood Salads
Mixed Seafood Salad 7.90
Scungilli Salad 7.90

Pastas - 8.90
ADD $6.90 and we’ll Double the order
(Serves two Italians or four Yuppies)

Pasta Marinara
Pasta with Oil and Garlic
Pasta with Oil and Garlic Sun Dried Tomatoes
Cheese Lasagna
Vegetable Lasagna
Baked Ziti
Baked Ziti with Eggplant
Baked Ziti with Broccoli
Cheese Manicotti
Cheese Manicotti and Mushrooms
Cheese Ravioli
Baked Cheese Ravioli with Mozzarella
Pasta with Broccoli, Oil & Garlic
Pasta with Broccoli in Tomato, Alfredo or Pink Sauce
Pasta Primavera in Tomato, Alfredo or Pink Sauce
Pasta with Alfredo or Pink Sauce
Pasta with Sun Dried Tomatoes & Green Peppercorns in Tomato, Alfredo or Pink Sauce
Pasta Putanesca
Pasta and Beans in Light Tomato Sauce
Pasta and Zucchini in Light Tomato Sauce
Pasta with Spinach Pesto
Pasta with Grandma’s Meat Sauce
Pasta with Peas, Onions and Prosciutto In Tomato, Pink or Alfredo Sauce

Fancy Pastas - 10.90
(Add 7.90 and we’ll Double your Order)
Cheese Ravioli with Spinach Pesto
Cheese Tortellini with Peas, Onions & Prosciutto In Tomato, Pink or Alfredo Sauce
Cheese Tortellini with Grandma’s Meat Sauce
Lingini Clam Sauce (Red or White)
(Sorry, no half orders)
Chicken Piccata: Lemon Sauce with Olives, Onions & Capers 12.90
Aunt Suzie's Chicken: Sauteed with Brandy, Orange Slices & Rosemary 12.90
Chicken Vagabond: Onions, Mushrooms, Prosciutto & Mozzarella in a Marsala Sauce 12.90
Grilled Chicken with Olive Oil, Garlic, Rosemary & Balsamic Vinegar 12.90
Grilled Chicken with Roasted Red Pepper Pesto 12.90
Veal: Sauteed as above (Vagabond or Veal Piccata are favorites) 14.90
Pork Medallions Sauteed or Grilled as above (Aunt Suzie's Brandy Orange or with Sweet with Sweet & Hot Peppers are Favorites) 12.90

Broiled Shell Steak 15.90
Beef Braciole: Beef Rolled with Vegetables and Raisins and Cooked in Tomato Sauce 12.90

Eggplant Parmigiana: This is the place to have it! 11.90
Rolled Eggplant with Ricotta & Mozzarella 11.90
Mixed Grilled Vegetables 10.90

Grilled Tuna with Marinara Sauce 15.90
Fresh Tuna Putanesca or Oreganata 15.90
Shrimps & Scallops in Cream, Tomato or Pink Sauce 14.90
Shrimps Fortunata: Fresh Tomatoes, Prosciutto & Mozzarella in White Wine Sauce 14.90
Shrimps with Sun Dried Tomatoes and Green Peppercorn in Tomato, Cream or Pink Sauce 14.90
Shrimps in Oil and Garlic & Sun Dried Tomatoes 14.90
Salmon in Pink Sauce with Chunks of Fresh Tomato 15.90

The Really Cheap Menu:
(Definitely an offer you can't refuse)

Chicken Parmigiana or Cacciatore 9.90
Sausage & Peppers 8.90
Meatballs Parmigiana (That's Italian) 8.90
Aunt Suzie's Combo Meatball, Sausage, Eggplant 10.90
Veal Parmigiana 11.90
Scungilli in Hot Sauce 10.90
Shrimp Marinara 12.90

ALL SERVED WITH SALAD or PASTA MARINARA:
$2.50 Extra for Oil and Garlic, Alfredo, Pink Sauce or Grandma's Meat Sauce

Garlic Bread 3.50 • Mozzarella Garlic Bread 3.90
SUPPLEMENTAL MENU

COUNTING POINTS

WE NOW HAVE HOMEMADE LOW FAT DRESSING & SAUCES

RECOMMENDATIONS

Salad (of course) ........3.90 to 7.90
Artichoke Hearts & Mushrooms ....5.90
Grilled Portobello Mushroom ....5.90
Cold Auntie Pasta with
a Variety of Veggies over
Mixed Greens ....Sm 7.90 Lg. 12.90

MAIN COURSE

RECOMMENDATIONS

Grilled Chicken ...........12.90
with Red Pepper Pesto

Poached Chicken ...........12.90
In a Low Fat Cream Spinach Sauce

Grilled Salmon or Tuna ....15.90
Three Low Fat Dipping Sauces

Shrimps or Scallops .....14.90
In a Low Fat Cream Sauce with
Mushrooms & Broccoli

Broiled Lobster Tails ....19.90
Served with Salad or Vegetable

HERE'S WHAT COUNTS

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<tr>
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COUNTING CARBS

RECOMMENDATIONS

Salad (of course) ........3.90 to 7.90
Mussels in a White Wine Sauce ....8.90
Seafood Salad ............7.90
Scungilli Salad ..........7.90
Sliced Portobello .........5.90
Fresh Mozzarella & Roasted Peppers ....6.90

MAIN COURSE

RECOMMENDATIONS

Grilled Chicken ........12.90
with Red Pepper Pesto

Grilled Chicken ........12.90
with oil, Garlic, Rosemary and Balsamic Vinegar

Pork or Chicken .........12.90
with Sweet and Hot Vinegared Peppers, Onions and Capers in a White Wine Sauce

Veal in a Cream & Mushroom Sauce 12.90

Steak Au Poivre .........15.90
Cream, Brandy and Course Black Pepper

Shrimps or Scallops in a Cream Sauce 14.90

Shrimps or Scallops ....14.90
In a White Wine, Butter and Lemon Sauce

Broiled Lobster Tails 19.90
Served with Salad or Vegetable