

## APPETIZERS

### Combination Antipasti

*When you want it all; includes a half order each of our calamari, Mozzarella sticks & focaccia \$11.95*

### Alfredo Sauce

*Our authentic old-world sauce is made fresh in the pan for each order from butter, Parmesan cheese and cream. Served with fresh baked bread \$6.95*

### Tortellini alla Crema

*Our cheese-filled tortellini in a creamy Alfredo bacon sauce. \$7.95*

### Mussels Marinara or Scampi

*We use Blue mussels and sauté them in Marinara and white wine. This has been one of our most popular antipasti specials. \$10.95*

### Buffalo Wings

*Not Italian, but tasty. Our guests enjoy them as an appetizer or a meal. \$9.95*

### Antipasto Misto

*A combination of meats and cheeses: Salami, Ham, Prosciutto, Mozzarella, Provolone & Gorgonzola \$10.95*

### Garlic Bread

*Our soft-crust Italian sub roll is topped with Parmesan cheese and garlic butter and baked in our pizza oven to a crisp crust \$5.95*

### Fried Calamari

*We slice and bread our calamari before frying and serving on a bed of spinach with lemon wedges and a side of Marinara sauce. \$9.95*

### Insalata Caprese

*A refreshing combination of layered sliced tomatoes, mozzarella and fresh basil leaves, with light seasoning and olive oil. \$8.95*

### Focaccia

*This traditional Italian starter consists of our homemade bread with garlic, provolone cheese and sliced fresh tomatoes \$6.95*

### Mozzarella Cheese Sticks

*Breaded Mozzarella cheese is fried, dusted with Parmesan cheese and served with a side of Marinara sauce. \$7.95*

## SALADS

### Mediterranean Salad

*Crisp greens with feta cheese, olives, cucumbers, onions and tomatoes tossed in our lemon vinaigrette. \$8.95*

*With Chicken \$10.95 With Shrimp \$13.95*

### Chef Salad

*Fresh greens with ham, salami, cheese & turkey. \$8.95*

### Caesar Salad

*Crisp romaine tossed with our signature Caesar dressing, Fresh Romano shreds and toasted croutons. \$7.95*

*With Chicken \$9.95 With Shrimp \$12.95*

### Side Salads

*House \$2.95 Caesar \$3.95*

## FOR THE BAMBINI

*12 & Under Please \$4.95*

*Spaghetti with Marinara or Meat Sauce*

*Penne Macaroni and Cheese*

# MAIN DISH

Served with bread and a house side salad. Caesar salad may be added for \$1.99.

## South Italian Favorites

A sampling of classics: Chicken Parmigiana, Lasagna & Fettuccini Alfredo. \$15.95

## Shrimp Tortellini or Shrimp Ravioli

Tortellini or ravioli stuffed with ricotta cheese and served with shrimp in a pink sauce. \$15.95

## Seafood Combination Pasta

Shrimp, mussels and clams sautéed in a red sauce or a white sauce and served over linguine. \$15.95

## Fra Diavolo Dish (spicy)

Shrimp, chicken and clams sautéed with crushed red peppers and garlic in a white wine and marinara sauce and served over a bed of linguine. \$15.95

## Linguine Pescatore

This seafood pasta recipe features linguine in a Marinara sauce with shrimp, scallops, mussels, clams, and calamari. \$17.95

## Chicken, Veal, or Shrimp Marsala

Sautéed with mushrooms, Marsala wine and chicken stock and served over a bed of spaghetti.

Chicken \$11.95 Veal \$15.95 Shrimp \$15.95

## Shrimp Modo Mio

Sautéed with fresh tomatoes, broccoli and spinach in a garlic white wine cream sauce and served over a bed of spaghetti. \$16.95

## Chicken, Eggplant, Veal or Shrimp Parmigiana

Sautéed in a marinara sauce, topped with mozzarella cheese and served over a bed of spaghetti

Chicken \$11.95 Eggplant \$11.95  
Veal \$15.95 Shrimp \$15.95

## Shrimp Caprese

Sautéed with fresh tomatoes, mozzarella and basil in a lemon, butter and garlic sauce and served with penne pasta. \$15.95

## Shrimp alla Romana

Sautéed in a butter and white wine sauce with garlic, broccoli and fresh tomatoes and served over a bed of spaghetti. \$15.95

## Grilled Chicken Special

Grilled chicken breast served with grilled vegetables and a piccata sauce. \$12.95

## Chicken Carciofi

Sautéed in a sherry wine pink sauce with a touch of Marinara with artichoke hearts and served over a bed of spaghetti. \$12.95

## Lobster Ravioli

Five jumbo lobster ravioli, stuffed with 100% lobster meat, then finished in a pink sauce. \$15.95

## Chicken, Eggplant or Shrimp Primavera

Sautéed with fresh squash, zucchini, bell peppers and mushrooms, garlic and Parmesan and served over a bed of spaghetti.

Chicken \$10.95 Eggplant \$10.95 Shrimp \$13.95

## Chicken or Veal Pizziola

Sautéed with roasted peppers, artichoke hearts and goat cheese in a pink sauce and served over a bed of spaghetti.

Chicken \$12.95 Veal \$16.95

## Chicken, Eggplant or Veal Piccata

Sautéed with garlic, capers, lemon, butter and white wine sauce and served over a bed of spaghetti.

Chicken \$11.95 Eggplant \$11.95 Veal \$15.95

## Shrimp Scampi

Sautéed in garlic, butter, lemon and white wine sauce and served over a bed of angel hair pasta. \$14.95

## Chicken Cremora Mushrooms

Sautéed in a creamy mushroom and white wine sauce and served over a bed of spaghetti. \$12.95

## Chicken Albanies

Sautéed with fresh spinach in a creamy white wine sauce and served over a bed of spaghetti. \$12.95

## Chicken Bella

Sautéed in a Marinara sauce with mushrooms, crushed red peppers and garlic and served over a bed of spaghetti. \$11.95

## Chicken Aristocrat

A hearty mix of chicken and eggplant sautéed in a sherry wine pink sauce with garlic and butter and served over a bed of spaghetti. \$13.95

## Chicken or Eggplant Cacciatore

Sautéed in a Marinara sauce with mushrooms, green peppers and onions and served over a bed of spaghetti. \$11.95

# SURF & TURF

Choices of Sides - House Side Salad, Grilled Vegetables, Garlic Mashed Potatoes, Pasta with Marinara

## Certified Angus Ribeye

Our 12 oz Ribeye, exhibiting the highest ratio of marbling, tenderness, juiciness, flavor and texture. Served with your choice of one side. \$25.95

## Veal and Shrimp Marsala

Tender veal scaloppini and shrimp sautéed with mushrooms, Marsala wine, and rich beef stock. Served over a bed of spaghetti. \$18.95

## Grilled Pacific Salmon Filet with Piccata

Our fresh salmon filet is lightly seasoned, grilled and served with a side of Piccata sauce and your choice of one side. \$17.95

## Broiled Pacific Salmon Carciofi

Broiled Salmon topped with a pink sauce and artichokes and served with your choice of one side. \$17.95

## Certified Angus Beef Ribeye Steak & Shrimp Marsala

Our 12 oz Choice Ribeye is complemented with four grilled gulf shrimp and topped with our made-to-order mushroom and Marsala wine sauce and served with your choice of one side. \$29.95

# PASTA

All Pasta Dishes served with bread and a house side salad. Caesar salad may be added for \$1.99.

## Spaghetti

Served with your choice of Meat Sauce, Mushroom Sauce, Garlic & Oil, or Marinara sauce with Meatballs or Sausage. \$9.95

## Manicotti

Large, ribbed pasta tubes filled with Ricotta, Mozzarella and Parmesan cheeses. \$10.95

## Cheese Ravioli

Square pasta stuffed with Mozzarella cheese and served with Marinara sauce. \$9.95

## Penne Al Giardino

Penne pasta served with sautéed mushrooms, green peppers, zucchini, squash and onions in a Marinara sauce \$9.95

## Baked Ziti

Medium tube pasta baked with Marinara and Ricotta cheese, and topped with Mozzarella cheese. \$10.95

## Cannelloni

Large pasta tubes filled with ground beef, spinach, Ricotta and Mozzarella cheeses. \$10.95

## Fettuccine Alfredo

Our Alfredo sauce is made in the pan for each order and is authentic to the Italian style. Our sauce is richer with butter and melted Parmesan than the American-style, thick sauces; far lighter, more silky and refined. The lightness of our sauce allows the fettuccine to retain their bite and their taste isn't drowned by sauce. Using less cream and spices boosts the clarity and complexity of the more subtle flavors: the sweetness of the butter and the nutty boost from the cheese. \$10.95

With Chicken \$12.95

With Shrimp \$14.95

## Linguine alla Carbonara

Linguine with bacon and eggs, served in a cream sauce \$10.95

## Lasagna

Classic lasagna is made fresh in the morning and each slice is baked to order while it lasts. \$9.95

## Pasta Combo Dish

A delicious tour of our favorite pasta dishes: Lasagna, Ziti and Manicotti \$10.95

## Linguine with Clam Sauce

Tender clams, garlic, white wine, and fresh herbs all come together in a light sauce \$11.95

## Penne Gorgonzola

A purist's dish: Penne pasta with a rich Gorgonzola and Parmesan cheese cream sauce \$10.95

With chicken \$12.95 With shrimp \$14.95

## Penne Arrabiata

Penne pasta with a spicy red pepper Marinara sauce. \$9.95

# SANDWICHES, STROMBOLI AND CALZONES

All sandwiches are served on our 11" soft-crust Italian submarine roll

**Veal Parmigiana or Philly Cheesesteak**  
\$9.95

**Italian Meatball, Chicken Parmigiana,  
Eggplant Parmigiana or Sausage &  
Pepper**  
\$8.95

## **New Yorker Special Sub**

*This sub consists of ham, turkey, salami, with vegetables and ranch dressing on half loaf of our fresh baked focaccia bread. \$9.95*

**Italian Meat Stromboli**  
*Cheese, Italian Sausage, Pepperoni and Ham*  
\$8.95

**House Calzone**  
\$7.95  
Additional Toppings \$1 each

# STUFFED NEW YORK PIZZA

**Manhattan Large-12"**  
\$19.95

**Times Square Extra  
Large-14"**  
\$23.95

**Brooklyn Super  
Large-18"**  
\$25.95

# TRADITIONAL NEW YORK PIZZA

**12" Pie Cheese \$8.95**  
Additional Toppings \$1.50 each  
Supreme Pizza \$12.95

**14" Pie Cheese \$9.95**  
Additional Toppings \$2.00 each  
Supreme Pizza \$15.95

**18" Pie Cheese \$11.95**  
Additional Toppings \$2.50 Supreme Pizza \$17.95

**By the Slice**  
Cheese \$3.95 Supreme \$4.95 Stuffed \$5.95  
Toppings \$0.75 each

Pepperoni, Italian Sausage, Ground Beef, Canadian Bacon, Bacon, Anchovies, Mushrooms, Black/ Green Olives, Banana Peppers, Pineapple, Artichoke Hearts, Sun-Dried Tomatoes, Spinach, Fresh Tomato, Feta Cheese, Onions, Bell Peppers, Jalapenos

# À LA CARTE SIDES

\$4.95

*Spaghetti with Marinara  
Italian Sausage  
Grilled Mixed Vegetables*

*Two Meatballs  
Alfredo Sauce, Meat Sauce or Pink Sauce  
Garlic Mashed Potatoes*

## DESSERTS AND COFFEE

### Cannoli

*A tube-shaped Italian pastry filled with sweet cream and ricotta cheese. Stuffed to order*  
\$4.95

### Tiramisu

*A rich treat blending the bold flavors of cocoa and espresso with savory mascarpone cheese, layered with lady finger biscuits* \$4.95

### Lemon Mascarpone Cake

*A lemon cake with lemon mascarpone (Italian cream cheese thickened by the addition of lemon juice)*  
\$4.95

### Chocolate Mousse Cake

*Triple Chocolate! A layered chocolate cake with chocolate mousse between layers and a chocolate frosting* \$4.95

### Cheesecake

*A rich, creamy New York-style cheesecake*  
\$5.95

### Coffee

*A drip coffee made with freshly-ground Italian Roast coffee beans* \$2.50

## LUNCH SPECIALS

Monday - Friday 11 - 2  
Includes House side salad & bread

**\$8.95**

*Manicotti  
Chicken Piccata  
Cannelloni  
Chicken Parmigiana  
Chicken Fettuccine Alfredo  
(Eggplant may be substituted for chicken)*

**\$7.95**

*Lasagna  
Baked Ziti  
Spaghetti with Marinara Sauce,  
Meat Sauce, Meatballs or Sausage*

### Special Dietary Needs

Because we appreciate our guests and strive to make New York Pizza and Pasta a place where the whole family can gather and enjoy our labors, we are committed to doing our best to fulfill restricted dietary needs. We may not be able to fully satisfy every requirement because of the limits of storing specialized foods, but we will work with you to find compatible menu offerings. And since we make everything from scratch, we can even work off-menu to produce a delicious meal for you to enjoy, whether it is vegetarian, low-carb, low-fat, gluten-free, Crohn's/IBD, low-sodium, diabetic or food allergy.

If you call ahead a few days, we will be even better able to serve your particular needs.  
Whole wheat spaghetti and gluten-free spaghetti is available on request and as a free substitute.

Please allow us extra time for preparation.



**4405 CALDER ST, BEAUMONT, TX**

**500 South St, Vidor, TX**

**790 Neches St, Beaumont, TX**

### **New York Pizza and Pasta's Old World Cooking Style**

Our goal is to provide a remarkable dining experience at a fair price, thus introducing our guests to the Old World dishes, flavors and atmosphere that we love. We work with our suppliers several times a week to deliver the freshest, highest-quality ingredients and we make your dishes individually to order. Yes, this process takes longer than some other restaurants and we could do it faster and cheaper with premade; however, we will not compromise quality in favor of speed. We ask for your patience when the kitchen seems slow, but know that everyone is working steadily and that creating art takes time. Use the minutes to enjoy the atmosphere and good company and give thanks for our blessings.

Mangia bene, ridi spesso, ama molto!  
Eat well, laugh often, love much!