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Aunt Jake's - Little Italy

Menu Prices — October 24, 2026

Aunt Jake's - Little Italy menu with prices in United States, updated March 2020: 37 items across 6 categories, prices from $3.00 to $26.00.

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Aunt Jake's - Little Italy Menu with Prices (United States)

Aunt Jake's - Little Italy menu with prices in United States, updated March 2020: 37 items across 6 categories, prices from $3.00 to $26.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/aunt-jakes-little-italy

Menu categories: Picked For You · For the Table · Create Your Own Pasta · Specialties · Beverages · House Made Dessert

Picked For You

ITEM	PRICE
Cavatelli All purpose flour, durum flour, eggs, and ricotta cheese. Served with your choice of sauce.	**$14.00**
Tagliatelle Long, medium width noodle. Made from semolina. Served with your choice of sauce.	**$14.00**
Gluten Free Rigati (Rigatoni) Gluten free all purpose flour, olive oil, and eggs. Served with your choice of sauce.	**$15.00**
Chicken Parmigiana Spicy marinara sauce and fresh mozzarella cheese.	**$22.00**
Cauliflower Gnocchi (Vegan and Gluten-Free) Portabella, button, oyster mushrooms, and roasted garlic.	**$25.00**

For the Table

ITEM	PRICE
Kale Caesar Salad Satur farm's kale and classic Caesar dressing.	**$13.00**
Calamari Sweet roasted red peppers.	**$14.00**
Sunday Salad (Vegan) Iceberg lettuce, red onions, tomatoes, cucumber, croutons, and vinaigrette.	**$11.00**
Italian Beef Salad (Gluten-Free) Ricotta, pesto, pistachio, arugula, and Himalayan salt.	**$14.00**
Artichokes and Avocado Toast Fried artichokes, lemon zest, chives, and pecorino cheese.	**$15.00**
Burrata "Stracciatella" Roasted tomatoes, basil tapenade, and rustic bread.	**$15.00**
All Natural Beef Meatballs Pecorino cheese, salt, milk, bread, and parsley.	**$14.00**
Mussels (Gluten-Free) Garlic, basil, parsley, and white wine.	**$15.00**
Italian Wedding Soup House made chicken meatballs, broth, leafy greens, and croutons.	**$10.00**

Create Your Own Pasta

ITEM	PRICE
Rigatoni (Vegan) Tubular pasta. Made from semolina, flour, and olive oil. Served with your choice of sauce.	**$13.00**
Cavatelli (Create Your Own Pasta) All purpose flour, durum flour, eggs, and ricotta cheese. Served with your choice of sauce.	**$14.00**

ITEM	PRICE
Squid Ink Bucatini Long extruded noodles. Made from semolina and squid ink. Served with your choice of sauce.	**$15.00**
Cavatappi (Hollow Spirals and Vegan) Semolina, salt, and olive oil. Served with your choice of sauce.	**$14.00**
Tagliatelle (Create Your Own Pasta) Long, medium width noodle. Made from semolina. Served with your choice of sauce.	**$14.00**
Gluten Free Rigati (Rigatoni) (Create Your Own Pasta) Gluten free all purpose flour, olive oil, and eggs. Served with your choice of sauce.	**$15.00**
Herb Garganelli Hollow cylinder pasta. All purpose flour, durum flour, and eggs. Served with your choice of sauce.	**$15.00**
Tri-Color Tottole (Springs and Vegan) Semolina, salt, olive oil, fresh beet, carrot, and spinach juice. Served with your choice of sauce.	**$14.00**
Lumache (Snail Shells and Vegan) Semolina, salt, and olive oil. Served with your choice of sauce.	**$14.00**
Four Cheese Herb Ravioli Fontal, ricotta, parmesan, and pecorino cheese. Served with your choice of sauce.	**$16.00**

Specialties

ITEM	PRICE
Bucatini Nero Vongole Little neck clams, garlic, white wine, butter, and chili.	**$22.00**
Chicken Parmigiana (Specialties) Spicy marinara sauce and fresh mozzarella cheese.	**$22.00**
Three Cheese Meat Lasagna Ricotta, mozzarella, pecorino cheeses with ground beef, and short rib.	**$20.00**
Risotto (Gluten-Free) Butternut squash, mushrooms, sage, and parmesan.	**$18.00**
Lemon Chicken (Gluten-Free) Thyme, rosemary, garlic, white wine, butter, and chili.	**$22.00**
Branzino (Gluten-Free) Chickpeas, fennel, and roasted red peppers.	**$23.00**
Shrimp Scampi Spaghetti, charred asparagus, brocken bread, and scampi sauce.	**$26.00**
Cauliflower Gnocchi (Vegan and Gluten-Free) (Specialties) Portabella, button, oyster mushrooms, and roasted garlic.	**$25.00**
Lamb Cavatelli Braised lamb shanks, broccoli rabe, pecorino, and chili flakes.	**$22.00**

Beverages

ITEM	PRICE
Coke	**$3.00**
Diet Coke	**$3.00**
Sprite	**$3.00**

House Made Dessert

ITEM	PRICE
Tiramisu Mascarpone, ladyfingers, and espresso.	**$6.00**