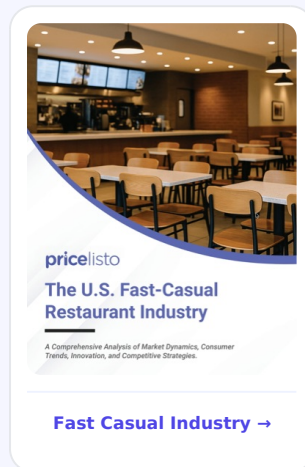




Aunt Jake's - Little Italy

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
Gluten Free Rigati (Rigatoni) (Create Your Own Pasta)	\$15.00
Gluten free all purpose flour, olive oil, and eggs. Served with your choice of sauce.	
Herb Garganelli	\$15.00
Hollow cylinder pasta. All purpose flour, durum flour, and eggs. Served with your choice of sauce.	
Tri-Color Tottole (Springs and Vegan)	\$14.00
Semolina, salt, olive oil, fresh beet, carrot, and spinach juice. Served with your choice of sauce.	
Lumache (Snail Shells and Vegan)	\$14.00
Semolina, salt, and olive oil. Served with your choice of sauce.	
Four Cheese Herb Ravioli	\$16.00
Fontal, ricotta, parmesan, and pecorino cheese. Served with your choice of sauce.	
Specialties	

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

Beverages

ITEM	PRICE
Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00

House Made Dessert

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