

Lunch Menu: Served Tues-Fri from 11 to 3

Pasta

Served w/ house salad & garlic bread.

- Pasta Bowl** 10.50
Choose either angel hair, spaghetti, fettuccine, penne, or rotini topped w/ pomodoro sauce.
- Ravioli** 11
Choose either meat or cheese ravioli, topped w/ pomodoro sauce.
- Lasagna** 13
Layers of ground beef, pasta, broccoli, & cheese, covered in pomodoro sauce.
- Vegetable Lasagna** 12.50
Layers of sliced carrots, broccoli, cauliflower, pasta, & 3 cheeses, covered in Rosa sauce.

Add meat sauce, mushroom sauce, or melted mozzarella +\$2

Soups & Salads

- Soup of the Day** cup 3.50 bowl 6
- Soup & Salad** 10
A bowl of soup & a side salad
- Half Sandwich w/ Soup OR Salad** 11
Half of either a Po Boy, Meatball, or Sausage sandwich plus a bowl of soup or a side salad.
- Dinner Salad** 10.50
Romaine & Iceberg lettuce, tomatoes, black olives, red onions, pepperoncini peppers, & Parmesan cheese w/ your choice of dressing.
w/grilled chicken +3.50
- Caesar Salad** 10.50
Romaine lettuce tossed w/ a creamy caesar dressing, parmesan cheese, & croutons.
w/grilled chicken +3.50
- Chef Salad** 14
Romaine and iceberg lettuce, tomatoes, black olives, red onions, pepperoncini peppers, pepperoni, chopped ham, salami, mortadella, provolone, & parmesan cheese.
- Chicken Pasta Salad** 14
Tri-colored spiral pasta, black olives, red onions, & roma tomatoes, topped w/ sliced, grilled chicken & parmesan cheese.

Sandwiches

- Po Boy** 13
Ham, salami, mortadella, & provolone cheese, topped w/ lettuce, tomatoes, & onions on toasted french bread w/ italian dressing.
- Meatball** 13
add melted mozzarella, + 2
Jumbo meatballs topped w/ pomodoro sauce on French bread.
- Sausage, Peppers, & Onions** 13
add melted mozzarella, + 2
Spicy sliced Italian link sausage w/ sautéed bell peppers & onions, served on French bread topped w/ pomodoro sauce.
- Chicago Beef** 15
Sliced ribeye, w/ melted mozzarella on French bread. Served w/ au jus and gardeniera.

House Specialties

Served w/ house salad & garlic bread.

- Penne Olio** 12
Penne pasta w/ mushrooms, garlic, herbs, and Romano cheese tossed in a white wine/olive oil sauce.
w/grilled chicken +3.50
- Fettuccine Broccoli** 12
Broccoli, Romano cheese, & garlic, sautéed in olive oil & tossed w/ fettuccine pasta.
- Fettuccine Primavera** 12
Carrots, broccoli, cauliflower, peas, onions, bell peppers, & mushrooms, sautéed in garlic-oil, served over fettuccine.
- Spaghetti & Clams** 15
Spaghetti and clams tossed in either garlic olive oil or creamy alfredo sauce.
- Meat Cannelloni** 13
Our own hand-rolled pasta tubes stuffed w/ ground beef & cheeses, topped w/ pomodoro sauce & melted mozzarella.
- Manicotti** 13
Our own hand-rolled pasta tubes stuffed w/ three cheeses, topped w/ pomodoro sauce & melted mozzarella.
- Fettuccine Alfredo** 12.50
Fettuccine pasta tossed in our rich, creamy alfredo sauce.
w/ grilled chicken 16 sautéed shrimp 18
- Homemade Gnocchi** 15
Potato dumplings topped w/ pomodoro sauce.
- Parmigiana**
Breaded chicken breast or hand-cut eggplant, topped w/ tomato sauce & melted mozzarella. Served w/ spaghetti pomodoro.
chicken 16 eggplant 14
Substitute fettuccine alfredo, +2
- Chicken Marsala** 16
Lightly breaded chicken breast, sautéed w/ butter, garlic, & marsala wine, topped w/ mushrooms, tomatoes, & green onions. Served over penne pasta.
- Shrimp Scampi** 17
Sautéed shrimp, tossed w/ tomatoes, artichoke hearts, & spaghetti in a garlic-butter, white wine sauce.

Planning a party?

Want someone else to do the cooking and the cleaning?
Did you know Lasagna House has a Banquet Room that can seat up to 40 guests?
Speak to one of our managers to plan your event today!

Pasta Dishes

All of our pasta dishes are served w/ a house salad & garlic bread.

Substitute Caesar salad 1
Sub cup of soup 2

- Lasagna** 14
Our famous lasagna w/ layers of ground beef, pasta, broccoli, & cheese, covered in rich pomodoro sauce.
- Vegetable Lasagna** 13.50
Layers of sliced carrots, broccoli, cauliflower, pasta, & 3 cheeses, covered in Rosa sauce.
- Meat Lovers Lasagna**
Ground beef, spicy sausage and chopped ham with 3 cheeses and pasta, topped with melted mozzarella and pepperoni 15.50

Ask about today's **FEATURED Lasagna!**

- Pasta Bowl** 11.50
Choose either angel hair, spaghetti, fettuccine, penne, or rotini topped w/ pomodoro sauce.
gluten free, whole wheat pasta, or zoodles + 2
- Italian Combination** 19
Our famous lasagna served w/ spaghetti pomodoro & cheese ravioli.
- Ravioli** 12.50
Choice of cheese or meat, ravioli, topped w/ pomodoro sauce.
- Add melted mozzarella** + 2
Add a SAUCE: meat, mushroom, alfredo, Genovese, Sicilian or tomato cream +2
Add 1 meatball +2.50
Add 1 hot sausage link + 3
Add sliced grilled chicken breast + 3.50
Add four sautéed shrimp + 5.50
- Pesto Spaghetti** 13
Spaghetti pasta sautéed with either (green) Genovese basil pesto or (red) basil tomato

Alfredo Dishes

- Fettuccine Alfredo** 14
Fettuccine pasta tossed in a rich parmesan cream sauce w/ garlic & butter.
w/ **sliced, grilled chicken** 17.50
w/ **sautéed shrimp** 19.50
Substitute tortellini 18
- Fettuccine Carbonara** 17.50
Fettuccine pasta, diced ham, green peas, & mushrooms in our rich, creamy alfredo sauce.
Substitute tortellini 18
- Fettuccine Boscaiola** 17.50
Our fettuccine alfredo, tossed w/ spicy sausage, mushrooms and thyme

LASAGNA TO GO!

Full Pan (Serves 24) \$ 116
Half Pan (Serves 12) \$ 72
Quarter Pan (Serves 6) \$ 42
(Pick up or Delivery)

Pizza

Our NY style 12" hand-tossed pizzas come w/ tomato sauce & mozzarella.

17

Substitute white sauce, +2

Vegetarian

Mushrooms, black olives, green bell peppers, & tomatoes

Meat Lovers

Ham, sausage, pepperoni, & hamburger

Margherita

Mozzarella, tomatoes, & basil

Create your own **MASTERPIECE!**

12-Inch Pizza 14
Hand-tossed pizza w/ mozzarella cheese & our own pizza sauce. Additional toppings, \$1.50 each.

Deluxe Pizza 20
Choose up to **8** of the following toppings to add to your cheese pizza

Additional Toppings (1.50 ea.)

Ham
Hamburger meat
hot Italian sausage
pepperoni
black olives
garlic
green bell pepper
mushrooms
onion
red bell pepper
spinach
tomatoes

Add anchovies + 2.50
Add grilled chicken + 3.50

Add salad, +3

We believe in real food. We have our own restaurant vegetable and herb garden where we grow our own herbs and spices. We support over 40 local independent family businesses with the ingredients we buy, and we make all of our own salad dressings, sauces, meatballs, lasagnas, soups, pizza, gnocchi, manicotti, etc. in house. We believe food should be fresh, local, homemade, delicious and served with a smile. And we have felt this way and prepared food in the same fashion for

All our pasta dishes are served
w/ a house salad and garlic bread.

Substitute broccoli or mixed vegetables for pasta + 1

Substitute Caesar salad for House salad + 1

Substitute cup of soup for House salad + 2

Gluten free, whole wheat pasta or zoodles + 2

Seafood

Spaghetti & Clams 17
Tender sautéed clams & spaghetti pasta served w/ your choice of either our garlic/olive oil sauce or alfredo sauce.

Shrimp Scampi 19
Sautéed shrimp tossed w/ tomatoes, artichoke hearts, & spaghetti pasta in our garlic butter/white wine sauce.

Stuffed Pasta

Manicotti 15
Our own hand-rolled pasta tubes, stuffed w/ a blend of ricotta, mozzarella, & parmesan cheeses, topped w/ pomodoro sauce & melted mozzarella cheese.

Meat Cannelloni 15
Our hand-rolled pasta tubes, stuffed w/ ground beef & cheeses, topped w/ pomodoro sauce & baked w/ melted mozzarella cheese.

Custom Plates

For lighter dining & special dietary needs.

Served w/ side salad and choice of one side.

Grilled Chicken 16.50

Sautéed Shrimp 18.50

Sides (choose one)

Sautéed broccoli Sautéed mushrooms
Spaghetti w/ olive oil Steamed vegetables

Lasagna House History

In 1942, Sicilian immigrant, Pete Pizzo fulfilled a lifetime dream of opening an Italian restaurant serving his family's century-old recipes. In the 1970's Pete brought his recipes and passion for food to Houston, Texas, calling it Lasagna House III.

Current owners, and local Spring family, Matt and Mary Vernon, still take great pride in serving delicious Italian fare in the same loving way that Pete did so many years ago.

Thank you so much for supporting our traditions, our staff and our small family business for the past 80 years!

House Specialties

Parmigiana
Breaded eggplant, or chicken, topped w/ tomato sauce & melted mozzarella cheese. Served w/ spaghetti pomodoro.

eggplant/ 16 chicken/ 17.50
Substitute fettuccine alfredo + 2

Fettuccine Primavera 14
Carrots, broccoli, cauliflower, peas, onions, bell peppers, & mushrooms, sautéed in garlic-oil, served over fettuccine.

Scaloppine 17.50
Breaded chicken sautéed w/ mushrooms in our garlic wine sauce. Served w/ spaghetti pomodoro.

Puttanesca 14
Artichoke hearts, black olives, capers, green onions, mushrooms, & Roma tomatoes in our garlic wine sauce, served over spaghetti pasta.

chicken/ 17.50 shrimp 19.50

Penne Olio 13.50
Penne pasta tossed w/ mushrooms & herbs in our garlic wine sauce.

chicken/ 17 shrimp 19

Marsala
Breaded chicken or sautéed shrimp, w/ mushrooms, Roma tomatoes, green onions, & our homemade marsala sauce. Served over penne pasta.

Chicken/ 17.50 shrimp/ 19.50

Gnocchi 16.50
Homemade potato dumplings topped w/ our rich, red tomato sauce.

Substitute alfredo sauce +2

Fettuccine Broccoli 14.50
Sautéed broccoli & garlic, tossed w/ Romano cheese & fettuccine pasta.

Chicken Florentine 18
Sliced, grilled chicken w/ mushrooms, artichoke hearts, and spinach tossed in our creamy alfredo sauce & served over penne pasta.

*Consuming raw or undercooked meats or seafood may pose a health risk to certain individuals

Try us once and you'll be back.

Family owned and operated since



**82 years young and counting.
Join us every September for our birthday party.**

281-580-7797

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217D Cypress Creek Pkwy
Houston, TX 77090

Check out our pans to go and other menus at
lasagnahouse1960.com



Wine, spirits and beer



Now proudly serving pre-mixed craft cocktails from Mipact Beverage co,

A local, small family-owned company:

Craft margaritas \$7.00

Pina Coladas \$7.00

Hurricanes \$7.00

Hypnoticals \$7.00

House wine

Proudly serving Impero brand, which distributes from family wineries in the heart of Italy

Chianti - Cabernet – Merlot – Chardonnay – Pinot Grigio – White Zinfandel

Glass \$6 ½ carafe \$13 Full carafe \$22

Wines by the bottle

Cancellata D. Ripatbella Toscana \$85

Corvina De Verona \$38

La Certossa Chianti \$36

Antonutti Pinot Grigio \$38

Tinazzi Amrone \$100

Villa Loren Amarone \$70

Tinazzi Repasso \$45

Le Volpi Roma Rosso \$45

Red wines by the glass

Glass/ bottle / take home

Caposaldo Chianti

\$7 / \$25 / \$21

Cella Lambrusco

\$7 / \$25 / \$21

Bolla Valpolicella

\$7 / \$25 / \$21

Crested Porcupine Pinot Noir

\$9.50 / \$30 / \$26

Collevento Merlot

\$7 / \$25 / \$21

Seaglass Cabernet

\$9.50 / \$30 / \$26

White wines by the glass

Glass/ bottle / take home

Serena Prosecco

\$7.50 / \$28 / \$24

Villa Balestra pink Moscato

\$8.50 / \$32 / \$28

La Matata Moscato

\$8.50 / \$32 / \$28

Collevento Sauvignon Blanc

\$8.50 / \$32 / \$28

Bolla Pinot Grigio

\$6.50 / \$24 / \$20

Kendall Jackson Chardonnay

\$9 / \$34 / \$30

BEER

Saint Arnold's rare beer stash

Bishop's Barrell \$13

Divine Reserve \$8

Ask about our local rotating draft beer highlighting small Texas family breweries:

Beers in Bottles and cans

Domestic \$4

Bud Light

Coors Light

Miller Light

Budweiser

Import/ Premium \$5

Peroni

Birra Moretti

Heineken

Shiner Bock

Stella Artois

Local Craft \$6

Saint Arnold Elyssa,

Saint Arnold's Seasonal,

(Octoberfest, Christmas, etc.)

Klaus One Hellz of a Lager

Klaus Edelweizen