




5210 Chillicothe Rd South Russell, OH 44022 440.338.1112

 Follow us @augiespizza_southerussell

TO SHARE

CABERNET POPCORN

House popped corn | cabernet reduction
herbs | parmesan 7

CRISPY ARTICHOKEs

Roasted garlic aioli | balsamic reduction
fresh herbs 10

PROVOLONE STICKS

House marinara 11

BREAD STICKS

House marinara 6
add cheese +1

WINGS

Celery | buttermilk ranch 15
sauces: buffalo | bbq | garlic parmesan | honey
mustard | teriyaki

CHICKEN TENDERS

Six tenders | bbq sauce 11
add house-cut fries +5

BACON CHEESE FRIES 13

HOUSE BREAD

Fresh focaccia | whipped butter | balsamic
olive oil 8

SALADS

Dressings: Mama D's | buttermilk ranch | balsamic
basil vinaigrette | pomegranate vinaigrette
bleu cheese | honey mustard | caesar

DINNER SALAD

Iceberg & romaine | provolone | tomatoes
olives | banana peppers 6

UNCLE PASTA Sharable!

Iceberg & romaine | provolone | tomatoes
pepperoni | olives | banana peppers 11

THE BIG AUNT TILLIE

Iceberg & romaine | grilled chicken | bacon
provolone | tomatoes | croutons 16

HEIRLOOM TOMATO SALAD

Field greens | fresh mozzarella | balsamic
basil vinaigrette 10

PICKLED BEET SALAD

Field greens | croutons | shaved parmesan
pomegranate vinaigrette 10

CAESAR SALAD

Romaine | parmesan | crispy bacon | cherry
tomatoes | croutons 10
add chicken +8 add salmon +10

CRAFT COCKTAILS

HOUSE CRAFTED LIMONCELLO

Glass 10 | Bottle 50

CHEF'S SIGNATURE

Double Jim Beam | splash ginger ale
lemon | cherry 10

AUGIES COSMO

Orange vodka | cranberry juice
Cointreau | fresh lime 12

AUGIES MULE

Tito's Handmade Vodka | ginger beer
fresh lime | ginger-basil syrup 12

OLD FASHION

Buffalo Trace | orange | cherry | bitters 14

DESSERTS

We proudly support Chef Lauren
Shaffer with Black Sheep Baking

MONTHLY CHEESECAKE

Ask your server for this month's selection 11

KEY LIME PIE

Toasted meringue | key lime custard
graham cracker crust 11

TIRAMISU TOWER

Coffee soaked vanilla cake | whipped
mascarpone | ganache | amaretto 11

GELATO

Ask your server about today's selection 8

BOURBON Subject to availability 2 oz pour served however you like

SMOKE WAGON SMALL BATCH	15
SMOKE WAGON UNCUT UNFILTERED	18
WELLER GREEN LABEL	12
WELLER ANTIQUE 107	15
WOODFORD RESERVE	12
WILLET POT STILL	15
COLONEL E.H. TAYLOR	30
STAGG JR	30
JOSEPH MAGNUS	18
BULLEIT	12
HEAVEN'S DOOR	16
HEAVEN'S DOOR 10 YEAR	18
BOOKERS	22
BLANTONS	20
ANGEL'S ENVY	16
BUFFALO TRACE	12
BLADE & BOW	13
RUSSELLS RESERVE	15
RUSSELLS RESERVE RYE	15
EAGLE RARE	18
MCKENNA 10 YEAR	19
LARCENY BARREL PROOF	18
PENELOPE TOASTED	22
WELLER FULL PROOF BLUE LABEL	45
WELLER 12 YEAR BLACK LABEL	35
KNOB CREEK 12 YEAR	16
KNOB CREEK 18 YEAR	22
HORSE SOLDIER, SMALL BATCH	16
HIGH WEST CAMPFIRE	20
NOAH'S MILL	15

ENTREES

RIBS

Baby back | cole slaw | cheesy garlic bread
half 15 | full 30

VEAL JEROME

Wild mushrooms | roasted red peppers
balsamic reduction | fingerling potatoes
garlic green beans 23

BLACKENED SALMON

Wester Ross Scottish Salmon | pickled
artichokes | heirloom tomato relish |
fingerling potatoes | garlic green beans 23

DEBBIE'S FAMOUS LASAGNA

Garlic bread | dinner salad 20

VEAL PARMESAN

Spaghetti marinara | garlic green beans 23

PASTA MARINARA

Spaghetti or penne | marinara or garlic
butter | garlic bread | dinner salad 17
add meatballs +2, sub meat sauce +2

CHICKEN PARMESAN

Spaghetti marinara | garlic green beans 20

EGGPLANT PARMESAN

Spaghetti marinara | garlic green beans 16

MEATBALL SUB

Meatballs | marinara | provolone |
Served with French fries 15

SLAMMER

Ham | pepperoni | salami | lettuce
tomatoes | mama d's dressing
Served with French fries 15

For more than 50 years, we've proudly
provided full-service catering to the
Greater Cleveland Area. Every event we
serve is treated with the same care and
attention as if it were our own. Whether
you need a custom menu for a birthday
celebration or a health-focused spread for
a professional sports team, we deliver
exceptional food tailored to your needs.

We source locally whenever possible and
use only the finest ingredients. All of our
recipes are our own, crafted and refined
over decades. Owner Danny Jenks as a
graduate of the Culinary Institute of
America brings his culinary expertise and
passion to every dish we prepare.

Go to AugiesCatering.com to learn more.
Didn't see what you were looking for?
Just ask-If you can imagine it, we can cater it.

AWARD WINNING PIZZA

SPECIALTY PIZZAS

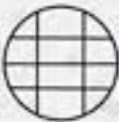
***Gluten-Free Cauliflower Crust available upon
request. Medium pizza only, 8 slices +3***



Small | 4 Cut
18



Medium | 8 Cut
23



Large | 12 Cut
27

DON HO

Honey ham | pineapple | double cheese

ORIGINAL WHITE

Garlic butter | cheese | broccoli | cauliflower

ALICE IN VEGGIE LAND

Garlic butter | sundried tomatoes | spinach
artichokes | roasted red peppers

EATY, MEATY, BIG, & BOUNCY

Pepperoni | sausage | meatballs

THE GREEK

Garlic butter | chicken | feta | spinach
tomatoes | artichokes | provolone

WHY DID THE CHICKEN CROSS THE ROAD

Ranch | chicken | bacon | provolone | hot
sauce

THE REGULAR

Triple pepperoni | double cheese
Once you eat it, you'll be a regular!

GEORGE W

Grilled chicken | Augies bbq sauce | onions

THE MARGHERITA

Garlic butter | fresh mozzarella | provolone
tomato | fresh basil

VEGGIE

Mushrooms | onion | green pepper | black
olives | award winning pizza sauce

CREATE YOUR OWN

*Choice of Garlic Butter or Our
Award-Winning Pizza Sauce.*

SMALL

Plain 11 | Deluxe 20
Extra toppings 2 | Premium Toppings 2.50

MEDIUM

Plain 13 | Deluxe 25
Extra toppings 2.50 | Premium toppings 3

LARGE

Plain 16 | Deluxe 33.50
Extra toppings 3.50 | Premium toppings 4.50

TOPPINGS

Pepperoni | mushrooms | spinach | broccoli | onion
sausage | meatballs | green peppers | tomatoes
hot peppers | black olives | green olives
red peppers | anchovies | honey ham | pineapple

PREMIUM TOPPINGS

Extra cheese | grilled chicken | feta | bacon
artichokes | fresh mozzarella

3% convenience fee on all cashless payments - American Express is now accepted

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We are not a dedicated gluten-,soy-,or nut-free kitchen. Ingredients may share common cooking equipment, utensils, or frying oil.