
ANTIPASTI

CALAMARI FRITTI 12.50

fresh baby squid battered and served with marinara sauce

POLENTA 9.50

in gorgonzola cream sauce with mushrooms

BRUSCHETTA 8.50

toasted Tuscan bread with fresh tomatoes, garlic, herbs and olive oil, seasoned to perfection

MUSSELS 13.50

pan steamed mussels in marinara sauce or white wine garlic sauce

MELANZANE CAPRESE 9.50

eggplant medallions topped with fresh mozzarella, basil and marinara sauce

BURRATA 13.50

mozzarella with a creamy center served with toasted Tuscan bread

10" PERSONAL PIZZA'S

MARGHERITA 12.50

our classic crust topped with sliced tomatoes, imported mozzarella cheese, basil and a drizzle of extra virgin olive oil

CHICKEN ALFREDO 14.50

our creamy alfredo sauce topped with chicken, roasted garlic and imported mozzarella cheese then garnished with green onions

PAPA SPECIAL 14.50

Italian sausage, roasted peppers, mushrooms and imported mozzarella

BUILD YOUR OWN 10.50/BASE

base consists of sauce and imported mozzarella additional ingredient is only 1.50 each. Pepperoni, Sausage, Mushrooms Onions, Roasted Peppers, Black Olives, Sliced Tomatoes, Broccoli, Garlic, etc..

ZUPPA

ZUPPA DEL GIORNO MKT PRICE

Soup of the day

STRACCIATELLE 7.50

cheese tortellini, spinach and eggs in chicken broth

POLLO

POLLO PARMIGIANA 21.00

lightly fried breast of chicken topped with our marinara sauce and fresh mozzarella cheese then baked to perfection

* served with side of broccoli or pasta marinara

POLLO ALLA ANNA 22.00

fettucini pasta paired with breasts of chicken and mushrooms in our classic alfredo sauce

POLLO PICCATA 22.00

breasts of chicken simmered with lemons, capers and white wine

* served with side of broccoli or pasta marinara

POLLO VESUVIO 22.00

simmered with roasted potatoes in white wine, herbs and garlic

* available ½ chicken bone in +2.00

POLLO MARSALA 22.00

breasts of chicken simmered in marsala wine, herbs and mushrooms -paired with polenta cakes

INSALATE

FRESCA DEL GIARDINO 6.50

* add gorgonzola for only 1.00 more

CAESAR 11.00

romaine tossed with parmesan cheese, house made croutons and classic Caesar dressing

* small 7.00 add chicken +4.50 add anchovies + 1.50

INSALATA CAPRESE 12.00

freshly sliced tomatoes, topped with imported mozzarella cheese and basil served on a bed of mixed greens lightly dressed with our house made Italian dressing

INSALATA ITALIANA 12.00

Mixed greens topped with fire roasted peppers, cherry tomatoes, black olives and imported mozzarella cheese lightly dressed with our house made Italian dressing

INSALATA AGRO DOLCE 12.00

mixed greens topped with sliced green apples, walnuts and gorgonzola cheese lightly dressed with our house made balsamic vinaigrette

PASTE

SPAGHETTI CARBONARA 18.00

prosciutto, onions, egg and peas in our classic cream sauce

FARFALLE DELLA NONNA 19.00

bowtie pasta with Italian sausage, peas, mushrooms, tomatoes and onions in creamy tomato sauce

ROTOLO AURORA 19.00

house made sheets of pasta stuffed with spinach and ricotta then rolled, sliced and topped with creamy tomato sauce

CHEESE TORTELLINI 16.00

in Marinara or Bolognese sauce

LOBSTER RAVIOLI 23.00

topped with light mascarpone cheese sauce with peas and tomatoes

CHEESE TORTELLINI ALLA VODKA 18

with creamy vodka sauce with mushrooms and peas

PENNE AL POMODORO SECCO 18.00

tube pasta tossed with fresh tomatoes, mushrooms and sun dried tomatoes in gorgonzola cream sauce

* add chicken for +4.50

STUFFED SHELLS 16.00

baked in Mariana or Bolognese sauce

LINGUINE PESTO 18.00

carefully blended basil, garlic, parmigiana, olive oil and a hint of cream

* add chicken for +4.50 shrimp or salmon +8.00

FRUTTI DI MARE 27.00

fresh calamari, mussels, scallops and shrimp tossed in linguine pasta with marinara or white wine garlic sauce

LASAGNA 18.00

pasta sheets layered with our signature cheese blend and ground beef with marinara or bolognese sauce

SPAGHETTI CON POLPETTINE 17.50

with Mama's meatballs finished off with Mariana or Bolognese sauce

SPECIALTIES DELLA CASA

PORK CHOPS ALLE NOCI 25.00

grilled then simmered with fresh rosemary and walnuts in gorgonzola cream sauce

* served with side of broccoli or pasta marinara

EGGPLANT PARMIGIANA 19.00

fresh medallions sliced, breaded and lightly fried then layered with marinara, mozzarella.....then you guessed it...baked to perfection

* served with side of broccoli or pasta marinara

GRILLED LAMB CHOPS 32.00

grilled then pan simmered with fresh rosemary, artichokes, roasted potatoes, garlic and white wine

SALMON PUTTANESCA 27.00

pan roasted then simmered with fresh tomatoes, capers, onions and black olives in our marinara sauce

* served with side of broccoli or pasta marinara

RISOTTO VERDE 20.00

Arborio rice simmered with garlic, spinach, mushrooms and artichokes in white wine sauce

* with chicken add 4.50 with shrimp add 8.00

POLLO CANNELLONI 19.00

tube pasta stuffed with perfectly seasoned cheeses and chicken, topped with creamy balsamic sauce with mushrooms

VEAL PARMIGIANA 25.00

lightly breaded and baked with mozzarella cheese and marinara sauce

* served with side of broccoli or pasta marinara

GRILLED SALMON 25.00

lightly seasoned and served with steamed broccoli

DOLCE

TIRAMISU 8.00

lady fingers soaked in espresso, layered with creamy mascarpone cheese and dusted with cocoa

BOMBA AL CHOCOLATO 7.50

warm chocolate cake smothered with our bittersweet chocolate sauce

TORTE DI PANE 7.50

bread pudding topped with our warm caramel sauce

MINI CANNOLI 7.50

miniature cannoli filled with sweetened ricotta cheese and chocolate chips, finished with chopped pistachios

AMARETTO CAKE 7.50

yellow layer cake layered with almond cream

PROFITEROLES 7.50

mini cream puffs filled with vanilla custard and topped with our warm chocolate sauce

Fresh Pizza!

Size	Serves	Price	Each Item
12"	1 - 2	13	1
14"	2 - 3	15	2
16"	3 - 4	17	3

Choose from the following: Italian Sausage, Pepperoni, Onions, Anchovies, Black Olives, Spinach, Broccoli, Garlic, Green Peppers, Mushrooms, and Sliced Tomatoes

CATERING TRAYS

	1/2 trays (8-10)	Full trays (15-20)
PASTA <i>Choice of Spaghetti, Penne or Farfalle</i> <i>Choice of Bolognese or Marinara</i>	70	130
CHEESE TORTELLINI <i>Tortellini smothered in Bolognese or Marinara</i>	85	160
LASAGNA <i>filled with Bolognese or Marinara</i> <i>* Vegetable Lasagna upon request</i>	85	160
EGGPLANT PARMIGIANA <i>fresh medallions sliced, breaded and lightly fried then layered with marinara, mozzarella and baked to perfection</i>	85	160

6 order minimum \$14 per order

- ◆ **POLLO PARMIGINA**
- ◆ **POLLO VESUVIO**
chicken breasts simmered with roasted potatoes in white wine, herbs and garlic
- ◆ **POLLO PICATTA**
breasts of chicken simmered with lemons, capers and white wine
- ◆ **POLLO ANNA**
fettucini pasta paired with breasts of chicken and mushrooms in our classic alfredo sauce

CATERING CONTINUED

	1/2 tray (8-10)	Full tray
VESUVIO POTATOES	45	
SAUTÉED BROCCOLI <i>in garlic and olive oil</i>	45	
ITALIAN SAUSAGE	60	
ANNA'S MEATBALLS <i>* Can't decide? Get 1/2 and 1/2</i>	60	
CAPRESE <i>freshly sliced tomatoes, topped with imported mozzarella cheese and basil served on a bed of mixed greens lightly dressed with our house made Italian dressing</i>	60	
HOUSE SALAD <i>mixed Greens, onions, red cabbage, carrots and cherry tomatoes lightly dressed with our house made Italian dressing</i>	45	
CAESAR <i>romaine tossed with parmesan cheese, house made croutons and classic Caesar dressing</i>	50	
	1/2 tray 12 pc	Full tray 24 pc
TIRAMISU	50	90
ZUPPA INGLESE	45	80
PROFITEROLES	60	
AMARETTO CAKE	60	
MINI CANNOLI	60	
CHOCOLATE LAYER CAKE	50	

★ Chaffing dishes, sterno (for keeping items warm), cutlery, plates, napkins can be ordered at an additional cost. Please inquire if needed.

Anna Maria Pasteria

Est. 1989

to go - deliveries

773-506-2662

