

# Anna Maria Pasteria

Est. 1989

## ANTIPASTI

### CALAMARI FRITTI 13.50

*fresh baby squid battered and served with marinara sauce*

### BRUSCHETTA 9.00

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

### MELANZANE CAPRESE 10.00

*eggplant medallions topped with fresh mozzarella, basil and marinara sauce*

### POLENTA GORGONZOLA 10.00

*in gorgonzola cream sauce with mushrooms*

### MUSSELS 14.50

*pan steamed mussels in marinara sauce or white wine garlic sauce*

### BURRATA 14.50

*mozzarella with a creamy center served with toasted Tuscan bread*

## ZUPPA

### ZUPPA DEL GIORNO MKT PRICE

*Soup of the day*

### STRACCIATELLE 8.50

*cheese tortellini, spinach and eggs in chicken broth*

## INSALATE

### FRESCA DEL GIARDINO 7.00

*\* add gorgonzola for only 1.50 more \**

### CAESAR 8.00

*romaine tossed with parmesan cheese, house made croutons and classic Caesar dressing \*add chicken \$5.00 add anchovies \$2.00*

### INSALATA ITALIANA 13.50

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

### INSALATA CAPRESE 13.50

*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 AGRO DOLCE 13.50

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

## 10" PERSONAL PIZZA'S

### PAPA SPECIAL 15.50

*Italian sausage, roasted peppers, mushrooms and imported mozzarella*

### CHICKEN ALFREDO 15.50

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

### MARGHERITA 13.50

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

### BUILD YOUR OWN 11.50/BASE

*base consists of sauce and imported mozzarella additional ingredient is only 2.00 each. Pepperoni, Sausage, Mushrooms Onions, Roasted Peppers, Black Olives, Sliced Tomatoes, Broccoli, Garlic, etc..*

## CONTORNI

### MEATBALLS OR SAUSAGE 8.50

### SPINACH 8.50

### VESUVIO POTATOES

### BROCCOLI 8.50

### POLENTA 8.50

*marinara sauce or bolognese*

Please let your server know of any allergies or restrictions. The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. We are not a gluten free facility and unintentional cross-contamination may occur. Please allow the kitchen extra time to prepare dishes with modifications and substitutions. 20% gratuity added to parties of 5 or more.

## SPECIALTIES DELLA CASA

### GRILLED LAMB CHOPS 35.00

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

### POLLO CANNELLONI 19.50

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

### EGGPLANT PARMIGIANA 19.50

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 \*

### VEAL PARMIGIANA 27.00

lightly breaded and baked with mozzarella cheese and marinara sauce

\* served with side of broccoli or pasta marinara \*

### FRUTTI DI MARE 29.00

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

### SPAGHETTI CARBONARA 19.00

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

### CHEESE TORTELLINI 16.50

in Marinara or Bolognese sauce

### LINGUINE PESTO 18.50

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

\* add chicken for +5.00 shrimp or salmon +10.00 \*

### PENNE AL POMODORO SECCO 19.00

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

\* add chicken for +5.00 \*

### LOBSTER RAVIOLI 24.00

topped with light mascarpone cheese sauce with peas and tomatoes

### POLLO PARMIGIANA 22.00

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 MARSALA 23.00

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

### POLLO ALLA ANNA 23.00

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

### SALMON PUTTANESCA 29.00

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 21.00

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

\* with chicken add 5.00 with shrimp add 10.00 \*

### PORK CHOPS ALLE NOCI 27.00

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

\* served with side of broccoli or pasta marinara \*

### GRILLED SALMON 27.00

lightly seasoned and served with steamed broccoli

## PASTE

### ROTOLO AURORA 19.50

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

### FARFALLE DELLA NONNA 19.50

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

### SPAGHETTI CON POLPETTINE 18.50

Mama's meatballs finished off with Mariana or Bolognese sauce

### LASAGNA 18.50

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

### STUFFED SHELLS 16.50

baked in Mariana or Bolognese sauce

### CHEESE TORTELLINI ALLA VODKA 18.50

cheese filled tortellini with mushrooms and peas tossed with creamy vodka sauce

## POLLO

### POLLO PICCATA 23.00

breasts of chicken simmered with lemons, capers and white wine

\* served with side of broccoli or pasta marinara \*

### POLLO VESUVIO 23.00

simmered with roasted potatoes in white wine, herbs and garlic