

Anna Maria Pasteria

Est. 1989

ANTIPASTI

CALAMARI 14.50

fresh baby squid battered and served with marinara sauce

V MELANZANE CAPRESE 11.50

eggplant medallions topped with fresh mozzarella, basil and marinara sauce

V BRUSCHETTA 10.00

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

V Gf POLENTA GORGONZOLA 11.50

in gorgonzola cream sauce with mushrooms

MUSSELS 15.50

pan steamed mussels in marinara sauce or white wine garlic sauce

V BURRATA 15.00

mozzarella with a creamy center served with toasted Tuscan bread

ZUPPA

ZUPPA DEL GIORNO MKT PRICE

Soup of the day

STRACCIATELLE 9.00

cheese tortellini, spinach and eggs in chicken broth

INSALATE

V Gf FRESCA DEL GIARDINO 8.00

* add gorgonzola for only 1.00 more *

★ CAESAR 9.00

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

* add chicken +\$5.00 add anchovies +\$2.00 *

V Gf INSALATA ITALIANA 14.50

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

V Gf INSALATA CAPRESE 14.00

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

V INSALATA AGRO DOLCE 14.50

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

SPECIALTIES DELLA CASA

★ Gf PORK CHOPS ALLE NOCI 28.00

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

* served with side of broccoli or pasta marinara *

★ Gf SALMON PUTTANESCA 30.00

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

* served with side of broccoli or pasta marinara *

★ GRILLED LAMB CHOPS 36.00

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

V Gf RISOTTO VERDE 22.00

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

* with chicken +5.00 with shrimp +10.00 *

★ Gf GRILLED SALMON 28.00

lightly seasoned and served with steamed broccoli

VEAL PARMIGIANA 28.00

lightly breaded and baked with mozzarella cheese and marinara sauce

* served with side of broccoli or pasta marinara *

EGGPLANT PARMIGIANA 21.00

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 *

POLLO CANNELLONI 21.00

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

Please let your server know of any allergies or restrictions. 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. Maximum of 2 checks or 2 forms of payment per table. 20% gratuity added to parties of 5 or more.

POLLO

POLLO PICCATA 24.50

breasts of chicken simmered with lemons, capers and white wine
** served with side of broccoli or pasta marinara **

POLLO VESUVIO 24.50

simmered with roasted potatoes in white wine, herbs and garlic

POLLO MARSALA 24.50

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

POLLO ALLA ANNA 24.50

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

POLLO PARMIGIANA 22.50

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 **

PASTE

★ SPAGHETTI CARBONARA 20.00

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

V STUFFED SHELLS 17.50

baked in Mariana or Bolognese sauce

V LINGUINE PESTO 19.50

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

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

V CHEESE TORTELLINI ALLA VODKA 19.50

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

V PENNE AL POMODORO SECCO 20.00

tube pasta tossed with fresh tomatoes, mushrooms and sun dried tomatoes in gorgonzola cream sauce
** add chicken for +5.00 **

SPAGHETTI CON POLPETTINE 19.00

Mama's meatballs finished off with Mariana or Bolognese sauce

LOBSTER RAVIOLI 25.00

topped with light mascarpone cheese sauce with peas and tomatoes

CHEESE TORTELLINI 17.50

in Marinara or Bolognese sauce

LASAGNA 19.00

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

V ROTOLO AURORA 21.00

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

FRUTTI DI MARE 32.00

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

FARFALLE DELLA NONNA 21.00

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



Our Story

A mix of modern and traditional Italian cuisine, our cozy ristorante has long been a local favorite. Sisters Anna and Maria, originally from the Basilicata region of southern Italy, first opened the doors of Anna Maria Pasteria in 1989.

At age seven, Anna fell in love with cooking, creating her first plate of Pasta e Fagioli, a simple peasant dish now an Italian specialty. Enamored with cuisine and hospitality, Maria followed the family tradition and put her heart into making the best and most heavenly Tiramisu.

After nearly three decades, Anna continues to dedicate herself to the finest homemade Italian cuisine and service. Each entrée is prepared to order with only the finest and freshest ingredients.

It is our desire to make your dinner at Anna Maria Pasteria a delight to your palate and a happy and memorable dining experience. Thank you for joining us here on our website and we hope to see you soon.

Buon Appetito!

CONTORNI

V Gf VESUVIO POTATOES 8.50

V Gf BROCCOLI 8.50

Gf POLENTA 8.50

marinara sauce or bolognese

V Gf SPINACH 8.50

ITALIAN SAUSAGE OR ANNA'S MEATBALLS 8.50

★ NOTICE

The Chicago Department of Public Health advises the 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.