

Anna Marie's Italian Cuisine, serving old fashioned Neapolitan recipes handed down through generations using only the finest ingredients.

Executive Chef Raffaele & Anna Marie Pota

NOTICE – All dishes are cooked to order: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

LUNCH SPECIALS

**SERVED
to 3PM**

CAESAR SALAD WITH CHICKEN 13.50
Romaine lettuce, croutons, parmigiano cheese, tossed with Caesar dressing – *anchovy optional*

GARDEN SALAD WITH CHICKEN 13.50
Fresh greens, red onions, tomatoes, cucumbers, mushrooms, black and green olives served with choice of dressing

MEATBALL PARMIGIANA HERO 13.50
House-made meatballs, pomodoro sauce topped with mozzarella cheese, served with fries

CHICKEN PARMIGIANA HERO 13.50
Breaded chicken cutlet, pomodoro sauce topped with mozzarella cheese, served with fries

PEPPERS AND EGG HERO 13.50
Eggs and sautéed green bell peppers, served with fries

VEGAN SPINACH MARINARA 16
Choice of pasta, with marinara sauce, sauteed spinach, plum tomatoes, garlic and olive oil

SPAGHETTI AND MEATBALL 16
Spaghetti pasta with San Marzano tomato sauce and one meatball

BAKED PENNE 16
Penne pasta mixed with pomodoro, ricotta cheese, topped with melted mozzarella cheese. Make it Siciliana by adding chopped, battered eggplant

BROCCOLI AND PENNE 16
Garlic sautéed broccoli in extra virgin olive oil

SPINACH AND PENNE 16
Garlic sautéed spinach in extra virgin olive oil

CHICKEN PARMIGIANA 16
Breaded chicken cutlet topped with pomodoro and mozzarella cheese, served with penne pasta

EGGPLANT PARMIGIANA 16
Eggplant layered with pomodoro and topped with melted mozzarella and served with penne pasta

ADD A SIDE +6

Garden Salad, Caesar Salad or
French Fries

*A \$5 upcharge may apply when substituting sauces. Please ask server for details.
20% Gratuity on parties of 6 or more*