

Welcome to *Anna Marie's* Italian Cuisine
est. 2017

ANTIPASTI

STARTERS

COLD ANTIPASTO PLATTER 25 *gluten free*

Italian meats, domestic and imported cheeses, olives and vegetables served with Italian dressing

SHRIMP COCKTAIL 20 *gluten free*

(5) Jumbo shrimp served with cocktail sauce

BAKED CLAMS 16

Whole littleneck clams baked with house-made seasoned bread crumbs, served with lemon

MUSSELS 18 *gluten free*

Simmered in a choice of light marinara sauce or white wine sauce, with garlic, olive oil, parsley, and a pinch of red pepper flakes.

FRIED CALAMARI 18

Tender fresh calamari lightly seasoned and served with spicy marinara sauce and lemon wedges

GOUDA MAC & CHEESE BITES 11

(10) Tender macaroni mixed with Gouda cheese, lightly battered and deep fried to a golden brown

CHICKEN TENDERS 14

(5) Tender strips of breast meat served plain, mild, medium, hot, BBQ or Italian style with house-made ranch or blue cheese

CHICKEN WINGS 14

(8) Plain, mild, medium, hot, BBQ or Italian style served with house-made ranch or blue cheese

ARANCINI RICEBALL 11

(1) Seasoned rice ball with ground beef center, topped with mozzarella

FRIED MOZZARELLA 11

(6) Mozzarella cheese dipped in a seasoned batter, fried golden and served with pomodoro

ZUCCHINI STICKS 11

Zucchini battered and breaded, fried to perfection and served with pomodoro

SALADS

CAESAR SALAD LG 15 SM 8

Romaine lettuce, croutons, parmigiano cheese, tossed with Caesar dressing, anchovy filet optional

CAPRESE SALAD 17 *gluten free*

Fresh tomatoes, roasted red peppers, fresh mozzarella cheese with balsamic glaze and basil

GARDEN SALAD LG 15 SM 8 *gluten free*

Mixed greens, red onions, tomatoes, cucumbers, black and green olives, carrots and mushrooms served with choice of ranch, blue cheese, balsamic, or Italian vinaigrette

SOUPS

Made Fresh Daily
Cup 6.5 / Bowl 11

PASTA E FAGIOLI

Pasta, beans and prosciutto (imported cured ham) in a hearty broth

STRACCIATELLA

Pasta, egg drop, and spinach with Romano cheese, in a hearty chicken broth

TORTELLINI EN BRODO

Fresh tortellini in a hearty chicken broth

Bread basket available upon request, with additional bread baskets +3

20% Gratuity on parties of 6 or more. Corkage fee \$20 per bottle.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

Anna Marie's

est. 2017

HERO SANDWICHES

Hero sandwiches served ala carte
French fries + 6 / Side salad +6

served all day

ITALIAN CLUB 15

Prosciutto (imported cured ham), Genoa salami, ham, provolone, tomato, mixed greens, red onion, served with vinaigrette dressing

SAUSAGE, PEPPERS & ONIONS 15

Sweet Italian pork sausage, with sautéed green peppers, onions, topped with pomodoro

STEAK BOMB 17

Sirloin steak, sautéed green peppers, onions, mushrooms, mozzarella cheese

MEATBALL PARMIGIANA 15

House-made meatballs, pomodoro, mozzarella cheese

EGGPLANT PARMIGIANA 15

Battered eggplant, pomodoro, mozzarella cheese

CHICKEN PARMIGIANA 15

Breaded chicken cutlet, pomodoro, mozzarella cheese

SAUSAGE PARMIGIANA 15

Sweet Italian pork sausage, pomodoro, mozzarella cheese

CHICKEN CAESAR 19

A tender chicken cutlet with romaine lettuce, tossed with Caesar dressing, sprinkled with Parmesan cheese

PEPPERS AND EGGS 14

Eggs with sautéed green peppers

VEAL PARMIGIANA 18

Breaded veal cutlet, pomodoro, mozzarella cheese

All of our bread, pizza dough and sauces are made in house,
with premium ingredients, using our classic recipes.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

PIZZAS

Choose from New York Style thin crust (12", 14" or 18"), Pan Style Deep Dish, or Square options including our Grandma Pie or Sicilian.

NY STYLE

12" (6 slices) 14" (6 slices) & 18" (8 slices)

NEAPOLITAN 15, 20, 25

Mozzarella cheese and our house pizza sauce

WHITE PIE (BIANCA) 19, 23, 30

Mozzarella cheese, ricotta cheese, basil, and garlic infused extra virgin olive oil

MARGHERITA 16, 21, 26

Plum tomatoes, fresh mozzarella cheese, basil, and extra virgin olive oil

ALLA VODKA 25, 30

Fresh and regular mozzarella cheese, and vodka sauce with diced prosciutto (imported cured ham)

TRADITIONAL TOPPINGS:

+3.50ea (18") +3ea (14") +2.50ea (12")

- Artichoke Hearts • Anchovies • Bacon
- Basil • Black Olives • Broccoli
- Cherry Peppers • Garlic • Green Peppers
- Ham • Jalapeños • Meatballs
- Mozzarella • Mushrooms • Onions
- Pepperoni • Pineapple
- Roasted Red Peppers • Salami
- Sausage • Baby Spinach
- Tomatoes

SPECIALTY TOPPINGS: +4.50 each

- Grilled Chicken • Chicken Cutlet
- Eggplant • Ricotta

GRANDMA & SICILIAN

Square pizza, always made fresh

GRANDMA PIE 24

Thin crust topped with San Marzano pizza sauce, mozzarella cheese, and basil

WHITE GRANDMA PIE 30

Thin crust topped with mozzarella cheese, ricotta cheese, basil, and garlic infused extra virgin olive oil

ALLA VODKA GRANDMA PIE 30

Thin crust topped with vodka sauce, diced prosciutto (imported cured ham), fresh and regular mozzarella cheese, and basil

SICILIAN 24

Thick crust topped with San Marzano pizza sauce and mozzarella cheese

12" PAN STYLE DEEP DISH 22

Mozzarella cheese and our house pizza sauce

CALZONE 14

Stuffed with ricotta and mozzarella cheese served with pomodoro additional toppings +2 each

STROMBOLI 15

Chicken Parmigiana or Sausage, green peppers, onion, and mozzarella cheese, served with pomodoro

PIZZAS

Specialty pizzas are classic New York Style thin crust (14" or 18").
Ask for details about our Gluten Free and Vegan pizza options.

HOUSE SPECIALTY

SPICY PEPPERONI 25, 33

Spicy pepperoni cups, mozzarella cheese, with ricotta dollops, finished with hot honey and basil

SUPREME 25, 30

Pepperoni, sausage, mushroom, onion, green peppers, and mozzarella cheese

MEAT LOVERS 25, 30

Pepperoni, sausage, meatball, salami, and mozzarella cheese

BUFFALO CHICKEN 25, 30

Diced chicken tossed in buffalo sauce topped with mozzarella cheese and house-made ranch

BBQ CHICKEN 25, 30

Diced chicken tossed in barbecue sauce, topped with bacon, red onion, and mozzarella cheese

HAWAIIAN 25, 30

Ham, bacon, pineapple, and mozzarella cheese

VEGETABLE LOVERS 25, 30

Mushroom, green peppers, onions, black olives, tomatoes, and mozzarella cheese

CHICKEN BACON RANCH 25, 30

Diced chicken, bacon, tomato and red onion, topped with mozzarella cheese, and finished with house-made ranch

QUATTRO STAGIONI 23, 27, 33

Artichoke hearts, olives, mushrooms, fresh mozzarella, basil, and prosciutto (imported cured ham)

GLUTEN FREE & VEGAN

14" GLUTEN FREE 17

Mozzarella cheese and our house pizza sauce
Additional toppings +3 each

12" VERDE PIZZA 16 *vegan*

NY style thin crust topped with plum tomato sauce, broccoli, spinach, and garlic infused extra virgin olive oil

12" TOMATO BASIL PIZZA 16 *vegan*

NY style thin crust topped with plum tomato sauce, basil, baby spinach, and garlic infused extra virgin olive oil

Anna Marie's

est. 2017

PASTAS

Choice of pasta: Penne, Spaghetti, Capellini, Linguine or Rigatoni prepared any style
Add Meatballs, Sausage, Chicken +6 or Shrimp +8
Add Spinach, Broccoli, or Peas +3

HOMEMADE MEAT SAUCE 21

San Marzano tomatoes with seasoned ground beef

ALLA PESCATORE 32

Chopped shrimp, calamari, and clams in a light marinara sauce or garlic white wine sauce

CLAMS, RED OR WHITE SAUCE 27

Simmered in a choice of light marinara sauce or white wine sauce, with garlic, olive oil, parsley, and a pinch of red pepper flakes

CAPONATA 21 *vegan*

Sautéed eggplant, onions, basil, garlic, spicy cherry peppers and marinara

EGGPLANT WITH SPICY SAUCE 20 *vegan*

Choice of pasta with eggplant, plum tomatoes, basil, garlic, and spices

GNOCCHI 19

Soft potato, flour and egg dumplings, tossed in tomato sauce

HOMEMADE MARINARA SAUCE 16 *vegan*

Chunky San Marzano tomatoes, garlic, olive oil, basil

HOMEMADE TOMATO SAUCE 16 *vegan*

Smooth San Marzano tomato sauce

ALLA VODKA 23

Plum tomatoes, onion, with a touch of cream, and vodka, with prosciutto (imported cured ham)

ALFREDO 23

Cream sauce with parmigiano cheese
Add peas & prosciutto (imported cured ham) +3

CHICKEN RIGATONI 24

Seasoned chicken, mushrooms, sautéed onions, and Marsala cream sauce

BROCCOLI, GARLIC, AND OIL 20

Broccoli sautéed with garlic and olive oil

AL FORNO

OVEN BAKED

EGGPLANT ROLLATINI 24

Eggplant rolled up and stuffed with seasoned ricotta, and topped with mozzarella cheese in pomodoro

ANNA MARIE'S MEAT LASAGNA 24

Layered to perfection pasta, meat sauce, sausage, meatballs, ricotta, topped with melted mozzarella cheese, and a pomodoro meat sauce

BAKED PENNE 21

Penne: pasta mixed with pomodoro, ricotta cheese, and topped with melted mozzarella cheese

Make it Siciliana by adding chopped, battered eggplant +3

STUFFED SHELLS 21

Jumbo pasta shells stuffed with seasoned ricotta cheese, topped with melted mozzarella cheese

RAVIOLI 21

Jumbo size cheese filled ravioli, in pomodoro topped with melted mozzarella cheese

EGGPLANT PARMIGIANA 22

Eggplant layered with pomodoro, and topped with melted mozzarella cheese

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

ENTREES

All entrées served with a choice of pasta, broccoli, Caesar Salad, House Salad, or Spinach, additional sides +6 each.

SEAFOOD

MUSSELS 23 *gluten free*

Simmered in a choice of light marinara sauce or white wine sauce, with garlic, olive oil, parsley, and a pinch of red pepper flakes

SEAFOOD COMBO 33

Littleneck clams, shrimp, mussels, calamari in a light marinara sauce or garlic white wine sauce

SALMON PICCATA 33 *gluten free*

Lemon, white wine sauce with capers

SALMON LIVORNESE 33 *gluten free*

Cooked in light marinara sauce with onions, capers, and kalamata olives

SHRIMP SCAMPI 29

Shrimp sautéed with garlic, white wine, and compound butter

SHRIMP OREGANATA 29

Served in white wine sauce and topped with seasoned bread crumbs

SHRIMP PARMIGIANA 29

Breaded shrimp topped with pomodoro and mozzarella cheese

SALMON OREGANATA 33

Served in white wine sauce and topped with seasoned bread crumbs

CHICKEN

CHICKEN PARMIGIANA 25

Breaded chicken cutlet topped with pomodoro and mozzarella

CHICKEN PICCATA 25

Pan-seared chicken breast, sautéed in white wine sauce, with lemon juice, butter, chicken broth, and capers

CHICKEN FRANCESE 25

Battered chicken breast sautéed in white wine, and lemon butter sauce

CHICKEN PARMIGIANA ALLA VODKA 28

Breaded chicken cutlet topped in alla vodka sauce, with prosciutto (imported cured ham)

CHICKEN SORRENTINO 27

Battered chicken breast topped with eggplant, mozzarella, in a light brown sauce with onions, and prosciutto (imported cured ham)

CHICKEN MARSALA 27

Chicken breast sautéed in marsala wine with mushrooms, diced onions, and diced prosciutto (imported cured ham)

CHEF'S CHICKEN 24 *gluten free*

Chicken breast with fresh broccoli or baby spinach sautéed in garlic oil

VEAL

VEAL MARSALA 31

Tender veal sautéed in marsala wine, mushrooms, diced prosciutto (imported cured ham), and diced onion

VEAL PARMIGIANA 29

Breaded veal cutlet topped with pomodoro, and mozzarella cheese

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

SIDES

Each side is served as a single order

BROCCOLI 6 *gluten free*

Sautéed with garlic oil

BABY SPINACH 6 *gluten free*

Sautéed with garlic oil

MEATBALLS OR SAUSAGE 8

Choice of house-made meatballs (2),
or pork sausage (2) in pomodoro

GARLIC KNOTS 5

Served with pomodoro

HOUSE-MADE GARLIC BREAD 5

Add mozzarella cheese +2

FRENCH FRIES 6

Served lightly salted

DIPPING SAUCES 1.50

Add ranch, blue cheese, marinara or
tomato sauce for dipping

EXTRA BREAD BASKET 3

Served ala carte

All of our bread, pizza dough and sauces are made in house,
with premium ingredients, using our classic recipes.