

Anna's Restaurant

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INSALATE 6

Fresca Del Giardino

fresh garden salad with house dressing

AVAILABLE OPTIONS

\$5.50

With Gorgonzola: \$6.75

Insalata Caprese

sliced fresh tomatoes topped with basil, sun-dried tomatoes and fresh mozzarella

\$8.95

Insalata Italiana

mixed greens, roasted peppers, fresh mozzarella, cherry tomatoes and black olives

\$8.95

Insalata Agro Dolce

mixed greens, sliced fresh apples, walnuts, gorgonzola with balsamic vinaigrette

\$8.50

Baby Spinach Salad

fresh artichokes, roasted peppers and cherry tomatoes

\$9.50

Caesar Salad

AVAILABLE OPTIONS

\$7.50

Add Chicken: \$11.00

ANTIPASTI 6

Bruschetta

fire-toasted roman-style bread topped with diced fresh tomatoes, italian herbs and drizzled with extra virgin olive oil

\$7.50

Calamari Fritti

fresh baby squid, lightly battered and served with marinara sauce

\$9.50

Calamari Alla Griglia

fire-grilled baby squid with roasted peppers, drizzled with extra virgin olive oil, lemon and fresh spices

\$10.50

Cozze

fresh mussels sauteed in your choice of white wine and garlic or marinara sauce

\$10.50

Funghi Alla Griglia

fire-grilled portobello mushroom caps, marinated in extra virgin olive oil and topped with fresh italian spices

\$8.95

Melanzane Caprese

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

\$7.95

ZUPPE 2

Stracciatelle Con Tortellini	\$6.50
spinach and egg drop soup with tortellini in chicken broth	
Zuppa Del Giorno	\$5.00
soup of the day	

CONTORNI 5

Vesuvio Potatoes	\$5.50
oven-roasted with garlic, italian herbs and white wine	
Fresh Spinach	\$6.00
sauteed with garlic, extra virgin olive oil and lemon	
Fresh Broccoli	\$5.00
steamed with garlic, extra virgin olive oil and lemon	
Polenta	\$5.50
baked italian corn meal served with light marinara or hearty bolognese sauce	
Homemade Italian Meatballs Or Sausage	\$5.50

SPECIALITA DELLA CASA 7

Risotto Ai Funghi	\$17.00
arborio rice with mushrooms and a touch of cream	
Risotto Verde	\$20.00
arborio rice in a garlic spinach sauce with chicken, mushrooms and fresh artichokes	
Risotto Zafferano	\$22.00
arborio rice with shrimp, peas, fresh tomatoes, saffron and white wine	
Eggplant Parmigiana	\$16.00
fresh eggplant baked with marinara sauce and fresh mozzarella (served with steamed broccoli or a side dish of pasta marinara)	
Steak Vino Rosso	\$23.00
filet mignon medallions grilled with mushrooms and red wine (served with steamed broccoli or a side dish of pasta marinara)	
Pork Chops Alle Noci	\$19.50
grilled with fresh rosemary, walnuts and topped with gorgonzola cheese sauce (served with steamed broccoli or a side dish of pasta marinara)	
Grilled Salmon	\$21.00
fire-grilled fresh salmon, served with steamed broccoli	

PASTE 18

Farfalle Primavera	\$17.50
bow-tie pasta with salmon and fresh vegetables in garlic white wine sauce	

Farfalle Della Nonna	\$16.00
bow tie pasta with italian sausage, peas, mushrooms, tomatoes and onions in tomato cream sauce	
Lobster Ravioli	\$21.00
ravioli pasta filled with lobster in a light porcini mushroom cream sauce	
Linguine Vongole	\$17.00
thin flat noodles in a red or white clam sauce	
Linguine Positano	\$19.00
thin flat noodles with choice of shrimp or sea scallops in a garlic white wine sauce	
Frutti Di Mare	\$22.00
fresh mussels, clams, calamari and sea scallops over linguine pasta in a garlic white wine sauce	
Fettuccine Alfredo	\$13.50
wide egg noodles in a rich cream sauce	
Fettuccine Ai Funghi	\$14.50
wide egg noodles with mushrooms, crushed red pepper, garlic and extra virgin olive oil	
Spaghetti Con Polpettine	\$15.00
spaghetti pasta with choice of marinara or bolognese sauce served with mamma's homemade meatballs	
Spaghetti Carbonara	\$15.00
spaghetti pasta with prosciutto, egg, onions and peas in a rich cream sauce	
Meat Lasagna	\$15.00
baked with marinara or bolognese sauce	
Penne Caprese	\$14.50
tube pasta with fresh mozzarella, tomatoes and basil in marinara sauce	
Penne Al Pomodoro Secco	\$16.00
tube pasta in light gorgonzola cream sauce with portobello mushrooms, fresh and sun-dried tomatoes	
Penne Alla Norma	\$15.00
tube pasta with eggplant, zucchini, fresh tomatoes and basil in tomato cream sauce	
Cheese Tortellini	\$14.00
cheese-stuffed tortellini pasta in marinara or bolognese sauce	
Cheese Tortellini Alla Vodka	\$16.00
cheese-stuffed tortellini pasta with mushrooms and peas in vodka sauce	
Stuffed Shells	\$13.00
stuffed with ricotta cheese and spinach in marinara or bolognese sauce	
Rotolo Aurora	\$16.00
vegetarian rolled pasta with ricotta cheese and spinach in tomato cream sauce	

Pollo Vesuvio	\$17.50
choice of half chicken or boneless breast with garlic, italian herbs and white wine served with roasted potatoes	
Pollo Alla Anna	\$17.00
chicken breasts sauteed with mushrooms in a rich cream sauce over fettuccine pasta	
Pollo Piccata	\$17.00
chicken breasts sauteed with capers in a lemon white wine sauce (served with steamed broccoli or a side dish of pasta marinara)	
Pollo Parmigiana	\$17.00
lightly breaded chicken breasts baked with fresh mozzarella in marinara or aurora tomato cream sauce (served with steamed broccoli or a side dish of pasta marinara)	
Pollo Principessa	\$17.50
chicken breasts sauteed with roasted peppers and asparagus in gorgonzola cream sauce over spaghetti	
Grilled Chicken	\$15.00
fire-grilled chicken served with steamed broccoli	

VITELLO 4

Veal Porcini	\$22.00
thinly sliced and sauteed with mushrooms, rosemary and marsala wine served with polenta	
Veal Carciofo	\$22.00
thinly sliced and sauteed with artichokes, sun-dried tomatoes and white wine (served with steamed broccoli or a side dish of pasta marinara)	
Veal Piccata	\$22.00
thinly sliced and sauteed with lemon, capers and white wine (served with steamed broccoli or a side dish of pasta marinara)	
Veal Parmigiana	\$22.00
lightly breaded and baked with fresh mozzarella cheese in a light marinara sauce (served with steamed broccoli or a side dish of pasta marinara)	

DOLCI 6

Tiramisu	\$7.00
our most famous dessert! - lady fingers dipped in espresso and layered with creamy mascarpone cheese and dusted with chocolate powder	
Bomba Al Cioccolato	\$7.00
warm chocolate cake smothered with bittersweet chocolate sauce	
Torta Di Pane	\$6.00
bread pudding smothered with warm caramel sauce	
Mini Cannoli	\$6.00
miniature cannoli filled with creamy ricotta cheese and chocolate chips	
Strawberry Cream Torte	\$6.50
sponge cake with fresh strawberries and whi	

Profiteroles	\$7.00
cream puffs filled with vanilla custard and smothered in bittersweet chocolate sauce	