

—◆— *The* **A N N E X** **K I T C H E N** —◆—

TO START

PANE BIANCO (Grilled Bread) garlic, extra virgin olive oil, sea salt	4
MARINATED OLIVES castelvetrano, nicoise, picholine	5
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
BURRATA MOZZARELLA CAPRESE local tomatoes, basil vinaigrette, grilled bread	15
WOOD OVEN ROASTED BONE MARROW pickled shallot and parsley salad, garlic confit, grilled bread	12
BRAISED MEATBALLS tomato sauce, grilled bread	12
TRUFFLE FRIES aioli, parmesan	9
STEAMED MUSSELS spicy tomato-white wine broth, house sausage, grilled bread	16
SALUMI BOARD chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	13

SALAD

ARUGULA radicchio, shaved parmigiano, lemon vinaigrette	8 / 12
BUTTER LETTUCES bacon, avocado, gorgonzola vinaigrette, walnuts, onions	10 / 16
KALE pecorino, almonds, ceasar	9 / 13
CHOPPED iceberg, radicchio, salami, provalone, tomato, pepperoncini, red onion, oregano vinaigrette	9 / 13

WOOD FIRED PIZZA

MARGHERITA mozzarella, tomato sauce, basil	13
PEPPERONI mozzarella, tomato sauce, oregano	15
HOUSE SAUSAGE AND BROCCOLINI mozzarella, fontina, chilies, fennel pollen	15
MIXED MUSHROOMS mozzarella, fontina, truffled cheese, thyme	15
PARMA PROSCIUTTO AND ARUGULA mozzarella, tomato sauce	16
PUTTANESCA mozzarella, tomato sauce, house sausage, chilies, anchovies, capers, olives, arugula,	16
SMOKED PROSCIUTTO mozzarella, fontina, goat cheese, caramelized onion	16
PESTO + BURRATA bacon, garlic, fontina	18
CARBONARA mozzarella, fontina, bacon, onions, baked egg, parmigiano	18

HANDCRAFTED PASTA

made in house daily

SWEET CORN AGNOLOTTI butter, chives	20
BUCATINI spicy tomato sauce, pancetta, red onion, pecorino	20
MEZZI RIGATONI sausage ragu	20
TAGLIATELLE ribbon noodles, lamb ragu	20
FUSILLI roasted chicken, pancetta, mushrooms, marsala, herbs	20
SPAGHETTI WITH CLAMS garlic, chilies, white wine, herbs	23
TAGLIOLINI thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	24

PLATE

BRAISED BEEF SHORT RIB polenta, horseradish	31
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WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional \$2

MARY'S FREE RANGE HALF CHICKEN salsa verde	24
SALMON lemon, arugula	25
SLICED HANGAR STEAK, 8 OZ aged balsamic	26
RIBEYE, 14 OZ porcini rub	36

SIDES

COMMUNITY GRAINS POLENTA Enzo extra virgin olive oil, parmigiano	7
SMASHED FINGERLING POTATOES	7
GRILLED BROCCOLINI	8
SIMPLE MIXED GREENS SALAD arugula, radicchio, lemon vinaigrette	6
FRIES	6

bread available upon request
eating raw or undercooked foods may be hazardous to your health
parties of 8 or more 20% gratuity



APERTIVI

VENETIAN SPRITZ	5/12
Aperol, Campari, Prosecco, club soda	
GRAN PRUGNA SPRITZ	5/12
Gran Classico, Prosecco, Plum Bitters, club soda	

NEGRONI

AMERICANO	13
Campari, Carpano Antica, club soda	
BLACK NEGRONI	13
Plymouth Gin, Cynar, Carpano Antica Vermouth	
BARREL AGED WHITE NEGRONI	13
Venus #2 Gin, Salers Gentian Liqueur, Cocchi Americano	
BARREL AGED OLD PAL	13
Rittenhouse Rye, Campari, Rovero di Torino Bianco	

COCKTAILS

BEE KEEPER	13
Venus #1 Gin, St Germain, lemon, honey, lavender simple, orange bitters, egg white, Laphroiaig Scotch rinsed glass	
DIMI PESCA	13
Dimmi di Milano, Tito's, R&W Orchard Peach Pinot Grigio, lemon, lime, simple syrup	
BICYCLE BUILT FOR TWO	13
Angel's Envy Bourbon, Redemption Rye, lemon, orgeat, simple syrup, lemon bitters	
CALIFORNIA SOUR	13
Redemption Rye, lemon, cardamom simple syrup, egg white, Ficklin Tinta Port	
FLIGHT OF FANCY	13
Eagle Rare 10 YR Bourbon, Castarede Armagnac, St. George Bruto Americano, Dolin Rouge Vermouth	
SMOKE AND MIRRORS	13
Hornitos Reposado Tequila, Laphroiaig 12 yr Scotch, lemon, simple, egg white	
SIGNORINA VERDI	13
St George Bontanivore Gin, Green Chartreuse, lime, basil, cucumber, simple syrup	
THE MARTINEZ	13
Hayman's Old Tom Gin, Luxardo Maraschino Liqueur, Rovero Vermouth di Torino Rosso, orange bitters	

EXPANDED COCKTAIL MENU UPON REQUEST

BEER ON TAP

PERONI – european style lager, rome, italy	7
DUST BOWL HOBO – pilsner, turlock, ca	7
TRACK 7 BEE LINE – honey blonde ale, sacramento, ca	7
DRAKES 1500 – pale ale, san leandro, ca	7
LAUGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
DUST BOWL HOPS OF WRATH – ipa, turlock, ca	8
KARL STRAUSS AURORA HOPPYALIS – ipa, san diego, ca	8
BALLAST POINT GRAPEFRUIT SCULPIN – ipa, san diego, ca	8

BOTTLES AND CANS

BALLAST POINT WATERMELON DORADO – dipa, san diego, ca	4
BALLAST POINT MANGO EVEN KEEL – session ipa, san diego, ca	4
21ST BREW FREE OR DIE – ipa, san francisco, ca	4
21ST EL SULLEY – mexican style lager, san francisco, ca	4
2 TOWNS BRIGHT CIDER – cidder, corvallis, or	4
COORS LIGHT – lager, golden, co	4

WINE BY THE GLASS

RED	
QUATTRO MANI MONTEPULCIANO 2015	9
cerreto guidi, italy	
BROADSIDE CABERNET SAUVIGNON 2014	10
paso robles, california	
CHIARLO BARBERA D'ASTI 2013	10
piedmont, italy	
FATTORIA DEL CERRO	
VINO NOBILE DI MONTEPULCIANO 2012	11
toscano, italy	
BELLA VINEYARDS ZINFANDEL 2013	12
sonoma, california	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2011	12
veneto, italy	
PAOLO SCAVINO LANGHE NEBBIOLO	15
langhe, italy	
MAISON L' ENVOYE "TWO MESSENGERS"	
PINOT NOIR 2014	15
willamette valey, oregon	
BURGESS CABERNET SAUVIGNON 2014	16
napa valley, california	
WHITE	
PRINCIPE PALLAVICINI FRASCATI DOC	8
rome, italy	
BARNARD GRIFFIN RIESLING 2013	9
columbia valley, washington	
MONTONALE TREBBIANO LUGANA 2014	11
lombardy, italy	
TRINCHERO MARYS SINGLE VNYRD SAUVIGNON BLANC	11
napa valley, california	
ARGIOLAS COSTAMOLINA VERMENTINO 2012	12
sardinia, italy	
VALTER SCARBOLO PINOT GRIGIO 2014	12
friuli-venzia gulia, italy	
SONOMA-CUTRER CHARDONNAY 2015	13
sonoma, california	
TREFETHEN CHARDONNAY 2015	16
napa valley, california	

SPARKLING AND ROSÉ

BERA BRACHETTO 2014	8
piedmont, italy	
ADRIANO ADAMI PROSECCO 2013	9
veneto, italy	
FLEUR DE MER ROSÉ 2015	11
provence, france	

ET CETERA

SODA	3
ICED TEA	3
FRESH SQUEEZED LEMONADE	4
ACQUA PANNA	7
SAN PELLIGRINO SPARKLING	7
A.K. HOUSE SODA	4
ANNEX KITCHEN CAP	15