

—◆— *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
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, caesar	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

BUTTERNUT SQUASH AGNOLOTTI butter, amaretti, crispy sage, aged balsamic	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 12 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

LITTLE ITALY	13
Sazerac Rye, Cynar, Carpano Antica	
BICYCLE BUILT FOR TWO	13
Angel's Envy Bourbon, Redemption Rye, lemon, orange, simple syrup, lemon bitters	
FLIGHT OF FANCY	13
Eagle Rare 10 YR Bourbon, Castarede Armagnac, St. George Bruto Americano, Dolin Rouge Vermouth	
BLOOD ORANGE COSMO	13
Tito's Vodka, Cointreau, blood orange puree, lime simple syrup	
SMOKE AND MIRRORS	13
Hornitos Reposado Tequila, Laphroaig 10 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	8
DRAKES 1500 – pale ale, san leandro ca	8
TRACK 7 DAYLIGHT – amber, sacramento, ca	8
LAUGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
BARREL HOUSE – ipa, paso robles, ca	8
BALLAST POINT GRAPEFRUIT SCULPIN – ipa, san diego, ca	8
DUST BOWL HOPS OF WRATH - ipa, turlock ca	8
KARL STRAUSS WRECK ALLEY- imperial stout, san diego ca	8

## BOTTLES AND CANS

21ST EL SULLEY – mexican style lager, san francisco, ca	5
21ST BREW FREE OR DIE – ipa, san francisco, ca	5
COORS LIGHT – lager, golden, co	5
GUINNESS NITRO – stout, dublin, ireland	8
ALMANAC ASTOUNDING ENTERPRISES	14
barrel aged imperial sour red ale, san francisco, ca	

## 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	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2012	12
veneto, italy	
BELLA VINEYARDS ZINFANDEL	12
dry creek valley, california	
MAISON L' ENVOYE "TWO MESSENGERS" PINOT NOIR 2014	15
willamette valey, oregon	
OBERON CABERNET SAUVIGNON 2014	16
napa valley, california	
TERRODORA TAURASI DOCG 2011	18
campania, italy	

## WHITE

BARNARD GRIFFIN RIESLING 2013	9
columbia valley, washington	
TERREDORA GRECO DI TUFO LOGGIA SERRA 2015	11
campania, 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 guilia, italy	
SONOMA-CUTRER CHARDONNAY 2015	13
sonoma, california	
TREFETHEN CHARDONNAY 2015	16
napa valley, california	

## SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO 2013	9
veneto, italy	
FLEUR DE MER ROSÉ 2015	11
provence, france	
BERA BRACHETTO 2014	13
piedmont, italy	

## NON-ALCOHOLIC

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

## ET CETERA

ANNEX KITCHEN HAT	15
ANNEX KITCHEN T-SHIRT	25