

# —◆— *The* ANNEX KITCHEN —◆—

TUESDAY, MARCH 10<sup>th</sup> 2020

## TO START

MARINATED OLIVES castelvetrano, nicoise, picholine	6
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
BURRATA CROSTINI marinated escarole, pine nuts, balsamic currants, smoked prosciutto breadcrumbs	14
BRAISED MEATBALLS tomato sauce, grilled bread	15
WOOD OVEN ROASTED BONE MARROW pickled shallot and parsley salad, garlic confit, grilled bread	14
TRUFFLE FRIES aioli, parmigiano	10
STEAMED MUSSELS spicy tomato-white wine broth, house sausage, grilled bread	18
SALUMI BOARD chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	15

## SALADS

ARUGULA radicchio, shaved parmigiano, lemon vinaigrette	8 / 14
WARM BITTER GREENS melted fontina, hazelnuts, aged balsamic	10 / 18
BUTTER LETTUCES bacon, avocado, gorgonzola vinaigrette, walnuts, onions	10 / 18
KALE pecorino, almonds, caesar	9 / 16

## WOOD FIRED PIZZA

MARGHERITA tomato sauce, mozzarella, basil	14
PEPPERONI tomato sauce, mozzarella, oregano	16
MIXED MUSHROOM mozzarella, fontina, truffled cheese, thyme	16
SMOKED PROSCIUTTO mozzarella, fontina, goat cheese, caramelized onion	17
MORTADELLA + SMOKED SCAMORZA fontina, garlic confit, pistachio pesto	17
DIAVOLA spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	18
CARBONARA mozzarella, fontina, bacon, onions, baked egg, pecorino	18

add to any pizza for \$2  
arugula | house sausage | marinated anchovies

## HANDCRAFTED PASTA

made in house daily

SWEET PEA AGNOLOTTI butter, garlic, mushrooms	22
BUCATINI spicy tomato sauce, pancetta, red onion, pecorino	22
MEZZI RIGATONI sausage ragu	22
TAGLIATELLE ribbon noodles, lamb ragu	23
FUSILLI roasted chicken, pancetta, mushrooms, marsala, herbs	22
TAGLIOLINI thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	26

## PLATES

GRILLED WILD MAHI MAHI tomato, white wine, capers, fingerling potatoes	32
BRAISED BEEF SHORT RIB polenta, horseradish	32

## WOOD BURNING HEARTH

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

MARY'S FREE RANGE HALF CHICKEN salsa verde	28
SALMON lemon, arugula	28
SLICED HANGER STEAK, 8 OZ aged balsamic	30
RIBEYE, 14 OZ porcini rub	41
BISTECCA FIORENTINA brandt farms porterhouse steak, 40 oz. (serves 2-3) choice of 2 sides or 1 salad	105

## 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

house made bread available upon request

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

# A

## APERITIVI

GRAZIE DAVIDE! Campari Cask Tales, Fever Tree soda water, orange oleo	12
INTRO TO APEROL Junipero Gin, Aperol, lemon, Angostura bitters	13
BICICLETTA Campari, Terradora Greco di Tufo, club soda	13
MONTE BIANCO FIZZ Meletti Amaro, Grand Marnier, lemon, orgeat, angostura bitters, club soda	13
ALPINE SPRITZ Braulio Amaro, Riesling, Prosecco, grape syrup	13
AMARENA SPRITZ Punt e Mes, Carpano Bianco, cherry, balsamic, prosecco, club soda	13
VENETIAN SPRITZ Aperol, Campari, Prosecco, club soda	6/13
GRAN PRUGNA SPRITZ Gran Classico, Prosecco, Plum Bitters, club soda	6/13

## NEGRONI

NEGRONI Plymouth Gin, Campari, Carpano Antica Vermouth	13
NEGRONI SBAGLIATO Rovero di Torino Vermouth, Ramazzotti Aperitivi, Prosecco	13
BLACK NEGRONI Plymouth Gin, Cynar, Carpano Antica Vermouth	13
BOULEVARDIER Redemption Bourbon, Campari, Carpano Antica Vermouth	13
BARREL AGED OLD PAL Rittenhouse Rye, Campari, Rovero di Torino Bianco	14

## COCKTAILS

IL BIANCO Tito's Vodka, Cocchi Americano, Carpano Dry Vermouth	13
OLEO FASHION Mitcher's Bourbon + Rye, orange oleo, Angostura bitters	13
FLIGHT OF FANCY #2 Eagle Rare Bourbon, Bertoux Brandy, Bruto Americano, Dolin Rouge	14
CHINATO SOUR Michter's Rye, Alessio Vermouth Chinato, lemon, maple syrup, egg white	13
SKIDDISH JOCKEY Buffalo Trace Bourbon, grapefruit, honey, Laphroig Scotch rinsed coupe	13
BICYCLE BUILT FOR TWO Redemption Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters	13
BLOOD ORANGE COSMO Lukusowa Vodka, Cointreau, blood orange puree, lime simple syrup	13
FIRECRACKER Tito's Vodka, St. Germain, lime, habanero syrup, mint	13
EXPANDED COCKTAIL MENU UPON REQUEST	

## BEER ON TAP

PERONI – european style lager, rome, italy	8
DRAKE'S 1500 – pale ale, san leandro ca	8
LAGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
BARREL HOUSE – ipa, paso robles, ca	8

## BOTTLES AND CANS

MONTUCKY COLD SNACKS – lager, bozeman, mt	5
GUINNESS NITRO – stout, dublin, ireland	8

## WINE BY THE GLASS

### RED

RICASOLI CHIANTI 2018 tuscany, italy	10
BROADSIDE CABERNET SAUVIGNON 2017 paso robles, california	11
MICHELE CHIARLO BARBERA D'ASTI 2016 piemonte, italy	12
LE SUGHERE DI FRASSINELLO SUPER TUSCAN 2015 tuscany, italy	13
MASI BROLO CAMPOFIORIN ORO ROSSO VERONESE 2014 verona, italy	14
MASCIARELLI MARINA CVETIC MONTEPULCIANO d'ABRUZZO RISERVA 2016 abruzzo, italy	15
SAINTSBURY CARNEROS PINOT NOIR 2017 napa valley, california	16
J. LOHR PURE PASO PROPRIETARY RED 2017 paso robles, california	17

### WHITE

DR. LOOSEN RIESLING DRY 2018 mosel, germany	9
TERREDORA FIANO DI AVELLINO DOCG 2017 campania, italy	11
FEUDO MONTONI CATARRATTO DOC 2018 sicily, italy	13
GONZAGA VETTE SAUVIGNON BLANC 2018 trentino, italy	13
TERLAN CHARDONNAY DOC 2018 trentino-alto adige, italy	14
TRAMIN "STOAN" BIANCO 2017 südtirol-alto adige, italy	15
TREFETHEN CHARDONNAY 2017 napa valley, california	17

### SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO veneto, italy	9
BERA BRACHETTO 2018 piemonte, italy	13
VIGNA DORATA BRUT FRANCIACORTA lombardy, italy	16
PICO MACCARIO LAVIGNONE BARBERA D' ASTI ROSATO 2018 piemonte, italy	11

## NON-ALCOHOLIC

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

## ET CETERA

ANNEX KITCHEN HAT	15
ANNEX KITCHEN T-SHIRT	25