

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

WEDNESDAY, JULY 21st 2021

TO START

MARINATED OLIVES	6
castelveltrano, nicoise, picholine	
ARANCINI	11
crispy risotto balls with mozzarella, basil pesto, tomato sauce	
SHISHITO PEPPERS	11
bagna cauda, pecorino, breadcrumbs	
BURRATA WITH STONE FRUIT	15
smoked prosciutto, toasted hazelnuts, herbs, pickled Fresno chilies	
HEIRLOOM TOMATO PANZANELLA	16
fior di latte mozzarella, english cucumber, red onion, basil, torn croutons	
BRAISED MEATBALLS	17
tomato sauce, grilled bread	
TRUFFLE FRIES	10
aioli, parmigiano	
WOOD OVEN ROASTED BONE MARROW	15
pickled shallot and parsley salad, garlic confit, grilled bread	
SALUMI BOARD	15
chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	

SALADS

ARUGULA	10 / 18
radicchio, shaved parmigiano, lemon vinaigrette	
BUTTER LETTUCES	12 / 19
bacon, avocado, gorgonzola vinaigrette, walnuts, onions	
KALE	12 / 19
pecorino, almonds, caesar	

WOOD FIRED PIZZA

MARGHERITA	16
tomato sauce, mozzarella, basil	
PEPPERONI	18
tomato sauce, mozzarella, oregano	
MIXED MUSHROOM	18
mozzarella, fontina, truffled cheese, thyme	
SMOKED PROSCIUTTO	19
mozzarella, fontina, goat cheese, caramelized onion	
SUMMER MARGHERITA	20
mixed cherry tomatoes, squash blossoms, basil pesto, buratta mozzarella	
DIAVOLA	20
spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	
CARBONARA	20
mozzarella, fontina, bacon, onions, baked egg, pecorino	

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

HANDCRAFTED PASTA

made in house daily

FRESNO STATE CORN AGNOLOTTI	23
butter, chives	
BUCATINI	23
spicy tomato sauce, pancetta, red onion, pecorino	
MEZZI RIGATONI	24
sausage ragu	
TAGLIATELLE	24
ribbon noodles, lamb ragu	
FUSILLI	24
roasted chicken, pancetta, mushrooms, marsala, herbs	
TAGLIOLINI	28
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	
LASAGNA	26
traditional bolognese sauce, basil	

PLATES

GRILLED WILD PACIFIC SNAPPER	29
tomato, white wine, capers, fingerling potatoes	
BRAISED BEEF SHORT RIB	34
polenta, horseradish	

WOOD BURNING HEARTH

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

MARY'S FREE RANGE HALF CHICKEN	29
salsa verde	
SALMON	29
lemon, arugula	
SLICED HANGER STEAK, 8 OZ	32
aged balsamic	
RIBEYE, 14 OZ	45
porcini rub	
BISTECCA FIORENTINA	110
brandt farms porterhouse steak, 40 oz. (serves 2-3) choice of 2 sides or 1 salad	

SIDES

POLENTA	8
enzo extra virgin olive oil, parmigiano	
SMASHED FINGERLING POTATOES	9
GRILLED BROCCOLINI	9
SIMPLE MIXED GREENS SALAD	8
arugula, radicchio, lemon vinaigrette	
FRIES	7

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!	12
Campari Cask Tales, Fever Tree soda water, orange oleo	
INTRO TO APEROL	13
Junipero Gin, Aperol, lemon, Angostura bitters	
VENETIAN SPRITZ	13
Aperol, Campari, Prosecco, club soda	
GRAN PRUGNA SPRITZ	13
Gran Classico, Prosecco, Plum Bitters, club soda	

NEGRONI

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Plymouth Gin, Campari, Carpano Antica Vermouth	
NEGRONI SBAGLIATO	13
Rovero di Torino Vermouth, Ramazzotti Aperitivi, Prosecco	
BLACK NEGRONI	13
Plymouth Gin, Cynar, Carpano Antica Vermouth	

COCKTAILS

BEAR NECESSITIES	13
Hornitos Reposado Tequila, Yellow Chartreuse, prickly pear, citrus, fresno chili honey, absinthe	
FLIGHT OF FANCY	13
Eagle Rare 10 YR Bourbon, Castarede Armagnac, St. George Bruto Americano, Dolin Rouge Vermouth	
BLOOD ORANGE COSMO	13
Luksusowa Vodka, Cointreau, blood orange puree, lime syrup	
FIRECRACKER	13
Tito's Vodka, St. Germain, lime, habanero syrup, mint	
OLEO FASHION	13
Michter's Bourbon + Rye, orange oleo, Angostura bitters	

BEER ON TAP

PERONI – european lager, rome, italy	8
ALMANAC TRUE – kolsch, alameda, ca	8
MENABREA AMBRATA – amber, biella, italy	8
NORTH COAST BROTHER THELONIOUS – abby ale, fort bragg, ca	6
BARREL HOUSE IPA – ipa, paso robles, ca	8
OFFSHOOT RELAX – hazy ipa, orange county, ca	8
BRUERY MISCHIEF – belgian style ale, orange county, ca	8
KARL STRAUSS RED TROLLEY – red ale, san diego, ca	8

BOTTLES AND CAN

COORS LIGHT – lager, golden, co	5
2 TOWNS BRIGHT CIDER – cider, portland, or	5
PERONI – european style lager, rome, italy	6
MONTUCKY COLD SNACKS – lager, bozeman, co	5
GUINNESS NITRO – stout, dublin, ireland	8

WINE BY THE GLASS

RED

RICASOLI CHIANTI 2018	10
tuscany, italy	
SHANNON RIDGE CABERNET SAUVIGNON 2019	12
lake county, california	
MICHELE CHIARLO BARBERA D'ASTI 2017	12
piedmont, italy	
MASTRO SCHEIDT SANGIOVESE 2017	13
dry creek valley, california	
D'ALFONSO-CURRAN PINOT NOIR 2018	16
santa barbara county, california	
VIETTI CASTIGLIONE BAROLO 2017	23
piedmont, italy	
O'SHAUGHNESSY CABERNET SAUVIGNON 2018	25
napa valley, california	

WHITE

VILLA MATLIDA FALANGHINA IGP 2018	10
campania, italy	
PIEROPAN LA ROCCA SOAVE CLASSICO 2018	11
veneto, italy	
VENICA + VENICA JESERA PINOT GRIGIO 2019	13
friuli-venezia giulia	
TERLAN CHARDONNAY 2019	14
trentino-alto adige, italy	
TERREDORA FIANO DI AVELLINO DOCG 2018	15
campania, italy	
TREFETHEN CHARDONNAY 2018	17
napa valley, california	

SPARKLING AND ROSATO

ADRIANO ADAMI GARBÈL PROSECCO	9
veneto, italy	
BERA BRACHETTO 2018	12
piedmont, italy	
PICO MACCARIO LAVIGNONE BARBERA D'ASTI ROSATO 2019	11
piedmont, italy	

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