

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

SATURDAY, NOVEMBER 21<sup>st</sup> 2020

**TO START**

PANE BIANCO (Grilled Bread) garlic, extra virgin olive oil, sea salt	6
MARINATED OLIVES castelveltrano, nicoise, picholine	6
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
ROASTED CARROTS crème fraiche, salsa verde, walnuts	12
BURRATA WITH EGGPLANT CAPONATA basil vinaigrette, aged balsamic, grilled bread	16
BRAISED MEATBALLS tomato sauce, grilled bread	16
TRUFFLE FRIES aioli, parmigiano	10
STEAMED MUSSELS spicy tomato-white wine broth, house sausage, grilled bread	20
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	9 / 16
WARM BITTER GREENS melted fontina, hazelnuts, aged balsamic	11 / 19
BUTTER LETTUCES bacon, avocado, gorgonzola vinaigrette, walnuts, onions	11 / 19
KALE pecorino, almonds, caesar	10 / 18

**WOOD FIRED PIZZA**

MARGHERITA tomato sauce, mozzarella, basil	15
PEPPERONI tomato sauce, mozzarella, oregano	17
MIXED MUSHROOM mozzarella, fontina, truffled cheese, thyme	17
PROSCIUTTO COTTO taleggio, gorgonloza, smoked scamorza, red onion, garlic confit, arugula	18
SMOKED PROSCIUTTO mozzarella, fontina, goat cheese, caramelized onion	18
DIAVOLA spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	19
CARBONARA mozzarella, fontina, bacon, onions, baked egg, pecorino	19
PIZZETTA WITH ITALIAN WHITE TRUFFLE taleggio, burrata, fontina, baked egg, parmigiano	38

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

**HANDCRAFTED PASTA**

made in house daily

BUTTERNUT SQUASH AGNOLOTTI crispy sage, aged balsamic, amaretti cookie	22
BUCATINI spicy tomato sauce, pancetta, red onion, pecorino	22
MEZZI RIGATONI sausage ragu	23
TAGLIATELLE ribbon noodles, lamb ragu	24
FUSILLI roasted chicken, pancetta, mushrooms, marsala, herbs	23
TAGLIOLINI thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	28
MAFALDINE WITH ITALIAN WHITE TRUFFLE butter, parmigiano	65

**PLATES**

BRAISED BEEF SHORT RIB polenta, horseradish	33
--	----

**WOOD BURNING HEARTH**

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

MARY'S FREE RANGE HALF CHICKEN salsa verde	29
SALMON lemon, arugula	29
SLICED HANGER STEAK, 8 OZ aged balsamic	31
RIBEYE, 14 OZ porcini rub	43
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	8
SMASHED FINGERLING POTATOES	8
GRILLED BROCCOLINI	9
SIMPLE MIXED GREENS SALAD arugula, radicchio, lemon vinaigrette	7
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



## 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

NEGRONI	13
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	
BOULEVARDIER	13
Redemption Bourbon, Campari, Carpano Antica Vermouth	
BARREL AGED WHITE NEGRONI	14
Venus #2 Gin, Cocchi Americano, Salers Gentian Liqueur	

## COCKTAILS

PISTACHIO MILK PUNCH	13
Michter's Bourbon, Zacapa Rum 23 YR, pistachio milk, cardamom, allspice	
SAGE ADVICE	13
St. George Terrior Gin, Luxardo Maraschino, sage, lemon, honey	
CHINATO SOUR	13
Rittenhouse Rye, Barolo Chinato, lemon, maple syrup, egg white	
AUTUMN SWEATER	13
Michter's Rye, Averna, Nonino Amaro, maple syrup, orange bitters	
OLEO FASHION	13
Michter's Bourbon + Rye, orange oleo, Angostura bitters	
BICYCLE BUILT FOR TWO	13
Redemption Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters	
BLOOD ORANGE COSMO	13
Luksusowa Vodka, Cointreau, blood orange puree, lime syrup	
FIRECRACKER	13
Tito's Vodka, St. Germain, lime, habanero syrup, mint	

## BEER ON TAP

PERONI – european style lager, rome, italy	8
ALMANAC TRUE – kolsch, alameda, ca	8
THE BRUERY MISCHIEF – belgian ale, orange county, ca	8
OFFSHOOT ESCAPE – west coast ipa, orange county, ca	8
BARREL HOUSE IPA – ipa, paso robles, ca	8
NORTH COAST BROTHER THELONIOUS – abbey ale, fort bragg, ca	6

## BOTTLES AND CANS

COORS LIGHT – lager, golden, co	5
PERONI – european style lager, rome, italy	6
GUINNESS NITRO – stout, dublin, ireland	8

## WINE BY THE GLASS

RED	
RICASOLI CHIANTI 2018	10
tuscany, italy	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2015	11
tuscany, italy	
MICHELE CHIARLO BARBERA D'ASTI 2017	12
piedmont, italy	
MASTRO SCHEIDT SANGIOVESE 2017	13
dry creek valley, california	
MAISON L'ENVOYE	
TWO MESSENGERS PINOT NOIR 2018	16
willamette valley, oregon	
ALTESINO BRUNELLO DI MONTALCINO 2015	23
tuscany, Italy	
GHOST BLOCK ESTATE CABERNET SAUVIGNON 2017	25
napa valley, california	
WHITE	
DR. LOOSEN DRY RIESLING 2018	9
mosel, germany	
ACRE SAUVIGNON BLANC 2017	12
napa valley, california	
FEUDO MONTONI CATARRATTO 2018	13
sicily, italy	
MONTE CARBONARE SOAVE CLASSICO 2017	13
veneto, italy	
TERLAN CHARDONNAY 2018	14
trentino-alto adige, italy	
PACHERHOF RIESLING 2016	15
alto adige, italy	
TREFETHEN CHARDONNAY 2017	17
napa valley, california	
SPARKLING AND ROSÉ	
ADRIANO ADAMI GARBÈL PROSECCO	9
veneto, italy	
VIGNA DORATA ROSÉ FRANCIACORTA DOCG	14
lombardy, italy	
BERA BRACHETTO 2018	12
piedmont, italy	
PICO MACCARIO LAVIGNONE	11
BARBERA D'ASTI ROSATO 2019	
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

