The ANNEX KITCHEN

TUESDAY, AUGUST 20th 2019

TO START

MARINATED OLIVES 6
castelveltrano, nicoise, picholine

ARANCINI 10
crispy risotto balls with mozzarella,
basil pesto, tomato sauce

BURRATA WITH EGGPLANT CAPONATA 14
basil vinaigrette, aged balsalmic, grilled bread

HEIRLOOM TOMATO "PANZANELLA" 16
fior di latte mozzarella, cucumber, red onion, croutons, basil

GRILLED ITALIAN PEPPERS + JAPANESE EGGPLANT 12
caper vinaigrette, breadcrumbs

BRAISED MEATBALLS 14
tomato sauce, grilled bread

WOOD OVEN ROASTED BONE MARROW 14
pickled shallot and parsley salad, garlic confit, grilled bread

TRUFFLE FRIES 10
aioli, parmigiano

SALUMI BOARD 14
chef's selection of assorted cured meats, grilled bread
add pecorino and parmigiano cheeses for $5

SALADS

ARUGULA 8 / 14
radicchio, shaved parmigiano, lemon vinaigrette

BUTTER LETTUCES 10 / 18
bacon, avocado, gorgonzola vinaigrette, walnuts, onions

KALE 9 / 16
pecorino, almonds, caesar

WOOD FIRED PIZZA

MARGHERITA 13
mozzarella, tomato sauce, basil

SUMMER MARGHERITA 16
mixed cherry tomato, burrata mozzarella, basil vinaigrette

PEPPERONI 15
mozzarella, tomato sauce, oregano

MIXED MUSHROOM 15
mozzarella, fontina, truffled cheese, thyme

SAUSAGE + ITALIAN PEPPERS 16
mozzarella, fontina, olives, capers, onions, chiles

SMOKED PROSCIUTTO 16
mozzarella, fontina, goat cheese, caramelized onion

CARBONARA 18
mozzarella, fontina, bacon, onions, baked egg, parmigiano

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

HANDCRAFTED PASTA

made in house daily

FRESNO STATE CORN AGNOLOTTI 22
butter, chives

BUCATINI 21
spicy tomato sauce, pancetta, red onion, pecorino

MEZZI RIGATONI 21
sausage ragu

TAGLIATELLE 22
ribbon noodles, lamb ragu

FUSILLI 22
roasted chicken, pancetta, mushrooms, marsala, herbs

TAGLIOLINI 26
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula

PLATES

BRAISED BEEF SHORT RIB 32
polenta, horseradish

WOOD BURNING HEARTH

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

MARY'S FREE RANGE HALF CHICKEN 27
salsa verde

SALMON 27
lemon, arugula

SLICED HANGER STEAK, 8 OZ 29
aged balsamic

RIBEYE, 14 OZ 40
porcini rub

BISTECCA FIORENTINA 105
brandt farms porterhouse steak, 40 oz. (serves 2-3)
choice of 2 sides or 1 salad

SIDES

COMMUNITY GRAINS POLENTA 7
enzo extra virgin olive oil, parmigiano

SMASHED FINGERLING POTATOES 7

GRILLED BROCCOLINI 8

SIMPLE MIXED GREENS SALAD 6
arugula, radicchio, lemon vinaigrette

FRIES 6

house made bread available upon request
eating raw or undercooked foods may be hazardous to your health
parties of 12 or more 20% gratuity

APERITIVI

INTRO TO APEROL 13
Junipero Gin, Aperol, lemon, Angostura bitters

BELLISSIMO 13
Carpano Antica Sweet Vermouth, Fino Sherry
Fernet, Luxardo Maraschino, Angostura Bitters

VENETIAN SPRITZ 6/12
Aperol, Campari, Prosecco, club soda

SOTTOBOSCO SPRITZ 6/12
Cynar, Cardamaro, club soda

GRAN PRUGNA SPRITZ 6/12
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

BOULEVADIER 13
Bulliet Bourbon, Campari, Carpano Antica Vermouth

BARREL AGED WHITE NEGRONI 14
Venus #2 Gin, Salers Gentiane Liqueur, Cocchi Americano

BARREL AGED OLD PAL 14
Rittenhouse Rye, Campari, Rovero di Torino Bianco

COCKTAILS

BRACHETTO BRAMBLE 13
City Of London Gin, Bera Brachetto, lemon, simple syrup

POOLSIDE PUNCH 13
Aperol, Barsol Pisco, watermelon, lemon, mint simple syrup

OLEO FASHION 13
Mitcher's Bourbon + Rye, orange oleo, Angostura bitters

BLACK MANHATTAN 14
Buffalo Trace Bourbon, Averna Amaro, orange 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 simple syrup

FIRECRACKER 13
Tito's Vodka, St. Germain, lime, habanero syrup, mint

EXPANDED COCKTAIL MENU UPON REQUEST

BEER ON TAP

PERONI – european style lager, rome, italy 8

THE BRUERY MISCHIEF – belgian ale, orange county, ca 8

NORTH COAST SCRIMSHAW – pilsner, fort bragg, ca 8

MODERN TIMES FRUITLANDS - gose, point loma, ca 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

21ST AMENDMENT BREW EL SULLY – lager, san fransisco, ca 5

21ST AMENDMENT BREW FREE OR DIE – ipa, san fransisco, ca 5

GUINNESS NITRO – stout, dublin, ireland 8

WINE BY THE GLASS

RED

BROADSIDE CABERNET SAUVIGNON 2017 11
paso robles, ca

MICHELE CHIARLO BARBERA D'ASTI 2016 12
piemonte, italy

VIGNALTA ROSSO RISERVA SUPER TUSCAN 2013 13
tuscany, italy

LUIGI GIORDANO ROSSO DOC 2017 14
langhe, italy

SUL VOLCANO ETNA ROSSO DOC 2016 15
sicily, italy

MAISON L' ENVOYE
"TWO MESSENGERS" PINOT NOIR 2016 15
willamette valley, oregon

OBERON CABERNET SAUVIGNON 2017 16
napa valley, california

PIANCORNELLO ROSSO DI MONTALCINO 2016 18
tuscany, italy

WHITE

DR. LOOSEN RIESLING DRY 2018 9
mosel, germany

J VINEYARDS PINOT GRIS 2018 10
russian river, california

SCARPETTA FRICO BIANCO 2017 10
friuli-venezia giulia, Italy

TERREDORA GRECO DI TUFO LOGGIA SERRA 2016 11
campania, italy

ARGIOLAS COSTAMOLINO VERMENTINO 2018 12
sardinia, italy

MONTE CARBONARE SOAVE CLASSICO 2017 13
veneto,italy

TERLAN CHARDONNAY DOC 2017 14
trentino-alto adige, italy

TREFETHEN CHARDONNAY 2017 16
napa valley, california

SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO 9
veneto, italy

VIGNA DORATA BRUT FRANCIACORTA 16
lombardy, italy

PICO MACCARIO LAVIGNONE 11
BARBERA D' ASTI ROSATO 2017
piemonte, italy

BERA, BRACHETTO 2018 13
piemonte, 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