

—◆— *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	6
MARINATED OLIVES castelvetrano, nicoise, picholine	6
BURRATA MOZZARELLA CROSTINI broccolini, brown butter, aged balsamic, smoked prosciutto breadcrumbs	10
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
BRAISED MEATBALLS tomato sauce, grilled bread	14
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	17
SALUMI BOARD chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	14

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, marinated white 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 crushed amaretti, crispy sage, aged balsamic, butter	22
BUCATINI spicy tomato sauce, pancetta, red onion, pecorino	21
MEZZI RIGATONI sausage ragu	21
TAGLIATELLE ribbon noodles, lamb ragu	22
FUSILLI roasted chicken, pancetta, mushrooms, marsala, herbs	22
TAGLIOLINI thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	26

PLATE

BRAISED BEEF SHORT RIB polenta, horseradish	32
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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	27
SALMON lemon, arugula	27
SLICED HANGER STEAK, 8 OZ aged balsamic	29
RIBEYE, 14 OZ porcini rub	40

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

A

APERITIVI

OLD SPORT Cocchi Barolo Chinato, Bera Brachetto, allspice dram, tonic, club soda	12
OH MY DARLIN' Enzo Clementine Olive Oil washed Venus #1 Gin, Aperol, Cocchi Americano	6/12
VENETIAN SPRITZ Aperol, Campari, Prosecco, club soda	6/12
GRAN PRUGNA SPRITZ Gran Classico, Prosecco, Plum Bitters, club soda	6/12

NEGRONI

AMERICANO Campari, Carpano Antica Vermouth, club soda	13
BLACK NEGRONI Plymouth Gin, Cynar, Carpano Antica Vermouth	13
BARREL AGED WHITE NEGRONI Venus #2 Gin, Salers Gentiane Liqueur, Cocchi Americano	14
BARREL AGED OLD PAL Rittenhouse Rye, Campari, Rovero di Torino Bianco	14

COCKTAILS

OL' TOWN Knob Creek Bourbon, Redemption Rye, Cocchi Torino Vermouth, Benedictine	14
BLACK MANHATTAN Knob Creek Bourbon, Averna Amaro, orange bitters	14
PISTACHIO MILK PUNCH Wicked Harvest Pistachio Bourbon, Ron Zacapa 23 Yr Rum, house made pistachio milk, agave, cardamom, nutmeg	13
PENICILLIN Bank Note Scotch, Laphroaig 10 Yr Scotch, lemon, ginger honey	13
BICYCLE BUILT FOR TWO Redemption Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters	13
BLOOD ORANGE COSMO Luksusowa Vodka, Cointreau, blood orange puree, lime simple syrup	13
FIRECRACKER Tito's Vodka, St. Germain lime, habanero simple syrup, mint	13
EXPANDED COCKTAIL MENU UPON REQUEST	

BEER ON TAP

PERONI – european style lager, rome, italy	8
SIERRA NEVADA HAZY LITTLE THING – ipa, chico, ca	8
LAGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
DRAKE'S DENOIGINIZER – dipa, san leandro ca	8
BARREL HOUSE - ipa, paso robles ca	8
DUST BOWL HOPS OF WRATH - ipa, turlock ca	8
BARREL HOUSE STOUT - stout, paso robles ca	8

BOTTLES AND CANS

2 TOWNS BRIGHT CIDER – cider, portland, or	5
21ST EL SULLY – mexican style lager, san francisco, ca	5
HITACHINO YUZU – lager, ibaraki-ken naka-gun, japan	5
UINTA BABA – black lager, salt lake city , ut	5
GUINNESS NITRO – stout, dublin, ireland	8

WINE BY THE GLASS

RED

FRESCOBALDI REMOLE 2016 tuscany, italy	9
BROADSIDE CABERNET SAUVIGNON 2016 paso robles, california	10
MICHELE CHIARLO BARBERA D' ASTI 2014 piemonte, italy	12
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2012 veneto, italy	13
CASADEI SOGNO MEDITERRANEO 2015 tuscany, italy	14
MAISON L' ENVOYE "TWO MESSENGERS" PINOT NOIR 2015 willamette valley, oregon	15
OBERON CABERNET SAUVIGNON 2016 napa valley, california	16

WHITE

DR. LOOSEN REISLING DRY 2017 mosel, germany	9
FATTORIA GREGORIS SOAVE DOC 2014 veneto, italy	10
TERREDORA GRECO DI TUFO LOGGIA SERRA 2016 campania, italy	11
VALTER SCARBOLO PINOT GRIGIO 2016 veneto, italy	12
TRINCHERO MARY'S SAUGVNON BLANC 2017 napa valley, california	12
ARGIOLAS COSTAMOLINA VERMENTINO 2012 sardinia, italy	12
SONOMA-CUTRER CHARDONNAY 2016 sonoma valley, california	14
TREFETHEN CHARDONNAY 2016 napa valley, california	16

SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO veneto, italy	9
FLEUR DE MER ROSÉ 2017 provence, france	11
BERA BRACHETTO 2016 piemonte, italy	13

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