

—◆— *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	5
MARINATED OLIVES castelvetrano, nicoise, picholine	6
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
WOOD OVEN ROASTED BONE MARROW pickled shallot and parsley salad, garlic confit, grilled bread	12
BRAISED MEATBALLS tomato sauce, grilled bread	13
TRUFFLE FRIES aioli, parmigiano	9
STEAMED MUSSELS spicy tomato-white wine broth, house sausage, grilled bread	16
SALUMI BOARD chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	13

## 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

FRESNO STATE CORN AGNOLOTTI butter, chives	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
SPAGHETTI WITH CLAMS garlic, chilies, white wine, herbs	24
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	26
SALMON lemon, arugula	26
SLICED HANGER STEAK, 8 OZ aged balsamic	28
RIBEYE, 14 OZ porcini rub	38

## 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

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

FLIGHT OF FANCY Eagle Rare 10 Yr Bourbon, Castarede Armagnac, St. George Bruto Americano, Dolin Rouge Vermouth	14
BLACK MANHATTAN Knob Creek Bourbon, Averna Amaro, orange bitters	14
THE MARTINEZ Hayman's Old Tom Gin, Luxardo Maraschino Liqueur, Rovero Vermouth di Torino Rosso, orange bitters	13
BATTLE OF TRAFALGAR Pimm's No. 1, St. Germain, Batavia Arrack, lime, honey	13
SIGNORINA VERDI St. George Botanical Gin, Green Chartreuse, lime, basil, cucumber, simple syrup	13
BICYCLE BUILT FOR TWO Buffalo Trace Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters	13
BLOOD ORANGE COSMO Gvori 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, ca	8
TRACK 7 BEE LINE – honey blonde ale, san leandro ca	8
DRAKE'S 1500 – pale ale, san leandro ca	8
LAGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
DUST BOWL HOPS OF WRATH – ipa, turlock, ca	8
BALLAST POINT GRAPEFRUIT SCULPIN – ipa, san diego, ca	8
BARREL HOUSE - ipa, paso robles ca	8
KARL STRAUSS BARREL AGED RED TROLLEY 6oz red wine barrel aged red ale, san diego ca	8

## BOTTLES AND CANS

2 TOWNS BRIGHT CIDER – cider, portland, or	5
21ST EL SULLY – mexican style lager, san francisco, ca	5
21ST BREW FREE OR DIE – ipa, san francisco, ca	5
COORS LIGHT – lager, golden, co	5
GUINNESS NITRO – stout, dublin, ireland	8

## WINE BY THE GLASS

RED	
FRESCOBALDI REMOLE ROSSO 2015 tuscany, italy	9
BROADSIDE CABERNET SAUVIGNON 2014 paso robles, california	10
MICHELE CHIARLO BARBERA D' ASTI 2015 piemonte, italy	12
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2013 veneto, italy	12
CASADEI SOGNO MEDITERRANEO 2015 tuscany, italy	14
MAISON L' ENVOYE "TWO MESSENGERS" PINOT NOIR 2014 willamette valley, oregon	15
AUSTIN HOPE CABERNET SAUVIGNON 2014 paso robles, california	16
TERRODORA TAURASI DOCG 2011 campania, italy	18

## WHITE

DR. LOOSEN REISLING DRY mosel, germany	9
TERREDORA GRECO DI TUFO LOGGIA SERRA 2015 campania, italy	11
TRINCHERO MARY'S SINGLE VNYRD SAUGVNON BLANC napa Valley, california	11
ARGIOLAS COSTAMOLINA VERMENTINO 2012 sardinia, italy	12
VALTER SCARBOLO PINOT GRIGIO 2014 friuli-venezia giulia, italy	12
MONTE CABONARE SOAVE CALSSICO 2015 sonoma, california	13
SONOMA-CUTRER CHARDONNAY 2015 sonoma, california	13
TREFETHEN CHARDONNAY 2015 napa valley, california	16

## SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO 2013 veneto, italy	9
FLEUR DE MER ROSÉ 2015 provence, france	11
BERA BRACHETTO 2014 piedmont, 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