

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

PRIVATE DINING MENU OPTIONS

served family-style to the table

MENU 1: starters, salad, pasta, side, dessert	45
MENU 2: starters, salad, entree, side, dessert	55
MENU 3: starters, pasta + salad, entree, side, dessert	60

STARTERS

(select 2)

ARANCINI: crispy risotto balls with basil pesto, mozzarella, and tomato sauce

BRAISED MEATBALLS: tomato sauce, grilled bread

BURRATA MOZZARELLA CROSTINI: broccolini, brown butter, aged balsamic, smoked prosciutto breadcrumbs

SALUMI: chef's selection of assorted cured meats, pecorino and parmigiano cheeses, grilled bread

SALAD

(select 1)

ARUGULA: radicchio, shaved parmigiano, lemon vinaigrette

KALE: pecorino, almonds, caesar

BUTTER LETTUCES: bacon, avocado, gorgonzola vinaigrette, walnuts

CHOPPED: iceberg, radicchio, salami, provolone, tomato, pepperoncini, oregano vinaigrette

PASTA

(select 1, add a 2nd for 5)

BUTTERNUT SQUASH AGNOLOTTI: butter, sage, amaretti

FUSILLI: lamb ragu

FUSILLI: roasted chicken, pancetta, mushrooms, marsala cream, herbs

RIGATONI: spicy tomato sauce, pancetta, pecorino

RIGATONI: sausage ragu

TRIANGOLI: ricotta and goat cheese filled pasta, tomato, basil

ENTREE

(select 1, add a 2nd for 10)

GRILLED MARY'S HALF CHICKEN: salsa verde

BRAISED BEEF SHORT RIBS: polenta, horseradish

PORCINI RUBBED RIBEYE: aged balsamic
(10 dollar supplement on menu 2, 5 dollar supplement on menu 3)

GRILLED SALMON: lemon, arugula

GRILLED WHOLE IDAHO TROUT: tomato, herbs, lemon

GRILLED WILD MAHI MAHI: tomato, white wine, capers, chiles, nicoise olives

SIDES

(select 1)

SMASHED FINGERLING POTATOES

GRILLED BROCCOLINI

COMMUNITY GRAINS POLENTA

SIMPLE MIXED GREENS SALAD

DESSERT

(select 1)

ZEPPOLE: ricotta doughnuts, amaretti, chocolate and caramel sauces

TIRAMISU: espresso soaked ladyfingers, mascarpone

We request your confirmed minimum guest count 48-hours prior to your reservation for billing purposes.

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