

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

GLUTEN FREE DINNER MENU

STARTERS

MARINATED OLIVES: castelvetro, nicoise, picholine 6

SALAD

ARUGULA: radicchio, shaved parmigiano, lemon vinaigrette 8/14

KALE: pecorino, almonds, caesar 9/16

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

ITALIAN CHOPPED

iceberg, radicchio, soppressata, provolone, tomato, pepperoncini, oregano vinaigrette 10 / 18

PASTA

FUSILLI

(choose your sauce)

lamb ragu

roasted chicken, pancetta, mushrooms, marsala cream, herbs 20

spicy tomato sauce, pancetta, pecorino 20

sausage ragu 20

spicy tomato sauce, shrimp, crab, arugula 25

PLATE

BRAISED BEEF SHORT RIB: polenta, horseradish 32

GRILLED WILD MAHI MAHI

tomato, white wine, capers, fingerling potatoes 32

HEARTH

(choose 1 side or substitute any salad for \$2)

GRILLED MARY'S HALF CHICKEN: salsa verde 28

SLICED HANGAR STEAK, 8 OZ: aged balsamic 30

RIBEYE, 14 OZ: porcini rub 41

SIDES

(select 1)

SMASHED FINGERLING POTATOES 7

GRILLED BROCCOLINI 8

COMMUNITY GRAINS POLENTA 7

SIMPLE MIXED GREENS SALAD 6

Eating raw or undercooked foods may be hazardous to your health

Parties of 8 or more 20% gratuity

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

VEGAN | VEGETARIAN DINNER MENU

(v - vegan, vt - vegetarian)

(vt)* contains chicken stock

S T A R T E R S

MARINATED OLIVES (v) castelveltrano, nicoise, picholine 6

ARANCINI (vt)* crispy risotto balls with mozzarella, basil pesto, tomato sauce 10

BURRATA WITH FAVA BEANS (vt)
english peas, herbs, toast 15

TRUFFLE FRIES (vt) aioli, parmigiano 10

S A L A D

SIMPLE MIXED GREENS SALAD (v) arugula, radicchio, lemon vinaigrette 6

ARUGULA (vt) radicchio, shaved parmigiano, lemon vinaigrette 8 / 14

BUTTER LETTUCES (vt) avocado, gorgonzola vinaigrette, walnuts, onions 10 / 18

KALE (vt) pecorino, almonds, lemon vinaigrette 9 / 16

ITALIAN CHOPPED

iceberg, radicchio, provolone, tomato, pepperoncini, oregano vinaigrette 10 / 18

P I Z Z A

MARINARA (v) tomato sauce, fresh basil 12

MARGHERITA (vt) tomato sauce, mozzarella, basil 14

MIXED MUSHROOM (vt) mozzarella, fontina, truffled cheese, thyme 16

GOAT CHEESE + CARAMELIZED ONION (vt) mozzarella, fontina 17

CARBONARA (vt) mozzarella, fontina, baked egg, parmigiano 18

add arugula \$2

P A S T A

SWEET PEA AGNOLOTTI (vt) butter, garlic, mushrooms 22

BUCATINI POMODORO (v) tomato sauce, basil 20

BUCATINI (vt) spicy tomato sauce, red onion v \$20

FUSILLI (vt) mushrooms, broccolini, marsala, herbs 22

S I D E S

COMMUNITY GRAINS POLENTA (vt) enzo extra virgin olive oil, parmigiano 7

GRILLED BROCCOLINI (v) 8

SMASHED FINGERLING POTATOES (vt) 7

FRIES (v) 6

