

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

FROM THE KITCHEN

GRILLED LOCAL JAPANESE EGGPLANT  
AND ITALIAN PEPPERS

caper vinaigrette, breadcrumbs

10

QUATTRO FORMAGGI PIZZA  
WITH SPICY ENZO FRESNO CHILI OIL  
mozzarella, fontina, gorgonzola, pecorino, herbs

15

SQUID INK SPAGHETTI  
seafood ragu, jalapenos, breadcrumbs

24

GRILLED WHOLE TROUT  
tomato, lemon, herbs

22

GRILLED WILD MAHI MAHI  
tomato, white wine, olives, capers

32

GRILLED WILD HALIBUT STEAK, 10 oz  
local sun gold tomatoes, choice of side

36

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

95

FROM THE CELLAR

CERETTO BLANGE ARNEIS 2014

Langhe, Italy

12 / 48

Langhe, a hilly area to the south and east of the river Tanaro in the province of Cuneo in Piedmont brings us this Arneis, or "little rascal" in Piemontese dialect. So named because it can be difficult to grow.

Balanced freshness and aromatics with light fruit and minerality  
pairing: halibut, salmon

TERREDORA GRECO DI TUFO LOGGIA DELLA SERRA 2015

Campania, Italy

11 / 38

"From a rich and ancient tradition, the passion that animates the present" Terredora Di Paolo is a continuation of the ancient story of Campania. This is a region that was famous for producing the best wines of the Roman Empire Rich and powerfully aromatic nose of apricot, apple, peach and citrus. Full bodied, soft and well balanced with excellent acidity.

pairing: burrata mozzarella caprese, spaghetti and clams, trout

TERREDORA TAURASI DOCG 2010

Campania, Italy

18 / 68

Aglianico is a black grape grown in the southern regions of Italy, mostly Basilicata and Campania. The Taurasi displays ruby red color with garnet reflections. Pronounced and complex with notes of cherry, wild berries, spicy scents of violet and tobacco with a mineral accent. Elegant, smooth, velvety and intense with characteristic hints of plums, black cherries, black pepper and tar; full-bodied and austere on the palate with balanced tannins and acidity.

pairing: bistecca fiorentina, ribeye, tagliatelle

