

—◆— *The* **ANNEX KITCHEN** —◆—

CELEBRATING OUR 2 YEAR ANNIVERSARY!

FROM THE KITCHEN

BURRATA

extra virgin olive oil, grilled bread

10

GRILLED OCTOPUS

cannellini beans, fennel

15

SUNDAY RAGU

fusilli, short rib ragu

20

SPAGHETTI WITH LOBSTER “FRA DIAVOLA”

tomato, chilies

29

GRILLED WILD HALIBUT STEAK, 10 oz

local sun gold tomatoes, choice of side

36

GRILLED PRIME TRI TIP FOR THE TABLE (serves 3-4)

salsa verde, calabria chili

choice of 2 sides or 1 salad

65

FROM THE CELLAR

CERETTO BLANGE ARNEIS 2014

Langhe, Italy

12 / 48

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

ROCCA SCHIAVINO DOC

ROSSO DI MONFERRATO SUPER TUSCAN 2009

Piedmont, Italy

15 / 60

cabernet sauvignon 40%, barbera 20%, nebbiolo 20%, merlot 20%

Deep ruby color with distinct, attractive aromas of ripe red fruits,
black currants, tobacco and gentle spice. soft tannins embrace the fruit and give
it complexity with good structure and a long finish
pairing: ribeye, grilled tri tip

MERRYVALE CABERNET SAUVIGNON 2012

Napa Valley, California

99

This wine is very dark in color with intense aromas of blackberry, cassis,
graphite, vanilla and cedar. the palate shows intense notes of boysenberry, plum,
blueberry, camphor, smoke, coffee, cedar, and asian spices.
pairing: sliced hanger steak, tagliatelle

