

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

FROM THE KITCHEN

A.K. BURGER (10 orders)
house grind, fontina, balsamic onion, arugula, aioli
10

THAO FARMS CAULIFLOWER
pickled shallots, herbs calabrian aioli
12

LARDO PIZZA
fontina, rosemary, lemon
16

LASAGNA
traditional bolognese meat sauce, basil
24

SQUID INK LINGUINE
seafood ragu, fresno chilies, breadcrumbs
26

GRILLED WILD MAHI MAHI
tomato, white wine, capers, fingerling potatoes
32

GRILLED WHOLE BRANZINO (bone-in)
lemon, salsa verde
31

BISTECCA FIORENTINA
brandt farms porterhouse steak, 40 oz. (serves 2-3)
choice of 2 sides or 1 salad
105

FROM THE CELLAR
TERLAN CHARDONNAY DOC 2015
Trentino-Alto Adige, Italy
14 / 52

This region in northern Italy borders Switzerland and Austria. Known for medieval castles such as Schloss Tirol, Castel Roncolo and Castel d'Appiano, it encompasses part of the Dolomites, a section of the Italian Alps known for sawtooth limestone peaks. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine very smooth and adds an intriguing contrast.
pairing : tagliolini, mahi mahi

LUIGI GIORDANO LANGHE ROSSO DOC 2016
Langhe, Italy
14 / 52

A stone's throw from Barbaresco's village centre, the winery and its vineyards were founded by Giovanni Giordano in the 1930s during a time of profound crisis in the Italian wine world. Luigi Giordano is now a fourth-generation winery whose vineyards are planted in some of Barbaresco's most prestigious crus. Gorgeous bright ruby color with red fruits and notes of mushroom, leather and sweet tobacco. Pleasantly high acid and dusty finish.
pairing : salumi, butternut squash agnolotti, taliatelle

