

—◆— *The* **ANNEX KITCHEN** —◆—

FROM THE KITCHEN

THAO FARMS SPROUTING ROMANESCO

lemon, pecorino, jacobson sea salt

11

WARM BITTER GREENS SALAD

melted fontina, hazelnuts, aged balsamic

10

PROSCUITTO COTTO PIZZA

taleggio, gorgonzola, garlic, red onion, chiles, arugula

16

GRILLED WILD MAHI MAHI

tomato, white wine, capers, fingerling potatoes

32

BISTECCA FIORENTINA

brandt farms porterhouse steak, 40 oz. (serves 2-3)

choice of 2 sides or 1 salad

105

FROM THE CELLAR  
VIGNA DORATA BRUT FRANCIACORTA

Lombardy, Italy  
80% chardonnay 20% pinot nero  
16 / 56

Sitting at the heart of the estate in the village of Cazzago San Martino is the family farm located upon a sun drenched landscape that is the name sake, Vigna Dorata “Golden Vineyard”, for this lush yet subtle Italian champagne.

Opening notes of bright apple with a lovely brioche finish.

pairing : polenta, smoked prosciutto pizza

CASTELLO DI SPESSA PINOT BIANCO DOC 2016

Friuli, Italy  
12 / 40

Wine maker Loretto Pali began in the seventies, with the purchase first of La Boatina in Cormons, in the land of Isonzo, then of the Castello di Spessa, an ancient residence in the heart of the Collio of Gorizia, for centuries suited to viticulture, in Capriva del Friuli. Full on the nose, with notes of ripe tropical fruit,

cantaloupe, banana, and baked apple.

pairing : butter lettuces, prosciutto cotto pizza

SUL VOLCANO ETNA ROSSO DOC 2016

100% nero' mascalese  
Sicily, Italy  
15 / 56

Donnafugata winery, located at the base of Mt Etna, cultivates its vineyards where the Mediterranean climate has dry summers that are windy and characterized by extreme temperature variations. Light ruby red, an elegant bouquet with notes of wild berries (strawberry and red currant) and flowery scents, along with delicate spicy nuances of cinnamon and nutmeg.

Balanced between aroma and taste, with good freshness and pleasant tannins.

pairing : mixed mushroom pizza, short rib

