

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

FROM THE KITCHEN

GRILLED LOCAL ASPARAGUS
sauce gribiche, smoked prosciutto breadcrumbs
13

BURRATA MOZZARELLA
fava beans, snap peas, smoked prosciutto, pecorino, grilled bread
16

FAZZOLETTI
handkerchief pasta, fava + pistachio pesto
20

LASAGNA
traditional bolognese meat sauce, basil
20

BISTECCA FIORENTINA
brandt farms porterhouse steak, 40 oz. (serves 2-3)
choice of 2 sides or 1 salad
95

FROM THE CELLAR
TERLAN CHARDONNAY DOC 2015
Trentino-Alto Adige, Italy
12 / 46

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

MONTE CARBONARE SOAVE CLASSICO 2015
Veneto, Italy
13 / 48

The word *Carbonare* refers to coal and is used to describe this location because the volcanic soils here are black as coal. Produced from 100% Garganega and exposed only to stainless steel in order to preserve freshness, Described as "earth in a glass" it is a pure expression of the volcanic terroir. Creamy and elegant and characterized by freshness and aromas of citrus, herbs, and mineral with a dry finish.
pairing : clam pizza,

CATENA APPELLATION SAN CARLOS CAB 2015
San Carlos, Argentina
14 / 50

100% cab franc
San Carlos provides sandy-loam soils and mountainous climates that yield wine with concentrated ripe red berries. a touch of eucalyptus. black pepper, and robust tannins with a smooth lengthy finish
pairing : duck ragu, short rib

