The ANNEX KITCHEN

WEDNESDAY, NOVEMBER 18th 2026

TO START

MARINATED OLIVES 7
castelveltrano, nicoise, picholine

TRUFFLE FRIES 13
aioli, parmigiano

ROASTED RAINBOW CARROTS 13
crème fraiche, salsa verde, walnuts

ARANCINI 14
crispy risotto balls with mozzarella, basil pesto, tomato sauce

BURRATA WITH EGGPLANT CAPONATA 18
aged balsamic, basil vinaigrette, grilled bread

BRAISED MEATBALLS 20
tomato sauce, grilled bread

STEAMED MUSSELS 20
spicy tomato-white wine broth, house sausage, grilled bread

WOOD OVEN ROASTED BONE MARROW 20
pickled shallot and parsley salad, garlic confit, grilled bread

SALUMI E FORMAGGI 22
chef's selection of assorted cured meats and cheeses, grilled bread

SALADS

ARUGULA 13
radicchio, shaved parmigiano, lemon vinaigrette

BUTTER LETTUCE 15
bacon, avocado, walnuts, onions, gorgonzola vinaigrette

KALE 14
pecorino, almonds, caesar

WOOD FIRED PIZZA

MARGHERITA 19
mozzarella, tomato sauce, basil

PEPPERONI 21
mozzarella, tomato sauce, sicilian oregano

MIXED MUSHROOM 21
mozzarella, fontina, truffled cheese, thyme

SPICY PEPPERONI 22
mozzarella, fontina, gorgonzola, red onion, calabrian honey

SMOKED PROSCIUTTO 22
mozzarella, fontina, goat cheese, caramelized onion

DIAVOLA 23
spicy tomato sauce, mozzarella, pepperoni, sausage, bacon, roasted red pepper

CARBONARA 23
mozzarella, fontina, bacon, onions, egg, parmigiano

add to any pizza
arugula $2 | house sausage $3 | marinated anchovies $2

HANDCRAFTED PASTA

made in house daily

BUTTERNUT SQUASH AGNOLOTTI 25
crispy sage, aged balsamic, amaretti cookie

BUCATINI 25
spicy tomato sauce, pancetta, red onion, pecorino

MEZZE RIGATONI 27
sausage ragu

TAGLIATELLE 28
ribbon noodles, lamb ragu

FUSILLI 27
roasted chicken, pancetta, mushrooms, marsala, herbs

LASAGNA 29
traditional bologenese sauce, basil

TAGLIOLINI 31
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula

SQUID INK LINGUINE 35
spicy seafood ragu, manila clams, colatura breadcrumbs

PLATES

FENNEL CRUSTED WHOLE BRANZINO 53
herb salad, fresno chiles, crispy potatoes

BRAISED BEEF SHORT RIB 54
polenta, horseradish

WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional $3

SALMON 35
lemon, arugula

MARY'S FREE RANGE HALF CHICKEN 35
salsa verde

SLICED HANGER STEAK, 8 OZ 43
aged balsamic

RIBEYE, 14 OZ 59
porcini rub

BISTECCA FIORENTINA 140
brandt farms porterhouse steak, 40 oz. (serves 2-3)
choice of 2 sides or 1 salad

SIDES

FRIES 9

POLENTA 9
enzo extra virgin olive oil, parmigiano

CRISPY POTATOES 10

GRILLED BROCCOLINI 12

SIMPLE MIXED GREENS SALAD 10
arugula, radicchio, lemon vinaigrette

eating raw or undercooked foods may be hazardous to your health

parties of 8 or more 20% gratuity



APERITIVI

INTRO TO APEROL 14
junipero gin, aperol, lemon, angostura bitters

APEROL SPRITZ 14
aperol, prosecco, club soda

GRAN PRUGNA SPRITZ 14
gran classico, prosecco, plum bitters, club soda

NEGRONI

NEGRONI 15
plymouth gin, campari, carpano antica vermouth

BLACK NEGRONI 15
plymouth gin, cynar, carpano antica vermouth

BARREL AGED WHITE NEGRONI 16
st. george valley, salers gentiane liqueur, cocchi americano

COCKTAILS

BLOOD ORANGE COSMO 15
luksusowa vodka, naranja, blood orange puree, lime, simple syrup

FIRECRACKER 15
tito's vodka, st. germain, lime, habanero syrup, mint

WILD BLUE YONDER 15
vanilla washed redemption rye, cocchi dopo teatro, citrus, berry syrup, prosecco

AUTUMN SWEATER 16
michter's rye, averna, nonino, maple, orange bitters

PISTACHIO MILK PUNCH 16
redemption bourbon, zacapa rum, pistachio milk, cardamom syrup, agave, nutmeg

OLEO FASHIONED 16
michter's bourbon + rye, orange oleo, angostura bitters

ZERO PROOF COCKTAILS

DREAMSICLE 10
orange, pineapple, cream, vanilla, strawberry syrup

NORTHERN LIGHTS 10
orange, pineapple, cream, vanilla, berry syrup

BLOOD ORANGE SPRITZ 10
blood orange, citrus, simple syrup, red bitter soda

STRAWBERRY MULE 10
ginger beer, strawberry syrup, lime

BEER ON TAP

MENABREA AMBRATA – amber, biella, italy 9

PROCREATIONS BUSY BEE – honey blonde ale, fresno, ca 9

PERONI – european style lager, rome, italy 9

BOTTLES AND CANS

GUINNESS NITRO – stout, dublin, ireland 9

MODELO ESPECIAL – mexican lager, mexico city, mexico 7

COORS LIGHT – lager, golden, co 6

PERONI – european style lager, rome, italy 7

PERONI ZERO – non-alcoholic lager, rome, italy 7

WINE BY THE GLASS

RED

FATTORIA DI PIAZZANO CHIANTI 2023 9
tuscany, italy

MICHELE CHIARLO BARBERA D'ASTI 2023 11
piedmont, italy

JAX 'Y3' CABERNET SAUVIGNON 2024 12
north coast, california

SALEM WINE COMPANY PINOT NOIR 2024 15
eola-amity hills, oregon

RICASOLI ACNTICO FEUDO SUPER TUSCAN 2022 16
piedmont, italy

MASTRO SCHEIDT SANGIOVESE 2022 16
dry creek valley, california

OBERON CABERNET SAUVIGNON 2023 16
napa valley, california

PECCHENINO BAROLO SAN GIUSEPPE 2021 23
piedmont, italy

WHITE

ARGIOLAS COSTAMOLINO VERMENTINO 2025 11
sardengna, italy

PIGHIN SAUVIGNON BLANC 2024 12
friuli-venezia giulia, italy

TRAMIN CHARDONNAY 2023 13
alto adige, italy

PIEROPAN SOAVE DOC 2024 13
veneto, italy

MONTE CARBONARE SOAVE CLASSICO 2020 14
veneto, italy

VENICA + VENICA JESERA PINOT GRIGIO 2022 16
friuli-venezia giulia, italy

TREFETHEN CHARDONNAY 2023 18
napa valley, california

SPARKLING AND ROSÉ

SCARPETTA PROSECCO DOC 12
friuli, italy

LA SPINETTA II ROSE DI CASANOVA 15
tuscany, italy

DILETTA TONELLO "IO AURA"
DURELLO METODO RISERVA CLASSICO 16
veneto, italy

MALVIRA BRACHETTO BIRBET 16
piedmont, italy

VIGNA DORATA BRUT FRANCIACORTA 18
lombardy, italy

NON-ALCOHOLIC

A.K. HOUSE SODA 4

SODA 3

ICED TEA 3

FRESH SQUEEZED LEMONADE 4

SAN PELLIGRINO SPARKLING 7

ACQUA PANNA 7