

—◆— *The* ANNEX KITCHEN —◆—

THURSDAY, JANUARY 13th 2022

TO START

MARINATED OLIVES	6
castelveltrano, nicoise, picholine	
ARANCINI	11
crispy risotto balls with mozzarella, basil pesto, tomato sauce	
ALBACORE CRUDO	19
Fresno chiles, onion, chives, Enzo olio nuovo, sea salt	
RAINBOW CARROTS	12
crème fraiche, salsa verde, marcona almonds	
BURRATA WITH EGGPLANT CAPONATA	16
aged balsamic, basil vinaigrette, grilled bread	
BRAISED MEATBALLS	17
tomato sauce, grilled bread	
TRUFFLE FRIES	10
aioli, parmigiano	
STEAMED MUSSELS	20
spicy tomato-white wine broth, house sausage, grilled bread	
WOOD OVEN ROASTED BONE MARROW	15
pickled shallot and parsley salad, garlic confit, grilled bread	
SALUMI BOARD	15
chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	

SALADS

ARUGULA	10 / 18
radicchio, shaved parmigiano, lemon vinaigrette	
BUTTER LETTUCES	12 / 19
bacon, avocado, gorgonzola vinaigrette, walnuts, onions	
KALE	12 / 19
pecorino, almonds, caesar	
LITTLE GEM	12 / 19
lemon cream dressing, fuyu persimmons, radish, pecorino	

WOOD FIRED PIZZA

MARGHERITA	16
mozzarella, tomato sauce, basil	
PEPPERONI	18
mozzarella, tomato sauce, oregano	
MIXED MUSHROOM	18
mozzarella, fontina, truffled cheese, thyme	
SMOKED PROSCIUTTO	19
mozzarella, fontina, goat cheese, caramelized onion	
DIAVOLA	20
spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	
CARBONARA	20
mozzarella, fontina, bacon, onions, baked egg, parmigiano	
BLACK TRUFFLE PIZZETTA	32
fior di latte mozzarella, fontina, baked egg	

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

HANDCRAFTED PASTA

made in house daily	
BEET + GOAT CHEESE AGNOLOTTI	23
cream, tarragon	
BUCATINI	23
spicy tomato sauce, pancetta, red onion, pecorino	
MEZZI RIGATONI	24
sausage ragu	
TAGLIATELLE	24
ribbon noodles, lamb ragu	
FUSILLI	24
roasted chicken, pancetta, mushrooms, marsala, herbs	
TAGLIOLINI	28
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	
SQUID INK LINGUINE	29
spicy seafood ragu, manila clams, colatura breadcrumbs	

PLATES

A.K. BURGER (10 orders)	12
house grind, fontina, balsamic onion, arugula, aioli, wood oven roll	
BRAISED BEEF SHORT RIB	38
polenta, horseradish	

WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional \$2	
MARY'S FREE RANGE HALF CHICKEN	29
salsa verde	
SALMON	29
lemon, arugula	
SLICED HANGER STEAK, 8 OZ	32
aged balsamic	
RIBEYE, 14 OZ	48
porcini rub	
BISTECCA FIORENTINA	110
brandt farms porterhouse steak, 40 oz. (serves 2-3) choice of 2 sides or 1 salad	

SIDES

POLENTA	8
enzo extra virgin olive oil, parmigiano	
SMASHED FINGERLING POTATOES	9
GRILLED BROCCOLINI	9
SIMPLE MIXED GREENS SALAD	8
arugula, radicchio, lemon vinaigrette	

house made bread available upon request
eating raw or undercooked foods may be hazardous to your health
parties of 8 or more 20% gratuity

A

APERITIVI

GRAZIE DAVIDE!	12
Campari Cask Tales, Fever Tree soda water, orange oleo	
INTRO TO APEROL	13
Junipero Gin, Aperol, lemon, Angostura bitters	
VENETIAN SPRITZ	13
Aperol, Campari, Prosecco, club soda	
GRAN PRUGNA SPRITZ	13
Gran Classico, Prosecco, Plum Bitters, club soda	

NEGRONI

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Plymouth Gin, Campari, Carpano Antica Vermouth	
NEGRONI SBAGLIATO	13
Rovero di Torino Vermouth, Ramazzotti Aperitivi, Prosecco	
BLACK NEGRONI	13
Plymouth Gin, Cynar, Carpano Antica Vermouth	

COCKTAILS

BLACK MANHATTAN	14
Buffalo Trace Bourbon, Averna Amaro, orange bitters	
OLEO FASHION	13
Mitcher's Bourbon + Rye, orange oleo, Angostura bitters	
ROSEMARY MAPLE SOUR	13
Redemption Bourbon, lemon, maple, rosemary	
BLOOD ORANGE COSMO	13
Luksusowa Vodka, Cointreau, blood orange puree, lime simple syrup	
FIRECRACKER	13
Tito's Vodka, St. Germain, lime, habanero syrup, mint	

BEER ON TAP

PERONI – european style lager, rome, italy	8
ALMANAC TRUE – kolsch, alameda, ca	8
OFFSHOOT RELAX – hazy ipa, orange county, ca	8
KARL STRATUSS RED TROLLEY – red ale, san diego, ca	8
MENABREA AMBRATA – amber, biella, italy	8
BARRELHOUSE IPA – ipa, paso robles, ca	8
NORTH COAST OLD RASPUTIN – imperial stout, fort bragg, ca	8
THE BRUERY MISCHIEF – belgian ale, orange county, ca	8

BOTTLES AND CANS

COORS LIGHT – lager, golden, co	5
2 TOWNS BRIGHT CIDER – cider, portland, or	5
GUINNESS NITRO – stout, dublin, ireland	8

WINE BY THE GLASS

RED

RICASOLI CHIANTI 2020	10
tuscany, italy	
SHANNON RIDGE CABERNET SAUVIGNON 2019	12
lake county, california	
MICHELE CHIARLO BARBERA D'ASTI 2018	12
piedmont, italy	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2015	13
tuscany, italy	
MASTRO SCHEIDT SANGIOVESE 2019	13
dry creek valley, california	
D'ALFONSO-CURRAN PINOT NOIR 2018	16
santa barbara county, California	
O'SHAUGHNESSY CABERNET SAUVIGNON 2018	25
napa valley, california	

WHITE

TRAMIN GEWÜRZTRAMINER 2016	10
alto adige, italy	
NEYERS CHARDONNAY 2019	12
sonoma county, california	
MONTE CARBONARE SOAVE CLASSICO 2018	12
veneto, italy	
VENICA + VENICA JESERA PINOT GRIGIO 2019	13
friuli-venezia giulia, Italy	
VETTE SAN LEONARDO SAUVIGNON BLANC 2020	13
trentino-alto adige, italy	
TREFETHEN CHARDONNAY 2019	17
napa valley, california	

SPARKLING AND ROSÉ

ADRIANO ADAMI GARBEL PROSECCO	9
veneto, italy	
VIGNA DORATA BRUT FRANCIACORTA	14
lombardy, italy	
PICO MACCARIO LAVIGNONE	11
BARBERA D' ASTI ROSATO 2020	
piemonte, italy	

NON-ALCOHOLIC

A.K. HOUSE SODA	4
SODA	3
ICED TEA	3
FRESH SQUEEZED LEMONADE	4
ACQUA PANNA	7
SAN PELLIGRINO SPARKLING	7