

—◆— *The* ANNEX KITCHEN —◆—

THURSDAY, MAY 12th 2022

TO START

MARINATED OLIVES	6
castelveltrano, nicoise, picholine	
ARANCINI	11
crispy risotto balls with mozzarella, basil pesto, tomato sauce	
GRILLED DELTA ASPARAGUS	13
sauce gribiche, smoked prosciutto breadcrumbs	
BURRATA WITH FAVAS + SMOKED PROSCIUTTO	16
english peas, asparagus, lemon, herbs, pecorino, grilled bread	
ALBACORE CRUDO	19
fresno chiles, onion, chives, enzo olio nuovo, sea salt	
BRAISED MEATBALLS	18
tomato sauce, grilled bread	
TRUFFLE FRIES	10
aioli, parmigiano	
WOOD OVEN ROASTED BONE MARROW	20
pickled shallot and parsley salad, garlic confit, grilled bread	
SALUMI BOARD	17
chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	

SALADS

ARUGULA	12 / 18
radicchio, shaved parmigiano, lemon vinaigrette	
BUTTER LETTUCES	13 / 19
bacon, avocado, gorgonzola vinaigrette, walnuts, onions	
KALE	13 / 19
pecorino, almonds, caesar	

WOOD FIRED PIZZA

MARGHERITA	17
mozzarella, tomato sauce, basil	
PEPPERONI	19
mozzarella, tomato sauce, oregano	
MIXED MUSHROOM	19
mozzarella, fontina, truffled cheese, thyme	
SMOKED PROSCIUTTO	20
mozzarella, fontina, goat cheese, caramelized onion	
SPICY SOPPRESSATA	20
mozzarella, fontina, gorgonzola, red onion, calabrian honey	
DIAVOLA	21
spicy tomato sauce, mozzarella, soppressata, sausage, bacon, roasted red pepper	
CARBONARA	21
mozzarella, fontina, bacon, onions, baked egg, parmigiano	

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

HANDCRAFTED PASTA

made in house daily

SWEET PEA AGNOLOTTI	23
green garlic, english peas, mushroom	
FAZZOLETTI	22
handkerchief pasta, basil pesto	
BUCATINI	23
spicy tomato sauce, pancetta, red onion, pecorino	
MEZZE RIGATONI	25
sausage ragu	
TAGLIATELLE	26
ribbon noodles, lamb ragu	
FUSILLI	25
roasted chicken, pancetta, mushrooms, marsala, herbs	
TAGLIOLINI	29
thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	

PLATES

A.K. BURGER (10 orders)	14
house grind, fontina, balsamic onion, arugula, aioli, wood oven roll	
BRAISED BEEF SHORT RIB	39
polenta, horseradish	

WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional \$2

MARY'S FREE RANGE HALF CHICKEN	32
salsa verde	
SALMON	31
lemon, arugula	
SLICED HANGER STEAK, 8 OZ	34
aged balsamic	
RIBEYE, 14 OZ	52
porcini rub	
BISTECCA FIORENTINA	120
brandt farms porterhouse steak, 40 oz. (serves 2-3) choice of 2 sides or 1 salad	

SIDES

FRIES	7
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

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	
BARREL AGED OLD PAL	14
Rittenhouse Rye, Campari, Rovero di Torino Bianco	

COCKTAILS

LIMONE DI FAMIGLIA	14
Enzo Eureka Lemon olive oil, Nosotros reposado, Strega, lemon, agave, egg white	
THE GIN BLOSSOM	13
Venus #1 Gin, Ramazzotti rosato, Aperol, ruby red grapefruit, jasmine pearl green tea	
BEAR NECESSITIES	13
Hornitos Reposado Tequila, yellow chartreuse, prickly pear, citrus, fresno chili, honey, absinthe	
GILLIGAN'S CRUSH	13
Avua Amburana Cachaca, Rovero Bianco Vermouth Di Torino, lemon, ginger syrup, pineapple gum, coconut	
OLEO FASHION	13
Mitcher's Bourbon + Rye, orange oleo, Angostura bitters	
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

ALMANAC TRUE – kolsch, alameda, ca	8
PERONI – european style lager, rome, italy	8
OFFSHOOT RELAX – hazy ipa, orange county, ca	8
MENABREA AMBRATA – amber, biella, italy	8
BARRELHOUSE IPA – ipa, paso robles, ca	8
BARRELHOUSE MANGO IPA – ipa, paso robles, ca	8

BOTTLES AND CANS

GUINNESS NITRO – stout, dublin, ireland	8
2 TOWNS BRIGHT CIDER – cider, portland, or	6
PERONI – european style lager, rome, italy	6
MONTUCKY COLD SNACKS – lager, boseman, co	6
COORS LIGHT – lager, golden, co	5

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	15
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

ARGIOLAS COSTAMOLINO VERMENTINO 2020	11
sardegna, italy	
NEYERS CHARDONNAY 2019	12
sonoma county, california	
MONTE CARBONARE SOAVE CLASSICO 2019	12
veneto, italy	
VENICA + VENICA JESERA PINOT GRIGIO 2019	13
friuli-venezia giulia, italy	
TRINCHERO MARY'S SINGLE VINEYARD SAUVIGNON BLANC 2020	14
napa valley, california	
TREFETHEN CHARDONNAY 2020	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